

## NYSG Training Helps Ensure Seafood Safety for Industry, Consumers

**T**he seafood industry contributes more than \$7.9 billion to the state's economy and employs 96,000 New Yorkers (*NY Sea Grant-funded survey, 1999*). To compete and prosper, those in the seafood industry must have science-based systems in place to maximize the safety and quality of the products they produce, process or deliver to consumers.

### Sea Grant Facilitates Seafood Safety

New York Sea Grant's outreach activities include on-site and distance education training programs, workshops, newsletters, and direct technical assistance. These programs involve collaboration with industry, businesses, federal and state regulatory agencies, the national Sea Grant network, and university resources.

### Training Industry Nationwide

New York Sea Grant (NYSG) developed and manages two Internet training programs on federal food safety regulations that apply to the seafood industry. Approximately 2,500 individuals from seafood firms in NY and across the U.S. have registered for the Seafood HACCP Internet training course that will enable them to meet the training requirement of the FDA's seafood HACCP (Hazard Analysis Critical Control Point) regulation.

In 2007, NYSG conducted four workshops attended by 100 individuals from seafood firms in New York and 14 other states. A second Internet training program on current Good Manufacturing Practices (GMP) that covers basic food safety practices for food processors, wholesalers and warehouses was completed in 2007.



*Back to Basics: Seafood businesses across New York are utilizing a new web-based, on-demand, low-cost NY Sea Grant training program to train employees in the application of basic food safety concepts and practices (above: foam cleaning of processing equipment).*

### Training Inspectors

Approximately 500 food safety inspectors from federal and state regulatory agencies have completed the NYSG-managed seafood HACCP Internet course. In 2007, NYSG conducted a series of six training sessions on Seafood HACCP requirements for more than 150 inspectors from the New York State Department of Agriculture & Markets at their annual update conferences at Cornell University.

### Training Healthcare Providers Re: Seafood Risks and Benefits

NYSG is part of a national project team led by Oregon State University that received approximately \$600,000 in funding for a National Food Safety Initiative. The team will develop and conduct outreach programs for healthcare providers and practitioners to help them understand and effectively communicate science-based information on the risks and benefits of seafood to patients.

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*New York Sea Grant is a cooperative program of the State University of New York and Cornell University.  
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