

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



Number 130

January 2023

GENERAL

USA: New FDA Traceability requirements published on 21 November 2022

The US Food and Drugs Administration has adopted a final rule on traceability for food safety. Key features of the rule include an expansion of FDA's authority to require companies enact new requirements, including the identification of critical tracking events at specific points in the supply chain such as harvesting, cooling, initial packing, receiving, transforming, and shipping foods. FDA may also require the creation of a traceability plan, or information essential to help regulators understand an entity's traceability program. These include a description of the procedures used to maintain required records, descriptions of procedures used to identify foods on the food traceability list, descriptions of how traceability lot codes are assigned, a point of contact for questions regarding the traceability plan and a farm map for those that grow or raise a food on the food traceability list. Additional requirements FDA can impose include maintenance of records as original paper or electronic records, or true copies; providing requested records to the FDA within 24 hours of a request; and providing records in an electronic sortable spreadsheet when necessary to assist the FDA during an outbreak, recall, or other threat to public health. Foods on the Food Traceability List include finfish (fresh and frozen), smoked finfish (refrigerated and frozen), crustaceans (fresh and frozen) and molluscan shellfish and bivalves (fresh and frozen, but not including cephalopods). More information is available from:

Federal Register: Requirements for Additional Traceability Records for Certain Foods

SAVE THE DATE WORLD SEAFOOD CONGRESS 25-27 SEPTEMBER 2023 PENICHE - PORTUGAL

The International Association of Fish Inspectors (IAFI) is holding the World Seafood Conference in association with the International Conference on Molluscan Shellfish Safety. With the theme Catching the Wave of the Blue Bio-economy "Adding Value to Seafood in a Dynamic Environment", this conference will explore the ways in which the seafood and associated sectors must adapt to the dynamics of the physical, biological and economic environment, to ensure sustainable businesses delivering safe, sustainable and equitable products and services into the second half of the 21st Century. Come and discuss the key thematic issues of:

- Advances in the science and technology of food from the aquatic environment
- Optimisation of safe and sustainable value chains
- Meeting global demands of markets and consumers.

The conference is supported by; MARE IPLeiria, Politécnico de Leiria and Smart Ocean Peniche.

Further information found here:
www.wsc2023.com

ASIA PACIFIC NEWS

Australia: Government's commitment for mandatory Country of Origin Labelling

"In the lead-up to the May 2022 Federal Election, Seafood Industry Australia (SIA) secured a landmark commitment from the Australian Labour Party (ALP) to work with the seafood and hospitality sectors to implement mandatory Country of Origin Labelling (CoOL). We are thrilled to see the ALP allocate Australian \$1.6 million (US\$ 1.14 million) in the budget to deliver on this commitment. The implementation of mandatory CoOL for seafood in foodservice has been



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IAFI

Professionals
for a Safe and
Sustainable Global
Seafood Supply

one of SIA's key priorities for the past five years, and a cause championed by industry and consumers for decades." SIA CEO, Veronica Papacosta said. [Click here](#) for media release. With the theme 'One voice, one future' Seafood Directions Conference held in Brisbane, 13-15 September 2022. Veronica Papacosta and Minister for Agriculture, Fisheries and Forestry Senator for Queensland the Honouable Murray Watt opened the Seafood Directions Conference 2022. Please see the message from Minister for Agriculture, Fisheries and Forestry Senator for Queensland [here](#).

Cambodia: Agri ministry launches Seal of Quality Scheme

Has Sareth, secretary of state at the Ministry of Agriculture, Forestry and Fisheries which has jurisdiction over the Fisheries Administration (FiA), has suggested that the FiA's development partners, especially the private sector, focus on the quality of fisheries products to ensure that they are safe and competitive. Has Sareth was speaking at the official launching of the Cambodia Quality Seal (CQS) certification scheme at Phnom Penh in November. He stressed that "The FiA must play their part, by encouraging the private sector to implement good hygiene and quality products. This can be achieved by careful inspection", he said. The Technical adviser of the Post-Harvest Fisheries Development Project implemented by the UN Industrial Development Organisation (UNIDO), Shetty Seetharam Tthampathou said that, "the CQS scheme is financed by the EU and will be implemented by FiA with the support from UNIDO. It will help the enterprises to become more competitive, profitable and sustainable." He strongly believes that the CQS system will enhance and protect the enterprises' reputation from product recalls due to hygiene issues as well as financial losses.

Source: <https://www.phnompenhpost.com/business/agri-ministry-launches-seal-quality-scheme>

Past IAFI presidents' new role in shellfish

Mark Boulter, the past IAFI president, has started a new shellfish safety trainer role at the University of Tasmania (UTAS) as part of an Oysters Australia / Fisheries Research and Development Corporation (FRDC) funded 2.5-year training development project. The project aims to address the issue of training current staff and new entrants from both the industry and relevant state government regulators in the complexities of bivalve shellfish safety legislation and the relevant compliance activities. Given the projected increase in Australian aquaculture production over the next decade, it has been identified that there are currently not enough people trained in food safety to support this, particularly in the specialized bivalve shellfish field. A priority is to identify the type of training that is required for both industry and regulators and the most appropriate format in which it should be delivered. This work will also have some global relevance as imported

bivalve shellfish have to also meet, or demonstrate equivalence with, the Australian Shellfish Quality Assurance Program (ASQAP) standard. <https://www.safefish.com.au/reports/manuals-and-guidelines/the-australian-shellfish-quality-assurance-program-manual> "I am really excited to be involved in this project, it takes me back to my shellfish safety roots, where I started my career at Seafish in the UK" said by Mark.

Source: <https://www.iafi.net/>

The Philippines: Partnership to fill the supply chain gaps in the sardine canneries

A Memorandum of Agreement (MOA) has been inked between the Department of Agriculture-Bureau of Fisheries and Aquatic Resources (DA-BFAR) and Canned Sardines Association of the Philippines (CSAP) to ensure a continuous and sufficient supply of raw materials for canneries. "Aside from sustaining, and ultimately increasing, the supply of sardines for canneries, the MOA intends to capacitate municipal fisherfolk on proper fish handling, food safety standards, and processing technologies," DA-BFAR Officer-in-Charge said during the signing ceremony. Under this agreement, the DA-BFAR, as the primary government agency mandated to manage the country's fisheries and aquatic resources, shall provide post-harvest support and necessary equipment in identified landing sites wherein the consolidation of raw materials will take place. However, the CSAP shall ensure that its members observe fair trade in directly negotiating with selected associations derived from the identified registered municipal fisherfolk provided by the DA-BFAR. The partnership was formalized during the 5th National Sardines Industry Congress held in Zamboanga City on October 20 through the signing of a MoA among the academe from University of the Philippines Visayas, Mindanao State University, Iligan Institute of Technology, and Jose Rizal Memorial State University, BFAR Regional Office IX, and Southern Philippines (SOPHIL) Deep Sea Fishing Association.

Source: <https://www.bfar.da.gov.ph/2022/10/24>

EUROPEAN NEWS

European Union: 30 rapid alert notifications for fishery products

During November 2022 there were 30 rapid alert notifications for fishery products. There were 4 rapid alert notifications for bivalve mollusc products, 1 for cephalopod products, 5 for crustacean products, 20 for other fishery products and no rapid alert notifications for gastropod products. These included 2 consignments of clams from Italy, 2 consignments of red scorpionfish from Morocco, 2 consignments of fried fish fillets from Poland, and 2 consignments of smoked swordfish from Spain.

Source: Megapesca Lda Fishfiles Service www.megapesca.com

European Union: Proposed the latest *Listeria* legislation

The European Commission is expected to propose changes to the *Listeria monocytogenes* provisions in the EU Microbiological Criteria for Foodstuffs Regulation 2073/2005. The proposal is expected to require businesses to carry out challenge testing to set shelf life, rather than use the Day of Production (DOP) and End of Life (EOL) approach coupled with storage trials. The expected changes will particularly affect chilled foods, including minimally processed seafood, made in mainland Europe, where shelf lives are substantially longer than those in the UK. It would also impact exports to the EU. The Industry Listeria Group (ILG), based in the UK, has developed a Position on the management of *L.monocytogenes* that opposes statutory challenge testing. In the Position, the ILG provide evidence that established storage trials, data from DOP and EOL sampling, and environmental monitoring are more effective at controlling *L.monocytogenes* than challenge testing. Given the common root cause of listeriosis outbreaks are insufficient environmental hygiene controls, the Chilled Food Association is developing specific guidance for businesses and enforcers on effective environmental sampling and data gathering to support the Position. Further information is available from the Chilled Food Association: <https://www.chilledfood.org/>

Italy: Mislabelled seafood products sold in the market

One of the recent systematic review and meta-analysis on mislabeling in seafood products revealed that mislabelled seafood products sold in the Italian market. The aim of the study was especially targeted to answer the research question "What is the mislabeling rate in seafood products sold on the Italian market?" Scientific Papers (SPs), were filtered using pre-determined inclusion criteria and data related to sampling and mislabeling was analysed. Samples were categorised according to their taxon (species, family order) or generic market group (MG), market form (unprocessed/processed), distribution channel and geographical area. Samples were considered mislabelled when the species found by molecular analysis did not comply the information indicated in the label. The mislabeling rate (m. r.) was weighted on the sample size and provided overall and for each category. Among the 51 selected SPs (published from 2005 to 2022) the most sampled taxa were fish (83.8%): mackerels, cods, herrings, flatfishes and jacks were the most represented. Unprocessed fillet/slice was the most analysed market form (61.4%), and samples were especially collected at retails (76.5%). Ten regions were sampled, especially Tuscany and Apulia. The overall weighted m. r. was 28.4% (CI 26–30%), falling within the m. r. range found at international level (Luque & Donlan, 2019). M. r. over the CI (>30%) were observed in 1) jellyfishes, European perch, European grouper, Atlantic mackerel and samples labeled as "spinarolo", "baccalà" or "palombo"; 2) Unprocessed fresh, processed salted and highly processed samples;

3) Small distribution channel; 4) Southern regions. Significant differences in m. r. concerned taxa, distribution channels and geographical areas. Despite some bias of the SPs may affect the results (lack of sampling plans; poor data on molluscs and crustaceans; no standardization in m. r. interpretation) this is the first systematic review and meta-analysis that, synthesizing evidence on Italian seafood mislabeling, can support policy making for minimizing frauds impacts. Read more: <https://www.sciencedirect.com/science/article/abs/pii/S0956713522005886>

NORTH AMERICAN NEWS

USA: Health officials advised not to take raw oysters

Health officials has advised people to stop eating or selling raw oysters in at least eight states as more than 200 people have reported becoming ill with norovirus. The Centers for Disease Control and Prevention (CDC) said it's investigating the outbreak of the virus linked to oysters that were harvested in Galveston Bay, Texas, from 17 November through 7 December. As of 15 December, 211 people have been reported sick. The oysters were shipped from Texas to retailers and restaurants in Alabama, Florida, Georgia, Louisiana, Mississippi, North Carolina and Tennessee, as well as throughout Texas. Grocer Publix confirmed contaminated oysters were sold at its locations. The Texas Department of State Health Services issued a recall on 9 December of all oysters harvested in the area as people reported gastrointestinal illnesses after eating the oysters. Health officials said consumers, restaurants and retailers should check the product tags of oysters to see if it was harvested from "TX 1" from 17 November through 7 December. If affected, they should be thrown away or returned them to distributors for destruction. Norovirus is the leading cause of food-borne illness in the U.S. with around 2,500 outbreaks occurring each year, according to the CDC. It can cause diarrhea, vomiting, nausea and stomach pain, as well as fever, headache and body aches. The Food and Drug Administration (FDA) said contaminated oysters can cause the illness if eaten raw, and people with compromised immune systems, children and older people are at higher risk. If consumers feel like they have symptoms of norovirus, they should contact their health care provider, who should report it to local health departments. Oysters have been at the center of virus risks in recent months: Last month, people in 13 states were advised to not eat frozen half shell oysters from South Korean Dai One Food Co. due to virus risk and Two people in Florida died in August after falling ill to a bacterial infection after eating oysters from Louisiana.

Source: <https://www.usatoday.com/>

LATIN AMERICAN NEWS

Bolivia: National Codex Committee holds workshop on Sanitary and Phytosanitary Measures

The National Codex Alimentarius Committee of

Bolivia, with the support of the Pan American Health Organization (PAHO) held a training on procedures for establishing a Codex country position and the interrelationship between the agreements on sanitary and phytosanitary (SPS) measures and technical barriers to trade. The workshop was aimed at staff of public and private institutions, as well as members of the national committee and took place in La Paz on 21 and 22 November 2022.

Source: <https://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1621712/>

AFRICAN NEWS

Uganda: World Food Safety Day 2022, an opportunity to promote safe food throughout the food chain

World Food Safety Day messages were delivered this year by ministers and experts in Uganda, who encouraged food business operators throughout the supply chain to help improve food safety within the country. The activities were organized as part of the United States Department of Agriculture (USDA) supported Trade of Agriculture Safely and Efficiently in East Africa (TRAISE) project. The World Food Safety Day celebrations kicked off on the national Television airing a message on food safety, after the evening news bulletin. It featured Former Minister of Agriculture and current Chairperson of the governing board of Uganda Agribusiness Alliance raising awareness and mobilizing action for food safety along the various value chains.

Source: <https://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1620546/>

PUBLICATION

Microplastics in food commodities: a food safety review on human exposure through dietary sources



This document gathers and illustrates what is already known and the knowledge gaps on the presence of

microplastics and plastic associated chemicals in food commodities, performing an exposure assessment on the dietary exposure to these synthetic materials and providing information on their possible biological effects on humans.

The report was consolidated by a group of selected experts, and sets up the basis for future risk assessment exercises. The information can be used for the provision of risk management options.

The relevant links below:

DOI: <https://doi.org/10.4060/cc2392en>

PDF URL: <https://www.fao.org/3/cc2392en/cc2392en.pdf>

Card page: <https://www.fao.org/documents/card/en/c/cc2392en>

TRIBUTE TO JOHN CONNELLY

John Connelly, third President of the National Fisheries Institute and prominent seafood industry veteran, who advocated for the full seafood supply chain of America's leading trade association passed away on 21 November 2022. He served as the Chairman of International Coalition of Fisheries Associations and worked as a Board Trustee of the Marine Stewardship Council. He achieved the Boards of Directors of the International Seafood Sustainability Foundation and ALLFISH Board, a public-private partnership with the World Bank. Connelly previously held business leadership and advocacy positions at the American Chemistry Council, the chemical industry's trade association. He was a U.S. Naval Officer aboard ship in his early career and retired as a Captain in the Navy Reserve, with specializations in political-military affairs. Connelly graduated from The College of the Holy Cross (History) and received a Masters in Business Administration. He left his wife Margaret and four children in Ireland during the time of his demise. He used to be the invited speakers for INFOFISH World Tuna Conferences. Our deepest condolence goes to the bereaved family members and prayer for his departed soul. This smiling face will be remembered always distinctly by the seafood industry with due respect and honor.



Photo Credit: NFI

The next issue of THE FISH INSPECTOR will be distributed in April 2023. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org/>

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