

as the paramoeba. Specialists and lobstermen also met to address the socioeconomic impact of the lobster die off as well as how to conduct the assessment of this important natural resource.

In the weeks following the workshop, Mattice says the mindset was to "produce a comprehensive plan oriented toward identifying potential causes for the Sound's

lobster illnesses and mortalities that can be eliminated as well as those that should be considered further with research or future monitoring." By keeping lines of communication open, participating researchers will review the events that led to the die off and join resources to expand the benefit of ongoing research while keeping lobstermen involved in the process to uncover the cause of the lobster mortalities.

For more on lobsters, check out our web site: www.seagrantsunysb.edu/pages/LILobsters.htm

NYSG Director Jack Mattice addresses a crowd of lobstermen, researchers and members of federal and state agencies, environmental organizations and the media at April's first annual Lobster Health Symposium held in Stamford, Connecticut.

Photo by Barbara A. Branca



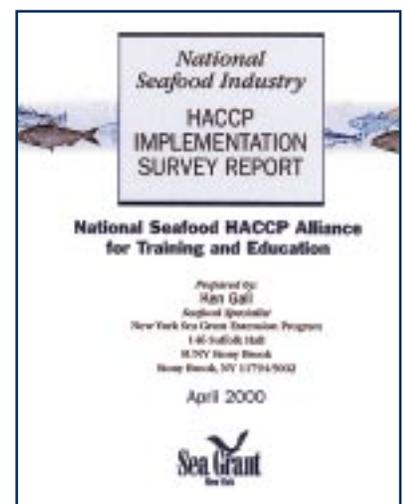
Seafood Education Ideal for FDA Compliance

Seventy-seven percent of the nearly 750 companies that responded to a recent NYSG-compiled, National Seafood HACCP Alliance-funded seafood safety survey indicated they would not have been able to develop a plan to comply with new U.S. Food and Drug Administration seafood regulations without in-depth training. The finding is part of a new 65-page report on the costs, benefits and impacts of Hazard Analysis Critical Control Point (HACCP) principles on the seafood industry.

"The intent of the national survey," says HACCP educator and NYSG seafood specialist Ken Gall, "was to accurately document the time, effort and resources that seafood industry processors and wholesalers devoted

to implementing the FDA's regulations. It was also meant to identify potential changes or problems in the process as well as to plan for additional training activities that might be needed."

Over 90 percent of the responding firms felt that Seafood Alliance training courses, which at least one of their employees attended, provided them with the information they needed to develop a HACCP plan, understand FDA's guidance information, and comply with the FDA seafood HACCP regulation. Considerable interest was expressed in having additional one-day training courses, with approximately two-thirds of the survey respondents expressing that this could best be achieved via Internet-based training courses.



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