

Seafood Safety Environmental Impacts

Industry and Consumer perceptions

Gulf Oil Spill – Deepwater Horizon

Seafood Sustainability

What are the perceptions?



Who do we go to for information?



What is Government doing?

FDA, NOAA, and States are providing web based resources and information.

Agencies working together to monitor water quality and possible seafood contamination.

Extensive testing by FDA and NOAA to assure public that seafood is safe to consume.

Food

Gulf of Mexico Oil Spill Update

Information current as of Monday, May 2, 2011

FDA's Role In Seafood Safety

- [Multi-Government Agency Response](#)
- [Contact FDA](#)

For Consumers **NEW**

- [Consumers Can Be Confident In the Safety of Gulf Seafood](#)²
- [Key Questions and Answers](#)³
- [Gulf Seafood Safety](#)⁴
A Conversation with Don Kraemer, Acting Deputy Director of the FDA Center for Food Safety and Applied Nutrition

Reopening of Closed Waters Information by State⁵

- [Alabama](#)⁶
- [Florida](#)⁷
- [Louisiana](#)⁸ **NEW Reopening**
- [Mississippi](#)⁹
- [Summary of the Reopening Protocol](#)¹⁰
- [Official Protocol](#)¹¹
 - [Procedure for Requesting NOAA/FDA Analysis of Seafood From A State Harvesting Area Impacted by the Deepwater Horizon Oil Spill](#)¹²

Assessing the Impact of the Oil Spill

- [Surveillance Samples](#)
- [Seafood and Environmental Testing Data from Other Government Agencies](#)¹³
- [Background on Polycyclic Aromatic Hydrocarbons \(PAHs\) and Testing Methods](#)
- [Background on Diethyl Sodium Sulfosuccinate \(DOSS\) and Testing Methods](#)
- [Letters, Memos, and Fact Sheets](#)

Maps and Images

FDA's Role In Seafood Safety

FDA operates a mandatory safety program for all fish and fishery products under the provisions of the Federal Food, Drug and Cosmetic Act, the Public Health Service Act, and related regulations. The FDA program includes research, inspection, compliance, enforcement, outreach and the development of regulations and industry guidance. FDA works closely with NOAA and the states whenever commercial fishing waters are closed for public health reasons and again when they are reopened to harvest.

Multi-Government Agency Response to the Gulf of Mexico Oil Spill

When the Gulf of Mexico oil spill began in 2010, the FDA, the National Oceanic and Atmospheric Administration's (NOAA) National Marine Fisheries Service, the Environmental Protection Agency (EPA), the U.S. Coast Guard, and the Gulf coast states took unprecedented steps to ensure that the seafood harvested from the Gulf was safe -- first by closing areas exposed to the oil and then by establishing a reopening protocol designed to ensure that seafood from any given area was safe from harmful oil and dispersant residues before the area reopened to harvest.

At the height of the oil spill more than one third of the federal waters in the Gulf and much of the state waters were closed to harvesting. After the oil began to dissipate, the states and federal government conducted extensive sampling and testing of fish, shrimp, crabs, and oysters. Only after all samples collected from an area passed both sensory and chemical testing, was a harvest area allowed to reopen.

All of the federal waters and all but a few state harvest waters have reopened and the tests have shown that the seafood from these reopened areas is as safe to eat as it was before the oil spill.

Still, just to be sure that we did not miss anything, federal and state officials continue to collect and test seafood from the Gulf. The seafood we have collected continues to be free from harmful oil and dispersant residues.

Call 1-888-INFO-FDA with questions or concerns about seafood or to report any seafood you have purchased that you suspect of being contaminated with oil.

GOC State-By-State Information⁵





Food

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Reopening of Closed Waters Information by State

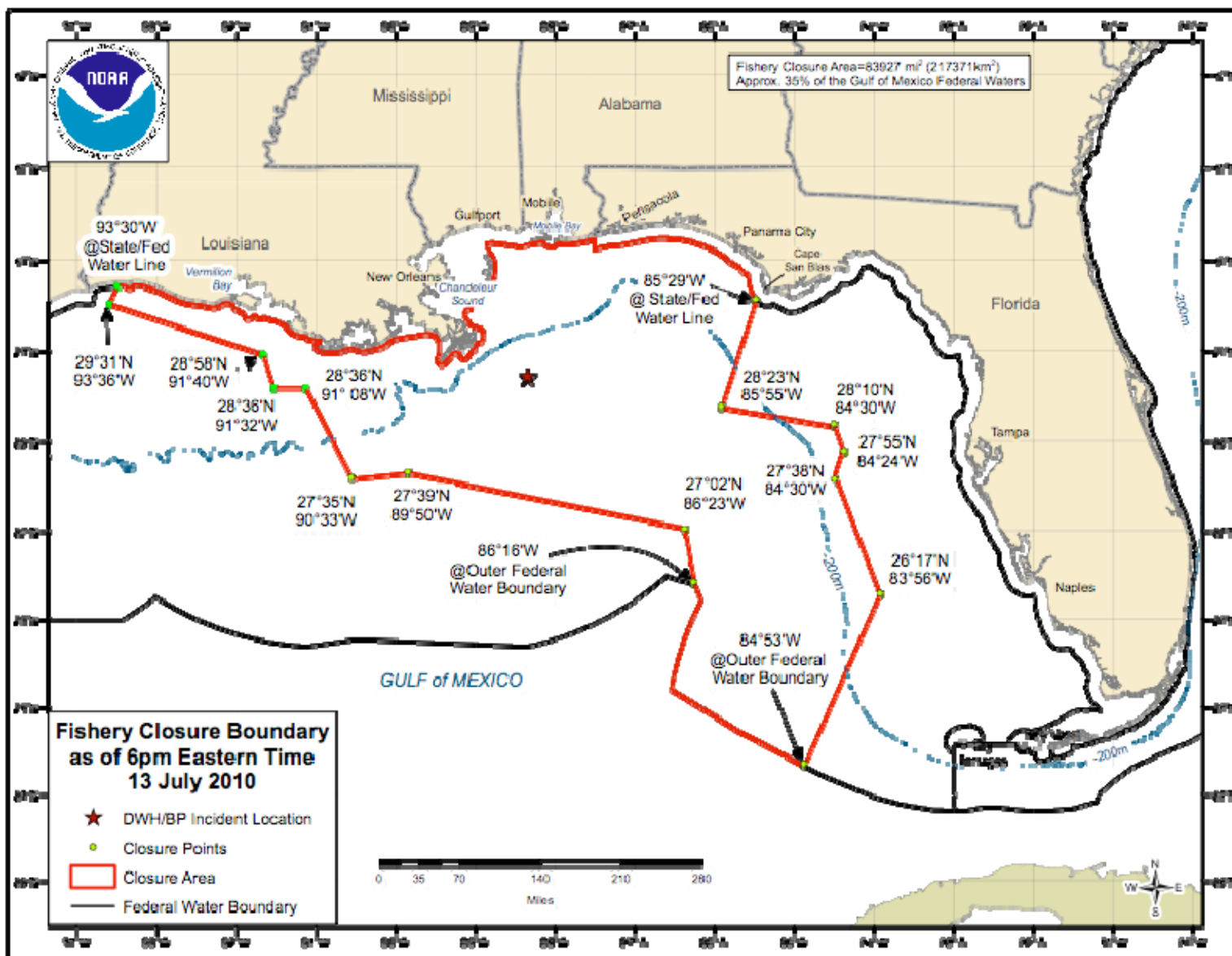
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CDC State-By-State Information







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Oil Spill Resources

[NOAA - Response and Restoration](#)

[NOAA Fishery Closures](#)

[South Atlantic Sea Grant Programs](#)

[Oil Spill Academic Task Force](#)

[Florida Department of Environmental Protection-Deepwater Horizon Spill Response](#)

[Florida Fish and Wildlife Commission-Deepwater Horizon Spill Response](#)

[USF Hindcast/Forecast of Gulf Surface Winds](#)

[USF Hindcast/Forecast of Gulf Currents](#)

[Rosenstiel School Oil Spill Response](#)

[Florida Department of Agriculture-Division of Marketing and Development](#)

[Geoplatform-Gulf Response](#)

What is Industry doing?

- Acting as a conduit to disseminate government generated information.
- Following HACCP precepts to avoid sourcing contaminated products.
- Providing additional testing and processing.

Post Harvest Treatment of Shellfish

- Freezing
- Heating (Pasteurization)
- Depuration
- High Pressure Processing

High Pressure Process - Banding



High Pressure Process - Loading



High Pressure Processing



Additional Testing for Consumer Market

Offsite Testing

- Independent Laboratory testing

Onsite Testing

- In house testing
- Third party managed testing



All seafood certification is done by specially trained, Safe Harbor staff

1 Mercury Testing – Sample Extraction and the Multi Species Mercury Analyzer



2a PCR/Pathogen Analysis



2b Histamine Testing



3 Traceability Labeling



Sustainability

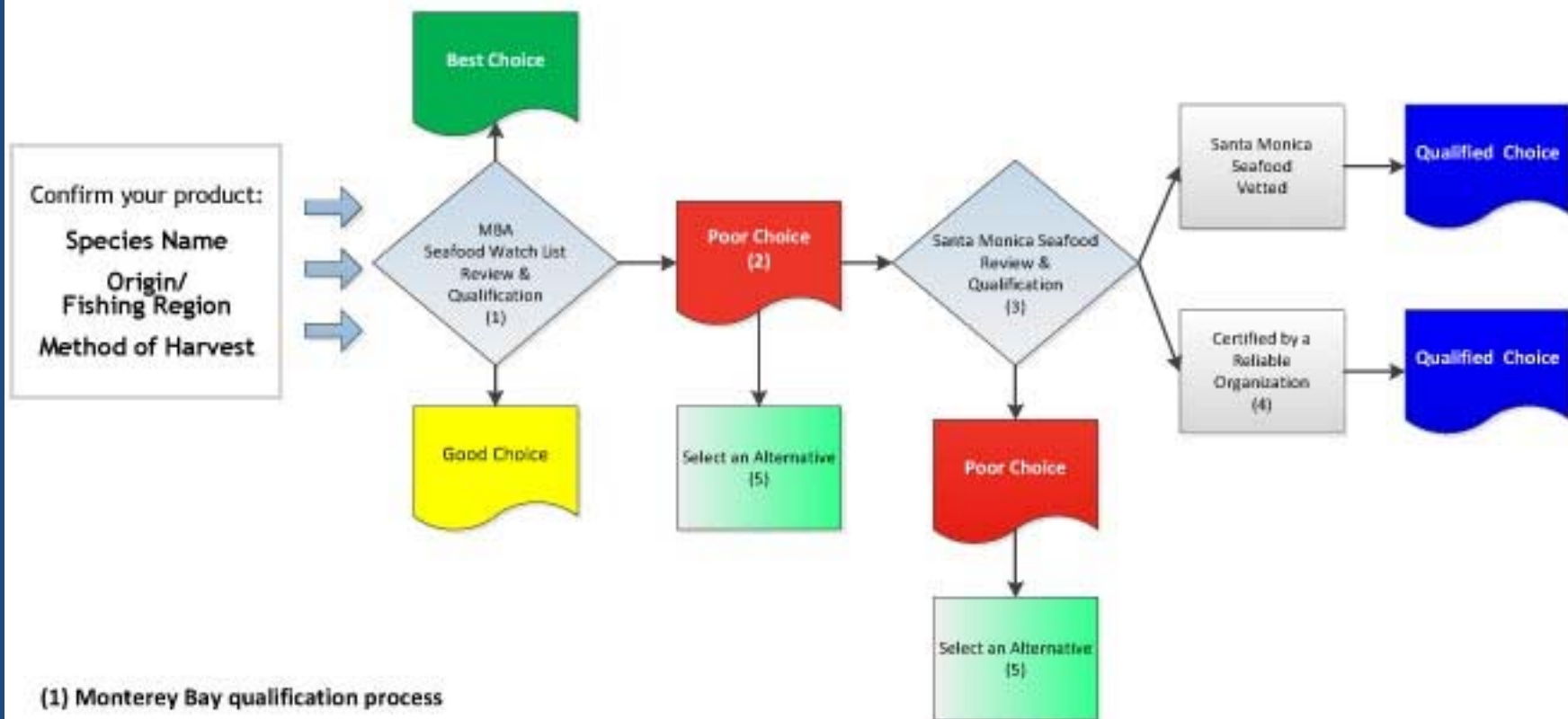
- What is sustainability?
- Who is the arbiter of what is and is not sustainable?
- What is “Responsible Sourcing”?

Best Choices

Good
Alternatives

Monterey Bay Aquarium Seafood Watch

MFC #	QTY	DESCRIPTION	ORDER	CATCH	METHOD	COUNTRY
141028	150#	HAMACHI FILLET FROZEN/JAPAN FARMED	LB	FARMED		JAPAN
141029	TO/ORDER	BARRAMUNDI PORTIONS SPECIFY SIZE WILD	EA	FARMED		THAILAND
141032	300#	BASS CORVINA H&G PANAMA WILD	LB	WILD	NET	PANAMA
141035	75#	BASS BAQUETA FILLET S/OFF MEXICO	LB	WILD	LONG LINE	MEXICO
141036	150#	BASS BAQUETTA G&G	EA	WILD	LONG LINE	MEXICO
141038	TO/ORDER	BASS GROUPER PORTIONS SPECIFY SIZE	EA	WILD	LONG LINE	MEXICO
141040	125#	BASS GROUPER FILLET SKIN OFF	LB	WILD	LONG LINE	MEXICO
141044	200#	BASS SEA BLUENOSE H&G NEW ZEALAND WILD	LB	WILD	LONG LINE	NEW ZEALAND
141048	2000#	BARRAMUNDI FILLET S/ON FZN INDONESIAN WILD	LB	WILD	NET	vietnam
141050	125#	BASS BLUENOSE FILLET SKIN OFF NEW ZEALAND WILD	LB	WILD	LONG LINE	NEW ZEALAND
141051	200#	BASS GROUPER WHOLE WILD	LB	WILD	LONG LINE	NEW ZEALAND
141053	125#	BASS BLUENOSE FILLET SKIN OFF NEW ZEALAND 5LB	LB	WILD	LONG LINE	NEW ZEALAND
141060	100#	BASS CHILEAN FLT REFR LIGHT BELLY TRIM	LB	WILD		FALKIN ISL
141061	1500#	BASS SEA CHILEAN H&G 20/30 FZ	EA	WILD		FALKIN ISL
141062	TO/ORDER	HALIBUT ALASKAN BONES WILD	LB	WILD		USA/CANADA
141063	150#	BASS SEA CHILEAN REFRESHED FILLET	LB	WILD		FALKIN ISL
141065	450#	BASS SEA CHILEAN FILLET SKIN ON FROZEN WILD	LB	WILD		CHILI
141072	200#	BASS CORVINA FILLET S/OFF PANAMA	LB	WILD	NET	PANAMA
141073	TO/ORDER	BASS SEA CHILEAN PORTIONS	EA	WILD		CHILI
141076	150#	BASS SEA CHILEAN FLT SKIN ON REF	LB	WILD		
141078	60#	ESCOLAR WALU FILLET S/OFF HAWAIIAN	LB	WILD	LONG LINE	HAWAII
141079	100#	ESCOLAR H&G	LB	WILD	LONG LINE	HAWAII
141080	120#	ESCOLAR FILLET SK/OFF FROZEN ECUADOR WILD	LB	WILD		ECUADOR
141082	TO/ORDER	ESCOLAR WALU FILLET S/OFF HAWAIIAN 5LB BOX	LB	WILD	LONG LINE	HAWAII
141088	TO/ORDER	BASS CORVINA FILLET S/OFF PANAMA 5LB BOX	LB	WILD	NET	PANAMA
141098	90#	CATFISH FILLET 5# USA FARMED	LB	FARMED		USA
141100	90#	CATFISH FILLET 10# USA FARMED	EA	FARMED		USA



(1) Monterey Bay qualification process

(2) Definition of Poor Choice – MBA vs. SMS

(3) Santa Monica Seafood qualification process.

(4) Certification groups deemed reliable and their qualification process

(5) Red list alternatives

Note: Not every seafood product has been evaluated by Santa Monica Seafood or the Monterey Bay Aquarium. Any item which has not be evaluated is categorized as "Grey."



[CLICK TO ENLARGE]

Item Number	Description	M	B	Quantity Shipped	Weight
EA BAS103	BASS, STRIPED, FARMED, G&G SCALED	4		4 EA	5.00
CO CLA110	CLAMS, LITTLENECK, 6-7 COUNT	3		23 BG	115.00
LB MUS120	MUSSELS, NEW ZEALAND, 14 CT	4		3 LB	3.00
SA SAL471	SALMON, ATL. FIL, SK/OFF, PBO, 2-3#	1		2 BX	22.00
	PRAWNS			4 LB	4.00
	OREGON	4		0 CN	OUT

NEW! Sustainability Index on All Invoices

M	B	Quantity Shipped	Weight	LABEL
4		4 EA	5.00	GREEN
3		23 BG	115.00	YELLOW
4		3 LB	3.00	GREEN
1		2 BX	22.00	RED
		4 LB	4.00	YELLOW
4		0 CN	OUT	GREY

Responsible Sourcing Score: 2.75 For

GREEN	BEST CHOICE
YELLOW	GOOD ALTERNATIVE
RED	AVOID
GREY	UNRANKED
BLUE	SMS APPROVED

Item Purchased	Pounds Purchased	Ranking	Ranking Value	Ranking Value
PEI Mussels	120	Green	4	480
Wild Ling Cod	30	Yellow	3	90
Indonesian Barramundi	40	Blue	2	80
Chilean Farmed Salmon	250	Red	1	250
New Zealand John Dory	30	Gray	0	0
Total	470			900
Total Ranked Pounds	440			440

Weighted Average Ranking = 2.05

Credits

- All logos and trademarks are owned by their respective organizations
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- FDA Role in Seafood Safety - <http://www.fda.gov/food/ucm210970.htm>
- <http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/default.htm>
- <http://www.floridaaquaculture.com/oilspill.htm>
- High Pressure Process pictures courtesy of Motivati Seafood LLC, Houma, LA
- Safe Harbor photo used by permission
- Product list courtesy of Facciola Meat Co., Fremont, CA
- Decision Tree and Sustainability rankings courtesy of Santa Monica Seafood, Rancho Dominguez, CA