

**ESTABLISHMENT AND MAINTENANCE
OF
A QUALITY ASSURANCE REFERENCE SERVICE
FOR
THE SEAFOOD INDUSTRY**

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FRDC 1998/350

**FISHERIES
RESEARCH &
DEVELOPMENT
CORPORATION**



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NON TECHNICAL SUMMARY

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In order to support national uniform food safety legislation and quality assurance initiatives, a collection of information has been established at the Centre for Food Technology in Brisbane. Sources include textbooks acquired using the DPI purchasing system and catalogued within the Centre's library, and a collection of papers, reports etc acquired through personal networking and through various literature sources. This collection has been indexed within the framework of the normal bibliographic database used by AUSEAS.

A set of recommendations relating to continuing the work of this project is included at the end of this report.

INTRODUCTION

The Challenges

The seafood industry is facing a number of challenges in the area of food safety and quality assurance.

ANZFA is requiring that all suppliers of food have in place a food safety plan to control the safety of the food they produce. Hazard Analysis and Critical Control Point (HACCP) systems are well suited to meet these needs.

Some major purchasers of seafood such as hotels and supermarkets are requiring that their suppliers have an approved QA program in place.

A new approach to export by AQIS places greater emphasis on self regulation including:

- meeting the quality requirements of importing countries
- the need to work to an approved HACCP based plan.

Other more specific safety plans cover certain potentially dangerous foods. For example shellfish sanitation programs cover contamination of oysters and mussels.

Some producers have gone further in seeking internationally certified QA accreditation such as ISO 9002, FPA, SQF2000, HACCP9000 and others. Industry will, however, need assistance to understand these choices and how to progress their decisions.

Recent outbreaks of food poisoning have highlighted the vulnerability of the industry to adverse media attention, and the lack of an effective, informed response mechanism to counter bad publicity.

Responses

A number of responses to these challenges have been made by industry and State and Commonwealth governments:

- The Australian Seafood industry Quality Assurance Program was a joint initiative of the QDPI, DIST and QCFO, which assisted companies in five industry sectors to achieve ISO 9002 accreditation.
- The Seafood Quality Management Initiative in Western Australia assists seafood companies to meet safety and quality certification standards.
- Seafood Services Australia (SSA), a joint initiative of FRDC, QDPI and QCFO, facilitates the development of food safety, quality management, and standards for the seafood industry. SSA includes the former SeaQual, NSC and AUSEAS projects to provide a “one stop shop for the post harvest seafood sector.
- Seafood Services Victoria is a joint initiative of industry and government in Victoria, which assists in the development of food safety and quality systems. SSV has published three sets of food safety guidelines covering retail, processing and catching sectors.

NEED

This project was undertaken to address three areas of developing need in seafood operations:

- The implementation of uniform food safety regulations by State authorities to comply with Australia and New Zealand Food Authority (ANZFA) recommendations means that operators at all levels of the seafood industry must formulate appropriate food safety plans, training etc. This requires a comparatively high level of technical knowledge and literacy.
- The implementation of second party quality assurance agreements, which has meant that suppliers to hotel chains, supermarkets etc. must have agreed QA procedures in place and subject to third party audit.
- The need by some operators to implement internationally recognised QA systems such as ISO 9002. Since this is a process of continuous improvement, it is a “moving feast”, with new material being generated all the time.

OBJECTIVES

The main objectives of this project were:

1. To establish and maintain a reference collection of material on seafood safety and quality.
2. To collate and update the reference materials to be included in the SeaQual packs distributed by SeaQual.
3. To provide detailed customised information packages on quality assurance on both products and processes in response to requests from clients.
4. To liaise with SeaQual on matters relating to quality management for the seafood industry.

METHOD

Identification and collection of suitable material

Four methods were used to source materials for inclusion in the collection.

- The first was to simply identify relevant material through the normal literature searching and scanning activities that is an integral part of AUSEAS activities. This identified articles in journals, book reviews, and Internet entries, which were obtained and catalogued.
- The second method was to use the expertise of the DPI Library Services to identify suitable reference books that would become a major component of the collection. A listing of these reference works is included in the Appendix.

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- The third method was an active process of networking with other agencies in both State and Federal arenas that had active quality programs in the area. This involved phone calls, visits, and attendance at meetings and seminars. This yielded a range of material such as ANZFA bulletins to West Australian SQMI (Seafood Quality Management initiative) handbooks.
 - The fourth major source of material was the CFT's own QA team. CFT has a team of 12 people who are experienced in implementing, training and auditing in HACCP based Food Safety plans as well as SQF2000 and ISO QA systems. They work across a range of schemes including SQF2000, ISO9002, FPA etc. To do this, they have developed an extensive range of material and produce a considerable volume of intellectual property.

Dissemination of material

Three major channels have been used for the dissemination of the material.

- Documents have been distributed through the SeaQual packs where appropriate. Support of these packs must continue, since this is a fast changing area.
- Customised AUSEAS technical information packages are prepared for those needing more specific material.
- Assistance in the preparation and delivery of training materials is the third avenue of dissemination. To date we have assisted in the curriculum development and material preparation for two courses in seafood handling, safety and quality assurance:
 - A 3 year Certificate in Seafood handling for employees of a major national supermarket chain engaged in the seafood retailing.
 - A 2 day course for AQIS employees to assist them to audit FPA systems for seafood exporting companies.

Further work in the dissemination process was halted when the project was suspended in mid February with a view to SeaQual taking over these responsibilities.

RESULTS AND DISCUSSION

During this project we have acquired a great deal of material. A bibliography is included in the Appendix.

BENEFITS

The benefits of this project are expected to be long term, so it is premature to assess the utility of much of the material.

Much of the delivery to industry will be the responsibility of others, eg training providers, SeaQual etc. It is already clear that the food safety regulations will impact most heavily on the retail sector.

Inquiries from processors indicate that supermarket chains such as Sainsburys and Woolworths are seeking assurance on many aspects of seafood.

Importers of seafood from overseas are looking for appropriate material to include in their product specifications, an important step in formulating through-chain quality assistance.

We have also responded to requests to assist producers in identifying hazards and critical control points for HACCP plans and by assisting companies to identify and use suitable best practices.

FURTHER DEVELOPMENT

Responsibility for further development of these initiatives has been passed to SeaQual. It is clear that an on-going effort in networking and collection and collation of new material will be essential as the area develops. We suggest that remaining funds be transferred from this project to SeaQual to assist in these endeavours.

The formation of Seafood Services Australia will also impact on the way we respond to inquiries in this area.

CONCLUSION

- A reference collection of material on seafood safety and quality has been established and further additions are the responsibility of SeaQual. Books purchased in this project have been catalogued and lodged in the CFT library. The texts purchased under this project have been tagged for identification purposes. Housing the collection in the CFT library has four advantages:
 1. Professional librarians catalogue the collection free of charge in accordance with recognised international classification systems.
 2. Listing on the National library registers allows wider access to potential users through QDPI's inter-library links.
 3. Combining the collection with the CFT collections gives users access to a much wider selection of material and avoids duplication.
 4. Access to this material is controlled by the QDPI's library system, which ensures a higher level of security from theft than would otherwise be available.
- There is a volume of other material in the form of papers, reprints etc., not actually purchased, but obtained free via literature searches. These have been incorporated into the AUSEAS (now SSA) collection and its associated database. This material is used to answer telephone inquiries and to prepare customised information packages. A similar database using the same software has been used to list the SeaQual quality inventory.

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- At this point we have not provided any update material on SeaQual packs, although we have participated in discussions on content and are involved in preparing the SeaQual register of consultants. The main new additions to the packs have been the inclusions of the seafood safety guidelines in pack 1. Phillip Walsh of Food Factotum prepared these. Updating will now become a function of Seafood Services Australia as a result of the early termination of this project (see above). There is a great deal of material in preparation around Australia as each state moves into line with national ANZFA policies.
 - The provision of customised information packages has been extended to include identification of hazards and critical control points, and review of HACCP plans.
 - The question of ownership of the intellectual property of this material has been raised. It is our advice that, as most of this material is in the public domain, there is no intellectual property other than that which resides with the authors and publishers. Material written by crown employees is covered by crown copyright. It should be stressed that we do not sell published material. The charges we levy are designed to recover a small part of the cost of providing access to the material.
 - SeaQual has now moved to Brisbane and the establishment of Seafood Services Australia will facilitate the closer linkages outlined above.

STAFFING AND STAFF CAPABILITIES

It proved difficult to recruit a suitable person as information officer in this project, which resulted in delays in the appointment. In the interim the project was progressed by a number of people already employed at CFT.

Messrs **Alan Snow** and **Stephen Thrower** of AUSEAS performed networking activities, and literature searching and scanning.

Information Technology support was provided by Messrs **Tim Beattie** of IT Services and **Alan Snow**. This took the form of database design and collation and cataloguing of material. It also involved the upgrading of our DB Text software, which was funded from the AUSEAS project.

Mrs **Heather Drummond** and Mr **Mel Kippen** of the CFT library handled the location, purchasing and cataloguing of library texts.

Ms **Tahnee Keane** was employed from 28/9/98 to 16/2/99 as the project's Information Officer. She took over the searching and collation of material which involved considerable searching of the Internet and literature databases.

Messrs **Snow**, **Thrower** and Ms **Keane** were involved in dissemination via phone calls, information packages and the preparation of training materials.

RECOMMENDATIONS

This collection has formed the basis of a very substantive library of seafood safety material. It must, however, be kept relevant and up to date and made available to the seafood industry. We therefore make the following recommendations that will be included in future AUSEAS activities:

1. Further purchases of suitable material must continue through both AUSEAS and SeaQual projects.
2. Identification and cataloguing of suitable reference material from journals and from other government sectors must continue. This could be done by both AUSEAS and SeaQual staff.
3. The reference collection as outlined in the Appendix should be identified with a sticker signifying that the material has been purchased as part of this FRDC funded project.
4. We have identified a number of gaps in the collection in areas such as best practice manuals, good manufacturing practices, or even generic HACCP plans for a specific activity. This review process should continue, and attempts be made to fill any voids through either acquisition or in house development.
5. We have a strategy to make the collection available through the Intranet in 1999-2000. A major software upgrade will be needed to facilitate this process.
6. A run time CD version of the database should be developed and distributed to SeaQual and other relevant parties.

APPENDIX I

List of reference books purchased on Seafood Safety and Quality Assurance

"A Code of Practice for the Farming and Handling of Yabbies"; Yabby Producers Association of WA; Aquaculture Council of West Australia Publication; [1998]; (7758)

"Assurance of Seafood Quality"; Huss H H; FAO Fisheries Technical Paper No 334; [1994];

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"Quality Assurance in Seafood Processing: A Practical Guide"; Bonnell A D; Published by Chapman-Hall; [1994]; (7757)

"Quality Control and Quality Assurance for Seafood"; Sylvia G Shriver A L Morrissey M T; A Conference held at Newport Oregon May 16-19 1993; [1993]; (7739)

"Environmental Indicators and Shellfish Safety"; Hackney C R Pierson M D; Chapman & Hall Publication; [1994]; (7696)

"Evaluation of Seafood Freshness Quality"; Botta J R; VCH Publishers Ltd; [1995]; (7710)

"Fish Drying and Smoking"; Doe P E; Technomic Publishing Company, Inc Publishers; [1998];

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"Fish Inspection, Quality Control, and HACCP: A Global Focus"; Martin R E Collette R L Slavin J W; [1996]; (7736)

"Food Hygiene, Microbiology and HACCP Third Edition"; Forsythe S J Hayes P R; A Chapman and Hall Food Science Book - Aspen Publishers; [1998]; (7699)

"Freezing Effects on Food Quality"; Jeremiah L E; Marcel Dekker, Inc. Publishers; [1995]; (7735)

"Practical Food Smoking - A Comprehensive Guide"; Walker K; Published by Neil Wilson Publishing Ltd; [1995]; (7734)

"Principles of Food Sanitation Third Edition"; Marriott N G; Chapman & Hall Publishers; [1994];

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"Quality Attributes and their Measurement in Meat, Poultry and Fish Products"; Pearson A M Dutson T R; Blackie Academic & Professional; [1994]; (7698)

APPENDIX II

Reference material on Seafood Safety and Quality Assurance

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- “A *Code of Conduct for a Responsible Seafood Industry*”; [1998]; (6868)
- “A *Code of Practice for the Farming and Handling of Yabbies*”; Yabby Producers Association of WA; *Aquaculture Council of West Australia Publication*; [1998]; (7758)
- “A *Comparison of Chilling Methods on New Zealand Fishing Boats*”; Boyd, N.S. Wilson, N.D.C.; *Food Technology in New Zealand*, Jul:48-51; [1975]; (2733)
- “A *Comparison of Objective Tests for Quality of Gulf Shrimp*.”; Fieger, E.A. Friloux, J.J.; *Food Technology* January, 1954:35-38; [1954]; (468)
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- “A *Customer Focus to Food Quality*”; Aisindustry; [1995]; (5445)
- “A *Guide to Food Quality Assurance*”; Sumner, J.; [1995]; (7524)
- “A *Guide to Food Safety Programs for the Food Service Sector*”; [1997]; (6898)
- “A *guide to QA in seafood*”; Ruello N; *Austasia Aquaculture* 9(5) : 22-27; [1995]; (6746)
- “A *model for the prediction of the bacterial spoilage of sundried tropical fish*”; Doe, P.E., Heruwati, E.S.; (4599)
- “A *procedure to maintain quality of stone crab (Menippe mercenaria) claws iced prior to cooking*”; Simonson, J.L.; (4716)
- “A *Recommended Procedure for Assuring the Quality of Fish Fillets at Point of Consumption*”; Ronsivalli, L.J.; *Marine Fisheries Review* 44(1):8-15; [1982]; (1597)
- “A *Seafood Processor's Guide to Water Management*”; Goldhor, S.H. Koppernaes, J.D.; [199-]; (7549)
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- “Advice on Consumption of Raw Molluscan Shellfish - Fish Net Conference Bulletins”; [1998]; (7447)
- “*Aeromonas* species in fish, fish-eggs, shrimp and freshwater”; Hanniner M Oivanen P Hirveli-Koska V; International Journal of Food Microbiology 34(1) 17-26; [1997]; (6242)
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- “Canadian Canned Salmon Company - Example QMP Plan, Canned Salmon Processing”*; [1997]; (7474)
- “Canadian Canned Tuna Company - Example QMP Plan Canned Tuna Processing - Canadian Food Inspection Agency”*; [1997]; (7468)
- “Canadian Food Inspection Agency - Bacteriological Guidelines for Fish and Fish Products”*; [1998]; (7461)
- “Canadian Groundfish Company - Cod, Hake, Pollock and Cusk - Example QMP Plan Fresh & Frozen Processing - Canadian Food Inspection Agency”*; [1997]; (7469)
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- “Canadian Salfish Company - Heavy Salted Cod, Hake, Pollock and Cusk - Example QMP Plan Salfish Processing”*; [1997]; (7419)
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