

Ken Gall Wins Seafood Science Award

At the November 2007 meeting of the Atlantic Fisheries Technology Conference (AFTC) in Portland, Maine, NYSG seafood specialist **Ken Gall** became the 2007 recipient of the prestigious McFee Award in recognition of his expertise in delivering vital scientific information to the seafood industry and helping to ensure the safety of seafood products.

The award is named for Earl P. McFee, Research Quality Control Director of Gorton Corporation in the 1950s who is credited with standardization of the frozen fish block and creation of the McDonald's Corporation breaded fish portions.

"Several decades later, Ken Gall has also had a great impact in the seafood technology field," says **Robert Kent**, NYSG's Marine District Program Coordinator. Gall, an AFTC member, is internationally known for his extensive training of members of the seafood industry

on Hazard Analysis Critical Control Point (HACCP), a scientific approach to keep seafood safe from catch to consumer. "Gall has supported and nurtured the New York Seafood Council and developed a HACCP distance learning program used not only from coast to coast, but internationally," continues Kent.

More recently, Gall helped launch a new Internet-based training course on the *Food and Drug Administration's* (FDA) Good Manufacturing Practices (GMP) regulation for the processing, packing or holding of human food. Sea Grant did not develop or enforce the regulations, but is there to help businesses be able to comply with them. "The course is designed for supervisors, middle level managers, quality control staff and anyone else responsible for ensuring that a food processing, wholesale or warehouse operation meets current GMP requirements," says Gall.

— **Barbara A. Branca**

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course on the FDA's Good
Manufacturing Practices