



New York Sea Grant: Helping the Seafood Industry Enhance Product Safety

The seafood industry is important to New York. In 1999, the industry contributed more than \$7.9 billion to the state's economy and employed 96,000 New Yorkers. To remain competitive and to prosper, the industry must use science-based systems to maximize the safety and quality of its products. New York Sea Grant (NYSG) maintains an active extension program that helps the state's seafood industry implement effective strategies to enhance food safety and quality.

NYSG's outreach activities for the seafood industry include formal training, workshops, newsletters, and direct technical assistance. These programs involve collaboration with industry representatives, federal and state regulatory agencies, the National Sea Grant network, and universities.

NYSG has developed and manages a national Internet training course for seafood business operators and federal and state food safety inspectors to enable them to meet the training requirement of the federal Food and Drug Administration (FDA)'s Seafood HACCP (Hazard Analysis Critical Control Point) regulation. More than 2,500 individuals from 49 U.S. states and 30 foreign countries have completed this course since 2002.



*Early morning buyers evaluate quality seafood products at the New Fulton Fish Market in the Hunts Point area of the Bronx. Fulton is the largest wholesale seafood market in the U.S.
Photo: Jack Mattice, NYSG*

NY Sea Grant's Seafood Specialist was an invited speaker on *Listeria* controls in food processing plants at three national conferences attended by more than 500 individuals from food processing firms and regulatory agencies in 2006.

NYSG, the New York State Department of Agriculture & Markets, and the New Fulton Fish Market conducted on-site training workshops to help the market make a successful transition to its new \$86 million facility in the Bronx and comply with all state and federal regulations.

NYSG is leading a collaborative project with five universities and the FDA to develop a new Internet training course in English and Spanish to teach basic Good Manufacturing Practices (GMPs) for all food processors. This course will help firms meet training requirements that are likely to be added to the FDA's basic GMP regulation when it is revised in the near future.

*New York Sea Grant is a cooperative program of the State University of New York and Cornell University.
Sea Grant Extension administration is located at 112 Rice Hall, Cornell University, Ithaca, NY 14853.*

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