

Resource Outline

General introduction and who this applies to:

Farmers and wild harvesters of seaweed are exempt from the preventive controls for human foods rule. However, certain buyers are not exempt and will be required to implement controls in their food safety plans to ensure the products sourced are safe. Responsible producers should be aware of potential hazards (biological, chemical, and physical) associated with their products and adopt practices to prevent such hazards. They should also convey this information to buyers so they can implement effective sourcing controls within their food safety plans. An outline of the illustrated publication is presented below to enhance accessibility for all users.

Potential Farm Level hazards and their controls:

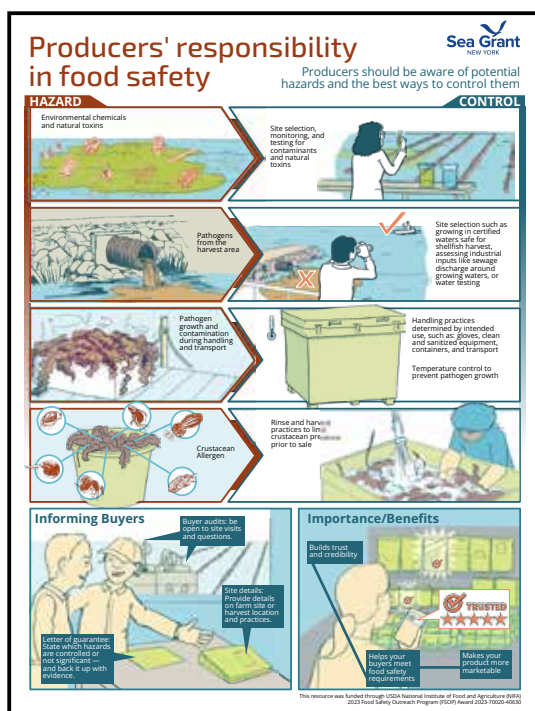
- Hazard: Environmental chemicals and natural toxins
 - Controls: site selection, monitoring, and testing for contaminants and natural toxins
- Hazard: Pathogens from the harvest area
 - Controls: site selection such as growing in certified waters safe for shellfish harvest, assessing industrial inputs like sewage discharge around growing waters, or water testing
- Hazard: Pathogen growth and contamination during handling and transport
 - Handling practices should be determined based on intended use.
 - Sanitary handling (gloves, clean and sanitized equipment, containers, and transport)
- Temperature control to prevent pathogen growth (keep cold)
- Hazard: Crustacean Allergen
- Controls: rinse and harvest practices to limit crustacean presence on seaweed prior to sale

Informing Buyers:

- Buyer audits: be open to site visits and questions.
- Letter of guarantee: State which hazards are controlled or not significant — and back it up with evidence.
- Site details: Provide details on farm site or harvest location and practices.

Importance/Benefits:

- Helps your buyers meet food safety requirements
- Builds trust and credibility
- Makes your product more marketable



[View the Education Illustration](https://nyseagrant.info/seaweedfoodsafetyinfographic)

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NOTE: Any opinions, findings, conclusions, or recommendations expressed in this publication are those of the author(s) and should not be construed to represent any official USDA or U.S. Government determination or policy.

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