

CHAPTER 03 - **FOODBORNE BIOLOGICAL HAZARDS**

<b>SUBJECT:</b>  IMPORT SEAFOOD PRODUCTS COMPLIANCE PROGRAM	<b>IMPLEMENTATION DATE</b>  July 1, 2010
	<b>COMPLETION DATE</b>  Continuing

**DATA REPORTING**

PRODUCT CODES	PRODUCT/ASSIGNMENT CODES
INDUSTRY CODE 16, USE APPROPRIATE PRODUCT CODES	<ol style="list-style-type: none"> <li>1.     <u>REPORT INSPECTIONS UNDER THE FOLLOWING PACS:</u>                          03844H     HACCP Inspection of Importers                     </li>   <li>2.     <u>REPORT SAMPLE COLLECTIONS, AUDIT CHECKS, RECALLS, FIELD EXAMS (formerly Wharf Exams), AND INVESTIGATIONS UNDER THE FOLLOWING PACs:</u>                          03844       Foodborne Biological Hazards                          07844       Natural Toxins                          09844E      Color Additives                          09844F      Food Additives                     </li>   <li>3.     <u>REPORT SAMPLE ANALYSIS AND LABEL REVIEW UNDER THE FOLLOWING PACs:</u>                          03844       Foodborne Biological Hazards                          03844B      Filtration                          03844C      Decomposition                          03844D      Microbiological (includes % water phase salt and nitrites)                          04004A      Pesticides                          04004D      Industrial chemicals                          07844       Natural Toxins                          09844E      Color Additives                          09844F      Food Additives                          21844                     </li>   <li>4.     <u>THE FOLLOWING ARE ADDITIONAL PAC CODES FOR REPORTING PURPOSES:</u>                          03R833      Entry Review                          99R833      Filer Evaluation OP95                          03R824      Follow-up to Refusals                          04R824                          07R824                          09R824                     </li> </ol>

## A. REPORTING TO CFSAN

## 1. Inspections

For **importer inspections** that were **classified** as **OAI** and for which the district is recommending action, submit via MARCS-CMS the scanned hard copy or electronic versions:

- EIR and FDA Form 483
- EIR endorsement - ensure that the computer generated cover sheet is included

## 2. Samples supporting detention or Detention Without Physical Examination (DWPE) request

When making a submission in support of a detention or for a request for DWPE submit the following as scanned hardcopy or electronic documents via MARCS-CMS

- Memorandum from the Compliance Officer
- Product labels must be submitted - if product is in bulk, then photographs or tracings of container labeling must be submitted
- Memorandum from the Compliance Officer
- Entry documents (CBP Form 3461 or 7501, Invoice, Packing slip, Bill of Lading)
- Laboratory analytical worksheets (if analytical results are used to support the DWPE recommendation)
- Product labeling (if product is in bulk, then photographs or tracings of container labeling must be submitted)
- E-mail communications
- Other data that is pertinent for the review of the case (if available)

## 3. Special HACCP Reporting

This Compliance Program utilizes a special reporting form, the FDA Import Seafood HACCP Report (FDA 3502) for all importer HACCP inspections.

FDA investigators are now to use the electronic version. To access the form, go to <http://intranetapps1b.fda.gov/scripts/seahaccp/>. This will bring you to the logon page. Below the logon, there is a button: "User's Guide". Click on that button and go to page 2 and follow instructions to request User Account. And to login.

If there are problems using the electronic system, please contact Roshelle King at (240) 402-1416 or at

Food and Drug Administration  
CFSAN/Office of Food Safety, Division of Seafood Safety,  
HFS-325  
Attn: Roshelle King  
5100 Paint Branch Parkway  
College Park, MD 20740

4. When during an importer inspection, the investigator reviews a foreign producer's HACCP plan that is, in the inspector's opinion, inadequate, the inspector should obtain a copy of that HACCP Plan. If the district concurs that the HACCP plan is inadequate, then the plan should be sent to CFSAN via MARCS-CMS. If there are any questions, contact Mildred P Benjamin at (240) 402-1424 or at [mildred.benjamin@fda.hhs.gov](mailto:mildred.benjamin@fda.hhs.gov)

**B. LABORATORY REPORTING**

Report the following analytical results into the FACTS Data System:

- |    |                              |   |     |
|----|------------------------------|---|-----|
| 1. | Biotoxins (Natural Toxins)   | Use PAF:  | BIO |
| 2. | Color Additives              | Use PAF:  | COL |
| 3. | Decomposition                | Use PAF:  | DEC |
| 4. | Filth                        | Use PAF:  | FIL |
| 5. | Food Additives               | Use PAF:  | FAD |
| 6. | Microbiology                 | Use PAF:  | MIC |
|    | Salmonella Speciation        |   | SAL |
|    | Percent (%) Water Phase Salt |   | NAR |
|    | pH                           |   | NAR |
| 7. | Parasites                    | Use PAF:  | PAR |
| 8. | Pesticides                   | Use PAF   | PES |
| 9. | <b>Note:</b>                 | No resources have been allocated for Food Economics in the Field Workplan. While some activities in food economics may be necessary, districts should first obtain CFSAN concurrence and hold resource expenditures to a minimum. |     |

If economic work is conducted under this Program, use the appropriate PAF:

FDL- labeling  
 FDE- economic deception  
 FDQ- standard of quality  
 FDI- standard of identity

10. GENERAL FOOD LABELING and NLEA coverage for imported seafood will be conducted under the Domestic and Import NLEA, Nutrient Sample Analysis and General Food Labeling Requirements Compliance Program - CP 7321.005

PART I - BACKGROUND

This compliance program provides regulatory coverage of imported fish and fishery products to ensure that a safe and wholesome supply of seafood enters the U.S. Historically, FDA has controlled imports by reviewing customs entries, conducting field exams, collecting samples for laboratory analysis, placing products with a history of problems on detention without physical examination, and conducting a limited number of foreign establishment inspections. This program addresses the control of the various safety hazards identified in the seafood HACCP regulation as well as the occurrence of filth, decomposition, and the illegal use of food or color additives in imported seafood. These efforts continue under the present program and are important components of the import control strategy.

The Import Seafood Products Compliance Program provides coverage of shellfish processors and products that are not covered under the Molluscan Shellfish Evaluation Program (CP 7318.004) and additional coverage of processors and products covered under the Import Acidified and Low Acid Canned Food Compliance Program CP 7303.003(i.e., hermetically sealed low-acid seafood) for hazards and processes that are not addressed in those programs.

Under FDA's HACCP system of controls, the importer and the foreign processor share the responsibility for safety. Foreign processors that ship fish or fishery products to the U.S. must operate in conformance with 21CFR Part 123, The Seafood HACCP Regulation. In addition, The HACCP Regulation requires importers to take positive steps to verify that their shipments are obtained from foreign processors that comply with FDA's requirements.

Data gathered during domestic investigations of importers provide a valuable tool to help CFSAN allocate foreign inspection resources. The names and locations of foreign processors of high risk products can be obtained during surveillance investigations of domestic importers. If HACCP plans are available as part of the importer's affirmative step or are required as part of a follow-up investigation, foreign processors that do not appear to have adequate controls can be scheduled for upcoming foreign inspections.

Conversely, data gathered during foreign investigations of processors can help FDA identify importers that are accepting product from foreign processors that are not in compliance with the seafood HACCP regulation, identify specific industries and regions that require additional oversight, and also provide insight into the reliability of third party inspections and foreign certification programs.

**PART II - IMPLEMENTATION****OBJECTIVE**

This program is implemented to ensure that a safe and wholesome supply of imported fish and fishery products enters the U.S. This is done by gathering information to determine compliance with the FD&C Act and its regulations by importers and foreign processors involved in the handling and importation of these seafood products.

This will be accomplished

- by sampling and evaluating imported products at entry to identify commodities that may not be in compliance with the FD&C Act and by detaining products as appropriate
- by reviewing required importer records to evaluate their compliance with the HACCP Regulation
- by identifying foreign processors as potential candidates for follow-up activities including Warning Letters, on-site inspections, or additional product sampling through reviews of documentation obtained through the importer required importer records and through these reviews

**APPROACH**

Seafood importers will be selected for inspection using criteria contained in this program. Investigators who conduct importer inspections must be specifically trained in seafood HACCP. They will review seafood HACCP records maintained or obtained by the importer to ensure compliance with The Seafood HACCP Regulation. Copies of foreign processor's HACCP plans that appear to be non-compliant with the regulation must be collected. These plans will provide a basis for follow up by CFSAN Office of Compliance and for inspections of foreign processors.

Importers who also operate as domestic processors will be evaluated, with regards to their processing activities, under instructions provided in the Domestic Fish and Fishery Products Compliance Program CP 7303.842.

Evaluating the importers' verification procedures and documents during inspection of importers or review of verification documents when they are requested as a condition of reconditioning application approval can only be performed by HACCP trained personnel. These individuals **must** have completed a three (3) day Seafood HACCP Alliance course or its equivalents and a the FDA Conducting Seafood Inspections course.

**PROGRAM MANAGEMENT INSTRUCTIONS****A. Resources**

Resources shown in the ORA WorkPlan for this Compliance Program can be used to cover PMS 03, 04, 07 and 09 use the guidance provided in this program, as well as PMS 21. However, the field should keep operations for Food Labeling and Economics to a minimum. If the issues are priorities under the Labeling Compliance Program, the resources would come from the resources for that compliance program.

The resources in the workplan should be used to carry out entry reviews, field exams, sample collections, sample analyses, inspections of importers for verification of HACCP and special collection assignments.

**B. Product Risk-Potential**

This program contains a prioritized list of high potential risk seafood products based on the health hazard they may pose to consumers. The risk status is determined by a combination of the severity of the hazard, its likelihood of occurrence, and previous industry compliance data. These products have a high priority for sample collection and analysis and import field examinations.

**1. High-Risk Potential Products in descending order of priority**

- a. Refrigerated seafood products packed in oxygen limiting packaging or reduced oxygen packaged (ROP) (e.g., packaging material whose oxygen transmission rate is less than 10,000 cc/m<sup>2</sup>/24 hours such as 1.5 mil polyethylene). Refrigerated products of concern include fresh raw seafood, cooked unpasteurized seafood, pasteurized seafood, smoked and smoke-flavored seafood, surimi and imitation seafood products, caviar or fish roe, fresh seafood, seafood soups or chowders, seafood salads, seafood products packed in oil, pickled seafood, and sandwiches.

Seafood in such packages has increased likelihood for the growth and toxin formation by *C. botulinum*.

Chapter 13 of the Fish & Fisheries Products Hazards & Controls Guidance provides more detailed information. In addition to hermetically sealed, double seamed or canned goods requiring refrigeration, packaging where oxygen has been manually or mechanically expressed (vacuum), lidded goods with heat sealed inner films, or deep containers that provide sufficient volume to prevent the exchange of oxygen throughout the contents are included in this category.

Chapter 13 can be accessed at <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocuments/RegulatoryInformation/Seafood/ucm2018426.htm>

Storage and holding temperatures directly affect the safety of the products, therefore transportation temperatures and temperature controls are of primary concern.

Some products rely on a dual system of controls to prevent *C. botulinum* toxin formation, refrigeration temperatures below 40°F and another barrier such as water phase salt, pH, salinity, or smoking.

When refrigeration is the sole method of preventing *C. botulinum* toxin formation, strict temperature controls must be in place. Product and storage temperatures should not exceed 38°F. In addition, it is recommended that time/temperature integrators be affixed to primary packaging. Product specifications maintained by importers should include this requirement.

Note: Imported raw, refrigerated fishery products are covered under Import Alert 16-125. Import Alert 16-125 includes an exemption for certain firms to import raw reduced oxygen packaged products into

the United States. Cooked, refrigerated seafood products are not covered under this import alert.

- b. Raw (fresh and fresh frozen) molluscan shellfish from uncertified shippers

These products are primarily covered by the Molluscan Shellfish Evaluation Program, CP 7318.004. Raw molluscan shellfish that are in interstate commerce and have not been processed in a certified facility (i.e., listed in the Interstate Certified Shellfish Shippers List) should be referred to the local state shellfish control authority.

Coverage is provided for these products under this compliance program only when the appropriate state authority cannot or will not provide coverage under the terms of the National Shellfish Sanitation Program. If a notified state authority does not take action to embargo or seize shellfish from uncertified shippers, the district should notify CFSAN, OC, HFS-606, Ronald Pace (301) 436-1742, for further assistance.

The major concern is the harvest from unapproved waters which may result in the presence of pathogens, marine toxins or heavy metals. Active shellfish MOU countries are Canada, Chile, Mexico, New Zealand, and South Korea. These MOU's enable the countries to certify their facilities, but are limited to specific shippers. Shellfish products that are not covered by the National Shellfish Sanitation Program (NSSP) are covered by this compliance program. These products include LACF, acidified, cooked, breaded, dried or further processed beyond their raw (fresh or fresh frozen) state.

- c. Ready-to-eat fish or fishery products using any of the following processes:

- (1) cooking or pasteurization process (e.g., cooked shrimp, crabmeat, cooked lobster, cooked crayfish, pasteurized crabmeat, surimi-based analogs, etc.)
- (2) hot or cold smoking process

The major concerns are inadequate cooking, pasteurization or smoking processes and insanitary post-processing conditions that allow the re-introduction of post-process pathogens, including *Listeria monocytogenes* and *Salmonella*, that will not be destroyed by any subsequent cooking step prior to consumption by the consumer.

- d. Seafood mixes: Combination of seafood products either all raw or a mixture of raw and cooked product

The major concerns are the inclusion of raw molluscan shellfish from non-MOU sources.

- e. Scombrototoxin-forming (histamine-forming) species (in descending priority):

Please refer to Chapter 3 in the Fish & Fisheries Products Hazards & Controls Guidance manual.

**NOTE:** Preformed scrombrotoxin in these species is not eliminated or reduced by the canning process or by acidification, and is covered by this compliance program, C/P 7303.844, rather than by the Import Acidified and Low Acid Canned Foods, CP 7303.003.

f. Aquacultured seafood

The major concern is the use of unapproved chemotherapeutics in aquacultured fishery products.

Samples to be collected for analysis for chemotherapeutic agents should be collected under the Chemotherapeutics in Seafood Compliance Program CP 7304.018 and not under this program.

g. Ready-to-eat fish or fishery products that have not undergone a heat treatment (such as caviar, urchin roe, or raw fish intended for sashimi/sushi) that are meant to be consumed raw.

The concerns are that these products are subject to the growth of pathogens that will not be destroyed in a cooking step prior to consumption by the consumer.

h. Salt-cured, and/or air-dried, un-eviscerated fish, such as Kapchunka, or bloaters

This type of product has an increased likelihood of the presence of *C. botulinum* toxin. Import alert 16-74 prohibits entries of these products from non-exempt processors or shippers.

Examination of any dried or salted head-on fish should determine if the fish is un-eviscerated and if so, if the length of the fish exceeds 5 inches. Since the viscera can shrink during the brining process, it is not always possible to tell if a fish is eviscerated by a physical examination. If the belly of the fish is not split, follow the guidance in Import Alert # 16-74, Detention Without Physical Examination of Salt-Cured Uneviscerated Fish for guidance.

i. Acidified and low acid canned foods (LACF)

The Import Acidified and Low Acid Canned Food Compliance Program CP 7303.003 only covers the safety hazards associated with the formation of *Clostridium botulinum* toxin. Some health hazards that are species related, such as histamine formation or parasites, in canned/retorted products (e.g., scrombrotoxin in canned tuna) need to be covered under this Import Seafood Products Compliance Program.

j. Food Intolerance Substances (FITs)

The concerns are undeclared FITs may have serious health consequences of sensitive individuals.



2. Products associated with other safety hazards should be sampled as resources permit, but should not be assigned a higher priority than high risk potential products.

3. Low-risk Potential Products

For the purposes of this program, low-risk products include all other fish and fishery products not listed as high-risk.

Note: When low-risk products are sampled, they should be analyzed for the problem that presents the greatest potential health hazard. For example, when raw shrimp are sampled, they should be analyzed for undeclared sulfites rather than for *Salmonella*.

#### C. Program Priorities for Sampling

OASIS screening criteria have been adjusted to allow the entry reviewers to electronically examine more entries of the high-risk potential products. Consequently, the districts' accomplishments for the ORA WorkPlans are expected to include a greater percentage of high-risk potential products.

The following list should be used to determine which entries in each seafood product priority grouping (in Section B, 1 & 2 above) to examine first.

1. CFSAN Special Sampling Assignments

2. Entries of product from problem importers, i.e., importers associated with multiple entries previously found to have safety defects

The field may use their discretion to collect and follow-up on other products from these importers that they have reason to suspect may not be in compliance.

3. Entries of product from specific foreign processors or shippers previously found to have safety defects

The field may use their discretion to collect and follow-up on other products from these establishments that they have reason to suspect may not be in compliance.

In order to gain sufficient information to determine if a country-wide or geographic-wide problem exists, CFSAN may issue special assignments that will mandate the collection of samples which will take preference over other sampling under this program.

#### D. Importer Inspection Priority Criteria

Use the following priority selection criteria to determine which importers to inspect first:

1. Inspections of importers specifically requested by CFSAN
2. Follow-up to illness outbreak

3. Follow-up to adulterated samples of high risk potential product imported by the importer, in which safety defects were detected
4. Reinspection of importers that had inadequate affirmative steps during their previous HACCP inspection in order to determine if they have adequately corrected previous deficiencies
5. Inspection of importers of high risk potential products for which a foreign inspection raised concerns about whether the affirmative steps demonstrated that the products had been processed in accordance an adequate HACCP system
6. Previously uninspected importers of high risk products
7. Previously uninspected importers of low-risk products

**E. Importer HACCP Inspection Frequency**

The number of importer inspections is directed in the ORA workplan.

Please perform 90% of the number of planned inspections in the ORA Workplan at Importers that:

- have been identified as problem importers
- average 100 or more entry line items per year

The remaining 10% of the number of planned inspections should be made at importers that import less than 100 entry line items per year.

Those districts that have few importers who average 100 or more lines per year should inspect those importers that have the highest number of entries per year.

Work with District Compliance Officers to identify problem importers who do not appear to appropriately assure the compliance of products they import.

**F. FDA Import Seafood HACCP Report (FDA 3502)**

A separate FDA Import Seafood HACCP Report (FDA 3502) is to be completed for each product, foreign processor, importer combination evaluated during the importer inspection. Always cover high-risk potential products before covering low risk potential products as described above.

Forms can be accessed at <http://intranetapps1b.fda.gov/scripts/seahaccp/>

**G. Interaction with Other Programs/Assignments**

1. Import Acidified and Low Acid Canned Foods, 7303.003

Resources expended on inspections of firms for compliance with the low acid canned foods regulation (21 CFR 113) or the acidified foods (non-perishable) regulation (21 CFR 114) for imported seafood, must be reported under PACs 03003 and 03003A, respectfully. Inspectional coverage of acidified or canned imported seafood related to safety hazards other than *C. botulinum*, (e.g., histamine, food and color additives, or

decomposition) is to be reported under this program, 7303.844.

2. Molluscan Shellfish Evaluation Compliance Program, 7318.004

The Molluscan Shellfish Evaluation program, 7318.004, covers fresh and fresh frozen molluscan shellfish, from certified shippers, evaluated under the cooperative agreement with the ISSC. That program includes shellfish originating from countries with which FDA has an active shellfish MOU, who are members of the ISSC by virtue of their MOU agreement.

Instructions pertaining to shellfish offered for entry from uncertified shippers, either in a non-MOU country or an MOU country, are contained in this program, 7303.844.

3. Domestic and Import NLEA, Nutrient Sample Analysis and General Food Labeling Requirements Compliance Program - CP 7321.005

NLEA coverage for imported seafood will be conducted under the PAC 21005.

4. Pesticides and Industrial Chemicals in Domestic and Imported Foods, 7304.004

Coverage will be directed under CP 7304.004 to determine pesticide residues and will be directed toward countries and products for which there is little or no information from previous years' sampling, and toward those countries which have a violative history of pesticide or chemical contamination of seafood offered for entry.

5. Toxic Elements in Foods and Foodware, and Radionuclides in Foods, Domestic and Import, 7304.019 and related assignments

Coverage will be directed under CP 7304.019 to develop broader background level data of certain toxic elements (e.g., lead, cadmium, mercury) in foods, including imported seafood.

6. Chemotherapeutics in Seafood Compliance Program CP 7304.018 and related assignments

Coverage of seafood products for aquaculture drugs will be directed under CP 7304.018

**PART III - INSPECTIONAL****A. References**

For inspectional guidance and procedures, investigators are advised to refer to the appropriate references:

- "Conducting Seafood Inspections" Training Course Manual (HRTM) - HACCP inspection procedures/activities
- Fish and Fishery Products Hazards and Controls Guide (HCG) - Hazards and recommended controls in seafood processing current edition
- FDA Inspectional Methods, October 1996 (Interim Guidance) (IMIG) sampling guidance and reporting
- Investigations Operations Manual (IOM)
- Regulatory Procedures Manual (RPM), Chapter 9, Import Operations and Actions

**B. Import Entry Review**

Districts should not request foreign processor HACCP plans or certifications at the time of entry or as a condition for entry.

**C. Reconciliation Exams**

An examination of the physical product to verify that it is consistent with declarations on entry documents with regard to the type and quantity of product. These exams should be performed consistent with instructions in the IOM or from the Division of Import Operations/HFC-170. Refer to IOM 530.04 at <http://www.fda.gov/downloads/ICECI/Inspections/IOM/UCM150576.pdf>

**D. Field Exams**

Field examination procedures are described in the IOM 505.03 at <http://www.fda.gov/downloads/ICECI/Inspections/IOM/UCM150576.pdf>

**E. Sampling****1. General instructions**

The ORA Workplan for each fiscal year for the Import Seafood Products Compliance Program specifies the number of Import Sample Collections for each District. This number covers samples collected for analyses for safety hazards and for filth, non-scombrototoxic decomposition, and food and color additives.

**2. Products to be sampled listed in descending priority**

- a. Entries of product from specific foreign processors or shippers previously found to have safety defects

The field may use their discretion to collect and follow-up on other products from the parties that they have reason to suspect may not be in compliance.

- b. High Risk Potential products as defined in Part II. In the case of certain types of refrigerated seafood products, the

safety of the product is reliant upon safe holding and transportation temperatures. These conditions should be routinely checked as part of any sampling or surveillance activity.

- (1) Refrigerated seafood products packed in reduced oxygen packaging (ROP)

Refrigeration temperatures affect the safety of the product.

- (2) Samples of raw (fresh and fresh frozen) molluscan shellfish from uncertified shippers are not to be collected.

Refer all entries to the state shellfish authority.

When entries are received in states that are not members of the NSSP, samples should be collected.

For refrigerated products, temperatures affect the safety of the product.

- (3) Ready-to-eat fish or fishery products using any of the following processes:

(a) cooking or pasteurization process (e.g., cooked shrimp, crabmeat, cooked lobster, cooked crayfish, pasteurized crabmeat, surimi-based analogs, etc.)

(b) hot or cold smoking process

For refrigerated products, temperatures affect the safety of the product.

- (4) Seafood mixes

For refrigerated products, temperatures affect the safety of the product.

For refrigerated products, temperatures affect the safety of the product.

- (5) Scombrototoxin-forming (histamine-forming) species (in descending priority): mahi mahi (dolphin fish), tuna, escolar, amberjack, yellow tail, anchovies, bluefish, bonito, jack (e.g., bluerunner, crevalle, rainbow runner, rooster fish (trevally), mackerel, marlin or saury) and others listed in the Fish & Fisheries Products Hazards & Controls Guidance book

For refrigerated products, temperatures affect the safety of the product.

- (6) Ready-to-eat fish or fishery products that have not undergone a heat treatment (such as, caviar, urchin roe, or raw fish intended for sashimi/sushi) that are

meant to be consumed raw.

For refrigerated products, temperatures affect the safety of the product.

- (7) Salt-cured, and/or air-dried, un-eviscerated fish, such as Kapchunka, or bloaters. These are prohibited entry unless the processor is included in the exemption list for IA-16.74 and if listed, the district should contact CFSAN prior to collecting a surveillance sample. See Import Alert 16-74 for specific guidance.

For refrigerated products, temperatures affect the safety of the product.

- (8) Acidified (AF) and low acid canned foods (LACF)
- c. Entries of product from specific foreign processors previously found to have non-safety defects, i.e., decomposition in non-scombrotoxin forming species, filth
  - d. All products not listed in a, b, & c above including low risk potential products
- 3. Sample collection instruction (special instructions, number of subs, sample quantities, etc.) can be found in Attachment A.
  - 4. See Inspectional Methods (Interim Guidance) and the IOM for information relating to sample collections.
  - 5. See Import Alerts for seafood products under DWPE and Import Bulletins for special sampling considerations.
  - 6. Submit samples to the District's servicing laboratory specified in the current year's ORA Field workplan. The servicing laboratory may change year to year.
  - 7. If multiple analyses will be performed on a sample, contact your servicing laboratory for sample size information.

F. Importer HACCP Inspections

Under the seafood HACCP Regulation, 21 CFR 123, importers are required to verify that foreign processors are in compliance with the Seafood HACCP Regulation, 21 CFR 123.12, and that the food safety hazards associated with their products are adequately controlled to ensure a safe product. This Compliance Program provides direction:

- for reviewing HACCP verification documents during HACCP inspections of importers
- for document review as a precondition to approval of a reconditioning application for seafood products where there is an identified food safety concern

Criteria for the selection of importers to inspect are provided in Part II, Item B.2. "Importer Priority Criteria". Inspections of importers for compliance with the verification requirements of 21 CFR 123 should be performed in conformance with existing inspection procedures.

Follow the procedures contained in the Conducting Seafood Inspections Manual for the specific details pertaining to the conduct of the HACCP inspection. These procedures include:

- determining the foreign source of each product to be covered during the inspection (e.g., is the product covered by an MOU or not)
- reviewing importers' written verification procedures;
- reviewing affirmative step
- reviewing the product specifications
- documenting deviations from the regulatory requirements of 123.12

Cover as many products as practical under the inspection module provided in the ORA workplan. Products selected for coverage should be the high-risk products prioritized in Part II Item B.1. Product Priority List.

#### G. Reporting

1. FDA Form 483: Document all importer deficiencies relating to the HACCP Regulations on the FDA Form 483 consistent with guidance from TURBO and The Conducting Seafood Inspections training course.

When the processor's HACCP plan is maintained as an affirmative step and it fails to list a significant health hazard identified with the product in the Fish & Fisheries Products Hazards & Controls Guidance book, then the affirmative step is considered inadequate and should be recorded on the FDA Form 483. If deficiencies beyond failure to list a hazard are present, forward a copy of the HACCP plan to CFSAN for appropriate follow-up consideration with the foreign processor. Foreign processor HACCP plan deficiencies should not be listed on FDA 483.

2. FDA Import Seafood HACCP Report (FDA 3502) Form

A separate FDA Import Seafood HACCP Report (FDA 3502) form is to be completed for each product-foreign processor-importer combination evaluated during the importer inspection. Always cover high-risk potential products before covering low risk potential products as described above.

Forms can be accessed at

<http://intranetapps1b.fda.gov/scripts/seahaccp/>

3. Establishment Inspection Report

Narrative reports should describe the importer's HACCP verification procedures, and the HACCP-related deficiencies noted by the investigator(s):

- in the importer's documentation and
- in the foreign processor's documents

Note: Additional guidance (SEAFOOD INSPECTION AND EIR TEMPLATE TOOL) for completing seafood HACCP EIRs in Turbo can be found at <http://inside.fda.gov:9003/downloads/ProgramsInitiatives/Food/Seafood/UCM198715.pdf>

4. When the inspector reviews a foreign producer's HACCP plan that is, in the inspector's opinion, inadequate, the inspector **must**

---

collect a copy of the HACCP plan. If the District concurs that the HACCP plan contains deficiencies, then the plan should be submitted to CFASAN via MARCS-CMS



---

PART IV - ANALYTICAL

When sample analyses are required for cause or for HACCP Verification, use the methods referenced in the appropriate section of this Part.

The sections of this part are:

- A Project 03: **Filth, Mold, and Foreign Objects: Microscopic/Macroscopic**
- B Project 03: **Parasite**
- C Project 03: **Decomposition**
- D Project 03: **Microbiological**
- E Project 04: **Chemical Contaminants**
- F Project 07: **Natural Toxins**
- G Project 09: **Food and Color Additives**
- H Project 21: **Food Composition, Standards, Labeling and Economics**

- Servicing laboratories are not identified in this compliance program. Please consult the current workplan to determine the appropriate laboratory.

Note: As BAM and AOAC methods are updated, the most recent method should be used unless this compliance specifically states not to use updated methods.

**A. Project 03: FILTH, MOLD AND FOREIGN OBJECTS: MICROSCOPIC/MACROSCOPIC**

**FIELD LABORATORIES:** Refer to the current ORA Field Workplan for the correct servicing laboratory.

**METHODOLOGY:** AOAC, 18<sup>th</sup> Ed., Chapter 16, Extraneous Materials: Isolation

JAOAC (Interim Official First Action Methods)

FDA Laboratory Bulletin (LIB) # 3172 - Filth in Shrimp

Macroanalytical Procedures Manual (MPM)

Note: No specific analytical method exists to determine filth in shucked shellfish; however, depending on the type of filth suspected, adaptations of methods described in the Macroanalytical Procedures Manual (MPM) and in the AOAC, 18<sup>th</sup> Ed., are appropriate.

**COMMENTS:** Subsamples should be examined individually and not composited.

**CONTACTS:** CFSAN, Office of Food Safety, Division of Plant and Dairy Food Safety, Dairy & Egg Branch, George Ziobro, HFS-316; (240) 402-1965

**REPORTING:** Report all results of analytical results in FACTS using Problem Area Flag: FIL and PAC 03844B

**B. PARASITE ANALYSIS**

**FIELD LABORATORIES:** Refer to the current ORA Field Workplan for the correct servicing laboratory.

**METHOD:** Bacteriological Analytical Manual (BAM) on line at <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm>, Chapter 19, Parasitic Animals in Foods, II. Candling to Detect Parasites in Finfish, page 19.04 - 19.05.

**1. Parasite Identification**

Fix parasites as described in BAM and contact Clarke Beaudry at (240) 402-2503 to determine where to send them.

Send a minimum of 3 whole parasites of each species found and all head/tail fragments found. Label vials with sample and subsample numbers and include a report form copy in the shipping container.

**2. Report**

All results are to be recorded in FACTS using Problem Area Flag PAR and PAC 03844B.

**3. Parasite Fixation** See reference in BAM, Chapter 19.

**C. DECOMPOSITION ANALYSIS**

**FIELD LABORATORIES:** Refer to the current ORA Field Workplan for the correct servicing laboratory.

**METHODS:**

Indole	<u>AOAC</u> , 18 <sup>th</sup> Ed., 981.07, Section 35.1.35, liquid chromatographic fluorometric method.
Histamine	<u>AOAC</u> , 18 <sup>th</sup> Ed., 977.13, Section 35.1.32, fluorometric method
Organoleptic	Original and confirmation organoleptic analyses may be performed only by analysts qualified in the particular seafood product category as found in the ORA's "Seafood Sensory Analyst Products Category Ratings List". This list is maintained by ORA's Division of Field Science.

Where chemical indicators are applicable, products should be chemically analyzed for decomposition if there are no obvious odors of decomposition, if they have been treated with chemicals or additives, or if odors of decomposition may have been masked. Ronald Benner [(251) 690-2319] of CFSAN's Office of Food Safety, Division of Seafood Science and Technology, Chemical Science Branch can be consulted for appropriate testing methods and applications.

**REPORTING REQUIREMENTS:** Enter all analytical results including organoleptic results into FACTS using PAF DEC and PAC 03844C.

When samples are associated with an illness, in addition to notifying the Office of Emergency Operations (OEO) at 301-443-1240 and ORA/DIOP, contact CFSAN/Office of Food Defense, Communication and Emergency Response, Division of Public Health and biostatistics at (240) 402-1608.

**ANALYSIS REQUIREMENTS ARE SPECIFIC FOR PRODUCTS AS FOLLOWS**

1. **POTENTIALLY SCOMBROTOXIC SPECIES Raw Fresh/Frozen and Processed Fish Products** (To identify scombrototoxin (histamine) -forming species, consult the Fish and Fisheries Products Hazards and Controls Guidance, Table 3-1.)

- a. **ORGANOLEPTIC EXAMINATION**

Follow the Organoleptic Method and Reporting Requirements as specified in the beginning of this section. The minimum number of subsamples to be organoleptically examined should be:

<u>Product Type</u>	<u>Number of Subs to Examine</u>
Raw Fresh or Fresh/Frozen	18
Processed (e.g., cooked, canned/pouched)	

(retorted), and/or treated with chemicals or additives, including such things as salt, acid, chlorine, smoke, and carbon monoxide) 24

Note: Canned/pouched greater than or equal to 900 grams (2 lbs) 18

Note: Dried products and sauce/paste products are not included; CFSAN's Office of Office of Food Safety, Division of Seafood Science and Technology, Chemical Science Branch can be consulted for appropriate testing methods and applications should be consulted prior to sampling or testing for decomposition analysis of dried or sauce/paste articles.

(1) Positive Findings:

When an original organoleptic analysis is performed and odors of decomposition are detected, original results should be confirmed by:

- An analyst qualified for confirmatory analyses in the appropriate product category as found in ORA's "Seafood Sensory Analyst Product and Category Ratings List"

or

- Examination of an additional sample (same number of subsamples from the same production code mix as the original sample) by another servicing laboratory having analysts qualified in the particular seafood product category as found in ORA's "Seafood Sensory Analyst Product Category Ratings List"

or

- Histamine analysis - When using histamine analysis to confirm a positive original organoleptic result, analyze a minimum of six subsamples for histamine including the subs exhibiting odors of decomposition. Analyze the remaining subsamples if histamine greater than or equal to 35 ppm is detected in any of the initial six subsamples. Additional subs need not be analyzed if two or more subsamples are found to contain 50 ppm or more histamine, or if one subsample is found to contain 500 ppm or more histamine.

A check histamine analysis should be performed on a minimum of two subs showing the highest histamine levels. Use an additional 10 g aliquot from the same ground subsample portions to perform the check analysis.

(2) Negative Findings:

- If only one subsample is determined (by original and confirmation analysis) to have odors of decomposition, or if all subsamples pass the

sensory examination but with one or more subsamples in the mid-pass or borderline-pass region consistent with the analysts' sensory training, conduct histamine analysis on a minimum of six subsamples including the subsample that failed or those subsamples in the mid-pass or borderline-pass region. Analyze the remaining subsamples if histamine greater than or equal to 35 ppm is detected in any of the initial six subsamples.

Additional subs need not be analyzed if

- histamine greater than or equal to 50 ppm is detected in two or more of the initial six subsamples  
or
- one subsample failed for odors of decomposition and histamine greater than or equal to 50 ppm is detected in a separate subsample of the initial six subsamples  
or
- one subsample failed for odors of decomposition and histamine greater than or equal to 50 ppm is detected in a separate subsample of the initial six subsamples  
or
- histamine greater than or equal to 500 ppm is detected in one or more of the initial six subsamples

A check histamine analysis should be performed on a minimum of two subs showing the highest histamine levels when the histamine results are to be used to support a regulatory action (i.e. one sub  $\geq$  500 ppm, two subs  $\geq$  50 ppm, or one sub with odors of decomposition and another sub  $\geq$  50 ppm). Use an additional 10 g aliquot from the same ground subsample portions to perform the check analysis.

- If the sample does not exhibit odors of decomposition and the product is processed with additives or chemical treatments (e.g. chlorine dip) that could mask odors of decomposition, all subsamples in the sample should be analyzed for histamine.

b. **HISTAMINE ANALYSIS**

Follow the analytical method for histamine testing as specified in the beginning of this section. Preparation for histamine analysis should begin immediately after completion of the organoleptic examination.

Organoleptic analysis is recommended in addition to histamine analysis on all samples. Follow the instructions above for selection of subsamples when conducting histamine analysis as confirmation of organoleptic findings (positive or negative). If histamine analysis is conducted in the absence of an organoleptic examination, all subsamples in

the sample should be analyzed.

**Sample Preparation** [NOTE: THERE ARE NO "A" OR "B" PORTIONS.]

- **Whole Fish, Fillets, and Loins:** Cut a transverse section (approximately 250 to 500 grams) from the anterior end (if it can be determined) of the fish or fish portion and grind each subsample. For larger fish, the lower anterior portion provides the best sample. For very small fish (e.g. anchovies), more than one fish may need to be used to prepare a representative sample of edible portion that may include the entire length of the fish - preferentially use pieces from the sub that "failed" the sensory analysis if so segregated.
- **Steaks, Strips, Cubes, etc.:** Grind 250 to 500 grams of the edible portion of each subsample (i.e. excluding bone and skin). For packages (subsamples) containing multiple pieces, include portions of each piece to make up the sample. For very small pieces, grind a representative number - preferentially use pieces from the sub that "failed" the sensory analysis if so segregated.
- **Cans and Pouches:** Grind 250 - 500 grams of each subsample or the entire can/pouch for smaller container sizes. For large containers, break up and rough mix the flesh before collecting the test portion - include a representative amount of the aqueous portion in the package.

**Analysis:** Homogenize the specified fish portion in a food grinder or a food processor and remove a 10 gram aliquot from each subsample.

**Histamine Check Analysis:** When two or more subsamples contain histamine at or above 50 ppm, or any subsample contains histamine at or above 500 ppm, a check histamine analysis should be performed on a minimum of two subs showing the highest histamine levels. Use an additional 10 g aliquot from the same ground portions to perform the check analysis.

c. **Criteria for Regulatory Action:**

Based on analytical data, refer to CPG 540.525. As of the implementation date of the program, this CPG is under revision. If a revised CPG has issued, please follow, otherwise contact CFSAN for direction.

2. **SHRIMP - Raw Fresh/Frozen and Processed Products**

- a. **ORGANOLEPTIC EXAMINATION** Follow the Organoleptic Method and Reporting Requirements as specified in the beginning of this section. A minimum of 12 subsamples (18 subs for processed product) should be organoleptically examined.

Note: Processed products include cooked, canned, and/or treated with chemicals or additives. Product

treated with sulfites or phosphates may be considered raw unless the compounds are used in excessive levels in efforts to mask decomposition. Dried products and sauce/paste products are not included; CFSAN's Office of Regulatory Science, Division of Bioanalytical Chemistry, Chemical Contaminants Branch, should be consulted if decomposition analysis is indicated for dried or sauce/paste articles. Sherwood Hall is the head of this group.

(1) Positive Findings:

When an original organoleptic analysis is performed and odors of decomposition are detected, original results should be confirmed by:

- An analyst qualified for confirmatory examinations in the appropriate product category as found in ORA's "Seafood Sensory Analyst Product Category Ratings List" maintained by Division of Field Science, HFC-140

or

- Examination of an additional sample (same number of subsamples from the same production code mix as the original sample) by another servicing laboratory, having analysts qualified in the particular seafood product category as found in ORA's "Seafood Sensory Analyst Product Category Ratings List"

or

- Indole analysis

When using indole analysis to confirm a positive original organoleptic result, analyze a minimum of six subsamples for indole including the subs exhibiting odors of decomposition. The remaining subsamples should be analyzed if indole is detected at 15-24 micrograms /100 grams of shrimp in any of the initial six subsamples. Additional subs need not be analyzed if indole greater than or equal to 25 micrograms/100g of shrimp is detected in two or more subsamples.

When two or more subsamples contain indole at or above 25 micorgrams/100 grams, a check indole analysis should be performed on a minimum of two subs showing the highest indole levels. Use an additional aliquot from the same ground subsample portions to perform the check analysis.

(2) Negative Findings:

- If the sample does not exhibit odors of decomposition, or if only one subsample is determined to have odors of decomposition, (by original and confirmation analysis), an indole



analysis of at least six subsamples (including the sub with odors of decomposition if applicable) is recommended. The remaining subsamples should be analyzed if indole is detected at 15-24 micrograms /100 grams of shrimp in any of the initial six subsamples.

Additional subs need not be analyzed if

- o Indole greater than or equal to 25 micrograms/100 grams of shrimp
- or
- o one subsample failed for odors of decomposition and indole greater than or equal to 25 micrograms/100 grams is detected in a separate subsample of the initial six subsamples

A check indole analysis should be performed on a minimum of two subs showing the highest indole levels when the indole results are to be used to support a regulatory action (i.e. two subs  $\geq$  25 micrograms/100 grams, or one sub with odors of decomposition and another sub  $\geq$  25 micrograms/100 grams). Use an additional aliquot from the same ground subsample portions to perform the check analysis.

- If the sample does not exhibit odors of decomposition and the product is processed with additives or chemical treatments (e.g. chlorine dip) that could mask odors of decomposition, all subsamples in the sample should be analyzed for indole

b. **INDOLE ANALYSIS**

Follow the analytical method for indole testing as specified in the beginning of this section.

Organoleptic analysis is recommended in addition to indole analysis on all samples. Follow the instructions above for selection of subsamples when conducting indole analysis as confirmation of organoleptic findings (positive or negative). If indole analysis is conducted in the absence of an organoleptic examination, all subsamples in the sample should be analyzed.

When the sub size is equal to or less than 454 grams, composite the entire sub. For canned shrimp, discard any liquid before compositing. If the sub is larger than 454 grams, remove 454 grams representative of the sub and composite this for indole analysis.

**Check Analysis:** When two or more subsamples contain indole at or above 25 micrograms/100 grams of shrimp, a check indole analysis should be performed on a minimum of two subs showing the highest indole levels. Use an additional aliquot from the same ground subsample portions to perform the check analysis.

c. **Criteria for Regulatory Action**

Based on analytical data, refer to CPG 540.370

3. **OTHER SEAFOOD PRODUCTS** - Except Scombrototoxin-forming Fish (see item 1 above), or Shrimp (see item 2 above)

a. **ORGANOLEPTIC EXAMINATION**

Follow the Organoleptic Method and Reporting Requirements as specified in the beginning of Part IV, C. **DECOMPOSITION ANALYSIS**. A minimum of 12 subsamples (18 subs for processed product) should be organoleptically examined.

Note: Processed products include cooked (including pasteurized), canned (retorted), and/or treated with chemicals or additives, including such things as salt, acid, chlorine, smoke, and carbon monoxide. Product treated with sulfites or phosphates may be considered raw unless the compounds are used in excessive levels in efforts to mask decomposition. Dried products and sauce/paste products are not included. If decomposition analysis is indicated for dried or sauce/paste articles, Ronald Benner [(251) 690-2319] of CFSAN's Office of Food Safety, Division of Seafood Science and Technology, Chemical Science Branch can be consulted for appropriate testing methods and applications.

Positive Findings:

When an original organoleptic analysis is performed and odors of decomposition are detected in two or more subsamples, original results should be confirmed by

- An analyst qualified for confirmation analyses, i.e., Level II (B) or III analysts, in the appropriate product category as found in ORA's "Seafood Sensory Analyst Product Category Ratings List" (maintained by Office of Field Science, HFC-140

or

- Examination of an additional sample (same number of subsamples from the same production code mix as the original sample) by another servicing laboratory having analysts qualified in the particular seafood product category as found in ORA's "Seafood Sensory Analyst Products Category Ratings List"

b. **Criteria for Regulatory Action**

Based on analytical data, refer to CPG 540.370

**D. Project 03: MICROBIOLOGICAL ANALYSIS**

**FIELD LABORATORIES:** Refer to the current ORA Field Workplan for the correct servicing laboratory.

**NOTE:** Confirmation tests for *Clostridium botulinum*, which require animals, will be performed at only at ARL.

If there is direct evidence of botulism toxin and it is implicated by clinical evidence, samples should be sent directly to the designated confirmatory lab for the mouse bioassay" or "to the designated servicing laboratory for the DIG ELISA testing".

**GENERAL METHODOLOGY:**

1. Bacteriological Analytical Manual (BAM) on line at <http://www.fda.gov/food/foodscienceresearch/laboratorymethods/ucm2006949.htm>
2. AOAC, 18<sup>th</sup> Ed., (or as updated) Chapter 17, Microbiological Methods
3. **THE LABORATORY BRANCH WILL PERFORM ADDITIONAL ANALYSES IN CONJUNCTION WITH THOSE SPECIFIED BY THE INVESTIGATOR ON THE SAMPLES PROVIDED, IF DEEMED APPROPRIATE FOR REGULATORY PURPOSES.**
4. **COMPOSITE FOR ANALYSIS IF SPECIFIED BY BAM METHODOLOGY OR BY THE FOLLOWING "SPECIAL METHODS INSTRUCTIONS" SECTION, IF INDICATED. OTHERWISE, EACH INDIVIDUAL SUBSAMPLE IS TO BE ANALYZED.**

**SPECIAL METHODS INSTRUCTIONS**

1. *Escherichia coli*

LST-MUG for Detection of *E. coli* and Coliforms in Chilled or Frozen Foods Exclusive of Bivalve Molluscan Shellfish BAM, (Chapter 4, Section II). For determining *E. coli* in Shellfish Meats, see BAM, Chapter IV, Section IV

LST-MUG may be used when both *E. coli* and coliform analyses are required in **chilled and frozen foods, ONLY**. The presumptive test for coliforms can be performed in conjunction with the test for *E. coli* by preparing LST-MUG with gas tubes (i.e., using the same medium, LST-MUG, for the detection of *E. coli* and coliforms).

2. *Listeria* Do not analyze products with PIC codes of B, C, or D for *Listeria* unless there is a comment on the collection report that the district feels that there is reason to believe the product will be consumed raw.
  - a. **General Method:** Use BAM, Chapter 10 *Listeria monocytogenes*, and Chapter 11, Serodiagnosis of *Listeria monocytogenes*. Additionally, the on-line connection for BAM approved Rapid Test Kits can be found at <http://www.fda.gov/food/foodscienceresearch/laboratorymethod/s/ucm2006949.htm>, Chapter 13A (Methods for microbial Toxins) - TECRA ELISA and the automated Vidas systems.

**SAFETY PRECAUTIONS:** Media preparation for *L. monocytogenes* directs the use of cycloheximide which is an **extremely toxic** chemical and acriflavine which is a powerful mutagen (**use caution**).

Since the *L. monocytogenes* method gives the option of using alpha-naphthol, **DO NOT** use alpha-Naphthylamine. All analysts should take **extreme safety precautions** when handling these chemicals; e.g., weigh in a containment hood free of drafts; wear gloves and face mask. Those laboratories with pesticide capabilities should take additional precautions against possible contamination as cycloheximide is a fungicide.

b. **Compositing/Sample Preparation Instructions**

*Listeria* analysis will be performed on ready to eat food products that require minimal or no further processing by the consumer.

The analysis will be conducted on a composite basis ONLY (i.e., analyze two (2) composites per samples).

This includes all follow up samples collected based on an initial positive finding (if appropriate).

Use the following procedure for preparing each composite:

**6 subs/sample** - Remove 80 g from each of three (3) subsamples. Each composite size is 240 g.

**10 subs/sample** - Remove 50 g from each of five (5) subsamples. Each composite size is 250 g.

Once the two composites have been prepared, remove 25 g or mL from each composite for analysis. Mix the 25 g or mL with 225 mL *Listeria* enrichment broth.

Note: If the sample is to be analyzed for both *Listeria* and *Salmonella* then composite subsamples for *Salmonella* as outlined in BAM, Chapter 1, page 1.03, Then randomly select ten (10) subsamples from the original sample to prepare the two composites for *Listeria* analysis as outlined above.

- c. Incubate EB (enrichment broth) mixture according to BAM instructions for a total of 48 hours at 30° C. Proceed with BAM, Chapter 10, Section D. Isolation Procedure.

3. ***Salmonella***

- a. **General Method:** Use BAM, Chapter 5, *Salmonella* Additionally, Rapid Test Kits as identified in the on-line connection for BAM approved Rapid Test Kits can be found at <http://www.fda.gov/food/foodscienceresearch/laboratorymethod/s/ucm2006949.htm>, Chapter 13A (Methods for microbial Toxins) - TECRA ELISA and the automated Vidas systems.

b. **Speciation**

If positive for *Salmonella*, prepare BHI slants and provide hardcopy information requested under BAM, E. 11. and send **under seal** for speciation. Prior to sending the slants, please notify recipient by either phone or FAX.

Isolates from NRL, WEAC, SRL and ARL should be sent to:

Arkansas Regional Laboratory  
3900 NCTR Rd., Bldg. 26  
Jefferson, AR 72079  
Attention: Gwendolyn Anderson

Tel# 870-543-4624

Isolates from SAN, PRL-NW, PRL-SW and DEN should be sent to:

Denver District Laboratory  
6<sup>th</sup> Avenue & Kipling Street  
DFC Building 20  
Denver Colorado 80225-0087  
Attention: Doris Farmer

Tel# 303-236-9604

Fax# 303-236-9675

4. ***Staphylococcus aureus***

- a. Examine individual subsamples
- b. Direct microscope examination, BAM, Chapter 2, Microscopic Examination of Foods. **NOTE: Do not quantitate.** Do smear to get general idea of number of cocci present, only.
- c. Enumeration
  1. Direct Plate Count (DPC), BAM, Chapter 12, *Staphylococcus aureus*.
  2. Most Probable Number (MPN), BAM, Chapter 12, *Staphylococcus aureus*.

**NOTE:** CFSAN requests that both the DPC and the MPN methods of enumeration be started at the same time since it is impossible to ascertain whether any results might be obtained from the DPC method which is designed to recover organisms greater than 1000 organisms per gram. If the population is less than 100 organisms per gram, it would readily be detected by the MPN method if present in the analyzed product.

- d. Identification, coagulase, ancillary tests, and viable count (DPC and/or MPN) BAM, Chapter 12, *Staphylococcus aureus*.

5. ***Staphylococcal enterotoxin Determination***

- a. Enterotoxigenicity of isolates. BAM, Chapter 13, Section D, 1, 2, 3, *Staphylococcal Enterotoxins*.

- b. Performed enterotoxin in product. BAM, Chapter 13, Staphylococcal Enterotoxins, Extractions of enterotoxins from foods for ELISA (TECRA) testing.

**NOTE:** Perform enterotoxin testing if product abuse is suspected, the product is incriminated in a food poisoning outbreak, or the product contains  $1 \times 10^4$  organisms per gram by DPC or if 11,000 organisms by MPN are recovered.

Additionally, the on-line connection for BAM approved Rapid Test Kits can be found at

<http://www.fda.gov/food/foodscienceresearch/laboratorymethods/ucm2006949.htm>, Chapter 13A (Methods for microbial Toxins) - TECRA ELISA and the automated Vidas systems.

6. ***V. cholerae, V. parahaemolyticus, V. vulnificus***

a. **General Instructions**

Each sample will be examined on an individual subsample basis except for the analysis using the Polymerase Chain Reaction (PCR) for *V. cholerae* enterotoxigenic strains method (see *V. cholerae* section below).

When the PCR method is used, the sample will be analyzed on a composite basis (see below for instructions).

b. **Methods**

General Method: BAM, Chapter 9, *V. cholerae*, *V. parahaemolyticus*, *V. vulnificus*, and Other *Vibrio* spp..

PCR for *Vibrio cholerae*: BAM, Chapter 28, Detection of Enterotoxigenic *Vibrio cholerae* in Foods by the Polymerase Chain Reaction

*Vibrio parahaemolyticus*: Isolation, identification, and enumeration.

*Vibrio vulnificus*: Isolation, identification, and enumeration.

- (1) Each sample will be analyzed using the BAM, Chapter 9 **and** Chapter 28.
- (2) If the sample was found to be positive for *Vibrio cholerae*, notify Mahendra Kothary at (301) 827-8616 or (301) 827-8606 and send one set of ALL isolates of *Vibrio cholerae* O1 or non-O1 to the following address for confirmation:

FDA/CFSAN/Division of Virulence Assessment, HFS-025  
ATTN: Mahendra Kothary  
MOD-1 Facility  
8301 Muirkirk Road  
Laurel, MD 20708

- (3) Alkaline Peptone Water (APW) Lysate Preparation for PCR analysis

**NOTE: THE FOLLOWING INSTRUCTIONS ARE TO BE USED IN LIEU OF CHAPTER 28, PAGE 28.04, APW ENRICHMENT LYSATE PREPARATION.**

- (a) Once the appropriate dilutions have been prepared for each of the individual ten (10) subsamples using the BAM method, the laboratory will **prepare two (2) APW lysate composites from the original 1:10 APW dilutions** (e.g., the blended solution) **PRIOR** to incubation.

**NOTE: For products with potential inhibitory effect of the PCR reaction (e.g., oyster, raw shrimp, products with possible high concentration of microflora) APW lysate composites will be prepared from the original 1:100 APW dilutions.**

- (b) One APW lysate composite will be prepared by removing 1.0 mL from each of the 1:10 (or 1:100, as appropriate) dilutions for subsamples 1 through 5 (e.g., composite #1A) and the second APW lysate composite will be prepared by removing 1.0 mL from each of the 1:10 (or 1:100, as appropriate) dilutions for subsamples 6 through 10 (e.g., composite #1B).
- (c) These APW lysate composites will be **designated as zero (0) time lysates, (e.g., composites 1A and 1B)**. Boil for 5 min, then freeze.

**NOTE: THIS 0 TIME ALIQUOT WILL BE USED FOR PCR TESTING ONLY IF THE 6 - 8 HOUR OR 16 - 24 HOURS INCUBATED LYSATE SHOWS A POSITIVE REACTION ON THE PCR TEST.**

- (d) A second set of APW lysate composites will be prepared using step (b) above from the original 1:10 or 1:100 dilutions **AFTER** the 6 - 8 hour incubation period at 37° C.  
If the sample is a **frozen food product**, then the APW lysate composites will be prepared using step (b) above from the original 1:10 or 1:100 dilutions **AFTER** the 16 - 24 hour incubation.

**NOTE: THIS LYSATE WILL BE TESTED FIRST USING THE PCR TEST. IF THIS LYSATE CANNOT BE TESTED IMMEDIATELY, THEN FREEZE UNTIL THE PCR TEST CAN BE PERFORMED.**

- (e) See BAM, Chapter 28 for clarification and further instructions for PCR analysis.

7. ***Clostridium botulinum*** Do not test for the presence of spores or toxin unless implicated in a food poisoning incident. If there is direct evidence of botulism toxin and it is implicated by clinical

evidence, samples should be sent directly to a servicing laboratory with animal capabilities.

- a. Examine 10 individual subsamples.
- b. Use BAM, *Clostridium botulinum*,

**8. ADDITIONAL ANALYSES, if applicable for Smoked Fish/Pickled Seafood**

a. **WATER PHASE SALT**

(1) Moisture Content (**Total Solids**)

AOAC, 18<sup>th</sup> Ed., 952.08, Sec. 35.1.13.

**Note:** The above method uses asbestos fibers. In lieu of asbestos fibers, use 10 g of sand.

(2) Water Phase Salt

AOAC, 18<sup>th</sup> Ed., 937.09, Sec. 35.1.18

**NOTE:** Formula for calculating water phase salt, i.e., salt concentration expressed as percent of salt in aqueous of loin muscle by the formula:

$$\begin{array}{r} \% \text{ salt aqueous=} \\ \text{phase} \end{array} = \frac{\% \text{ salt} \times 100}{\% \text{ water} + \% \text{ of salt}}$$

b. **NITRITE**

Analyze for nitrite only if declared on label as being used or if no labeling accompanied the sample to determine nitrite use.

(1) Examine individual subsamples (10).

**Note:** CPGs 540.200 and 540.500 relate to levels (excessive) of the food additive sodium nitrite that would render the product adulterated. That analysis is done on a composite basis as directed in the 2 CPGs cited. However, for microbiological safety, the concern is to ensure sufficient levels of nitrite are present in individual subsamples to prevent botulism. Therefore for the microbiological safety analysis, 10 subsamples are to be each analyzed individually.

2) AOAC, 18<sup>th</sup> Ed., 973.31, Sec. 39.1.21

- c. Special test for **pickled seafood labeled keep refrigerated:** Check pH. If the pH is greater than or equal to 4.6, check for water phase salt and for nitrite concentration in ppm as above. If pH is less than 4.6, no further analysis is required.



**9. Molluscan Shellfish Sample Preparation**

NOTE: FRESH MOLLUSCAN SHELLFISH SAMPLES MUST BE ANALYZED WITHIN 24 HOURS FROM TIME OF COLLECTION.

Sample Preparation/Method for Microbiological Analysis: Cleaning shellfish in the shell (Part III, B,2.1) and preparing shucked shellfish (Part III,B,2.2), Recommended Procedures for the Examination of Sea Water and Shellfish, APHA, Inc. 4th., Ed., 1970.

For each subsample:

- a. Weigh 200 g of shell liquor and meats (approximately 10 - 12 medium/large shellfish; approximately 25 small shellfish or ½ lb. shucked shellfish).
- b. Grind for 30 seconds. If not possible, blend in sterile blender for 30 sec. It may be necessary to cut meats with sterile scissors or knives prior to grinding/ blending.
- c. Remove 25 g of the meat homogenate for *V. parahaemolyticus* and *V. vulnificus* analysis.
- d. Remove two (2) - 25 g meat homogenate portions for *V. cholerae* analysis.
- e. The remaining approximate 100 g meat homogenate will be blended with 100 mL sterile buffered phosphate water or 0.5% sterile peptone water for 2 minutes. This homogenate will be used for APC, coliforms, and *E. coli*.

**NOTE:** If the shellfish product is cooked, smoked, pasteurized or thermally processed then remove an additional 25 g meat homogenate for *Listeria* analysis. The remaining meat homogenate will be approximately 75 g and this should be blended with 75 mL sterile buffered phosphate water or 0.5% sterile peptone water for step "e." above.

**E. Project 04: CHEMICAL CONTAMINANTS**

For all analytical guidance, including Field Laboratories, Methodology, and Reporting, refer to Part IV of Compliance Programs Pesticides and Industrial Chemicals in Domestic and Imported Foods CP 7304.004 and in Toxic Elements in Foods and Foodware, and Radionuclides in foods, Domestic and Import, CP 7304.019

For WATER PHASE SALT and NITRATE, see Part IV, section D, 8a and 8b of this program.

**F. Project 07: NATURAL TOXINS**

1. **Analyzing Laboratories** for Paralytic Shellfish Poison and Amnesic Shellfish Poison (ASP)/Domoic Acid. At the time this program is being issued, the samples from NE and SE regions should be sent to SRL. All other regions should ship samples to PRL-NW. Because this can change from FY to FY, George Salem or ORA/DFS should be contacted before sample shipment to ensure that these are still the correct analyzing laboratories.

**General Sample Preparation**

- a. **Molluscan Shellfish:**

Each subsample will be homogenized and analyzed separately.

- b. **Scallops:**

For **each** subsample, separate the adductor muscle from the viscera. The viscera portions will be homogenized and analyzed separately.

- c. **Crustaceans:**

For **each** subsample, separate the edible portion from the viscera (hepatopancreas/mustard to be included with the viscera) in the case of lobsters and crabs or separate the edible portion from the heads in the case of shrimp.

**NOTE:** Crab samples must be cooked for fifteen (15) minutes in boiling water before being separated and homogenized.

The viscera/head portions will be homogenized and analyzed separately.

- d. **Fin Fish (Planktivorous and Uneviscerated; Consumed Whole):**

For **each** subsample, the whole sub-sample will be homogenized and analyzed separately, total of three (3) analyses per sample.

2. **PSP Sample Preparation/Method**

See AOAC, 18<sup>th</sup> Ed.(or as updated), 959.08, Sec. 49.9.01.

Each subsample will be homogenized and analyzed separately.

Laboratories can obtain a PSP standard through Sherwood Hall, HFS-426 (240) 402-1653.

If you do not have 100 grams of sample, please call Sherwood Hall at (240) 402-1653 at CFSAN to discuss how to use a smaller sample amount.

3. **ASP (Domoic Acid) Sample Preparation/Method**

- a. **ASP Methodology:**

Sample Prep:

- (1) Weigh out homogenized sample (10g or more)
- (2) Add equal weight of water.

- (3) Blend thoroughly
- (4) Boil 5 Min
- (5) Reweigh to obtain final weight to calculate dilution factor. (final weight/initial weight sample=dilution factor)
- (6) Centrifuge
- (7) Filter (0.22u to 0.45u)
- (8) Inject in HPLC

The analysis for domoic acid is simple but not without an occasional problem. The most common problem is the coelution of tryptophan with domoic acid. The addition of 0.1ml/L triethylamine to the mobile phase results in a separation of the compounds with the tryptophan eluting earlier by approximately 1 min.

HPLC conditions:

1 L mobile phase: 873 g water  
94 g acetonitrile  
adjust to pH of 2.5 with 8.5%  
phosphoric acid (should take 2  
to 4 mL)  
0.1 ml triethylamine

column: C-18 (CFSAN uses Rainin microsorb  
axial compression 5µ 4.6 x 150mm)

Flow 1.0 mL/min  
Detection: UV absorbance at 242nm

If there any questions about the method, contact Sherwood Hall at (240) 402-1653 or Stacey Etheridge at (301) 210-2163.

- b. Each subsample will be homogenized and analyzed separately. For bivalve mollusks, the entire animal should be homogenized. For other animals, homogenize only the viscera.

#### 4. REPORTING

Results should be entered into FACTS using the PAF of "BIO" and PAC 07844

If the following levels are found, notify collecting District's Compliance Branch immediately so that the appropriate follow up can be initiated:

- Greater than 80 micrograms/100 g paralytic shellfish poison in molluscan shellfish
- Greater than 80 micrograms/100 g paralytic shellfish poison in the edible portion for seafood products other than molluscan shellfish
- Greater than 20 ppm domoic acid, except in the cases of Dungeness crab viscera, where the level is greater than 30 ppm.

G. Project 09: FOOD AND COLOR ADDITIVES**ANALYZING LABORATORIES**

1. for Food and Color Additives: Refer to the current ORA Field Workplan for the correct servicing laboratory.
2. for Astaxanthin: Districts should contact ORO/Division of Field Science for placement of samples for astaxanthin analysis. This analysis will require a HPLC chiral column.

**Analytical Methodology**

Use methodology appropriate to the product as well as the additive for which the product is being tested. Various analytical methodology sources (e.g., LMS Code Manual; Appendix N for colors and Appendix S for food additives) are available for food additives or food additive combinations in addition to those listed below. Consult with the ORA Scientific Contact prior to analysis if there are questions about the appropriate methodology.

1. Color Additives

Refer to color instructions in the Import Food and Color Additives Compliance Program 7309.006 for all color additives except Astaxanthin.

For Astaxanthin: HPLC chiral columns are needed to analyze for astaxanthin. Methodology for the determination of astaxanthin in salmonids is available at JADAC Int. 80, 622 (1997), S Turujman, et. al. in the article titled "Rapid Liquid Chromatographic Method to Distinguish Wild Salmon from Aquacultured Salmon Fed Synthetic Astaxanthin." This determination is for the relative amounts of the conformational isomers of astaxanthin (using chiral column) to determine wild from aquacultured salmon. Since this is an economic concern rather than a health concern, testing for astaxanthin should not be done without prior approval from CFSAN.

2. Food Additives

## Sample Preparation for Food Additives

- a. The analytical sample should consist of a composite of the three subsamples.

FROZEN Shrimp/Prawns - Thaw shrimp at room temperature or in the refrigerator. Do not thaw by immersing in water. Allow the liquid to drain. Remove and discard shells.

FRESH Shrimp/Prawns - Remove and discard shells.

- b. Compositing:

Grind (comminute) sample in a consistent manner to obtain a uniform composite. Excessive grinding or incorporation of air may reduce sulfite levels.

Select "original" and "check" portions from the homogenate.

Maintain these in a frozen state unless analyzed immediately.

c. General Methods for Food Additives

- AOAC, Official Methods of Analysis, 18<sup>th</sup> Edition, Chapters 47 and 48.
- Food Additives Analytical Manual, Vol. I and II, 1983 and 198
- Food Chemicals Codex, 3rd Edition.

c. Methods for Specific Food Additives

- Nitrites Examine individual subsamples (e.g., 10). Use AOAC, 18<sup>th</sup>., 973.31, Sec. 39.1.21.
- Sulfites in Shrimp If sulfites are declared, it is not necessary to analyze for sulfite. Appropriate screening techniques may be used to determine residual sulfites. However, since all screening techniques may not give results equivalent to the Modified Monier-Williams method, contact the ORA Scientific contact for approval before use.
- Sulfites in Tuna If sulfites are declared, it is not necessary to analyze for sulfite.
  - o Appropriate screening techniques may be used to determine residual sulfites. However, since all screening techniques may not give results equivalent to the Optimized Monier-Williams method, contact the ORA Scientific contact for approval before use.
  - o Each sample should consist of 1 can of tuna from each of 6 cartons (6 cans total), when cans are smaller than 66.5 ounces, for a total of 6 cans. When cans are 66.5 ounces, each sample should consist of 1 can of tuna from each of 3 cartons for a total of 3 cans. Samples should be composited following the instructions listed in "2. Sample Preparation, b. Compositing". The entire solid and liquid contents of each can should be included in the composite.

**NOTE:** When compositing a sample of 66.5 oz cans of tuna for sulfite analysis, the entire contents of each can is poured into a pan and mixed by hand so that large pieces are broken up and the liquid is mixed in. An equal portion is removed from each sub and those 3 portions are composited in a food chopper according to instructions in #2. Sample Preparation". They are placed in a food chopper for blending (just to a consistent mix). This will permit the drawing of a representative sample without subjecting the product to

excessive grinding that might lead to loss of sulfite. Analytical and reserve portions are removed from the composite at this point.

Each laboratory may choose to use the Optimized Monier-Williams Method (Method #990.28. AOAC Official Methods of Analysis, 18<sup>th</sup> Ed.) for the original and check analysis. If the results are < 10 ppm, no further analysis is needed.

Whenever the original analytical results of an Optimized Monier-Williams test (titration) are greater than 10 ppm sulfite, a check analysis using titrimetric results with gravimetric confirmation must be performed. Alternatively, the Ion-Pairing HPLC Method (JAOAC (2003) 86, 544-550 Perfetti and Diachenko) may be performed.

Results from a Monier-Williams Method of more than 100 ppm may be due to the presence of thiosulfate, from dithonate, an unapproved food additive. Therefore, whenever the original analytical results of an Optimized Monier-Williams Method (titration) are greater than 100 ppm sulfite, a check analysis using the Ion-Pairing HPLC Method (JAOAC (1989) 72(6), 903-906) must be performed. Use of the ion-pairing method will determine if the sulfite is from approved or unapproved additives. When the Optimized Monier-Williams Method and the ion pairing method yield significantly different values, the analyst should contact Gregory Diachenko [(240) 402-1898] to determine what additional steps need to be taken.

#### 4. Reporting

Report all analytical results (food and color additives) into the FACTS Data System.

The following PACs are to be used for reporting all import operations:

09844E	Color Additives
09844F	Food Additives

Use PAF:

FAD	- Food Additives
COL	- Color Additives
FDL	- Food Economics, Standards, Labeling (if applicable)

H. Project 21: FOOD COMPOSITION, STANDARDS, LABELING AND ECONOMICS

With a shrinking resource base, economics work, including seafood economics, is viewed as low priority by CFSAN and no resources have been allocated for this work in the field workplan. While some field activities in the food economics area may be necessary, districts should hold resource expenditures in this area to a minimum. The Program Assignment Code (PAC) for seafood economics, 21844, will remain in effect and the field should continue to report these activities when performed.

If a district plans any economic work, they must first obtain CFSAN concurrence.

FACTS REPORTING REQUIREMENTS:

- A. Report resources utilized for all operations except for Fair Packaging Labeling Act (FPLA) against PAC 21844.
- B. Report resources utilized for NLEA and FPLA against PAC 21005. Do not report inspections under NLEA. See current NLEA Compliance Program for reporting instructions.
- C. Report resources utilized for nutritional health fraud issues against 21R829.



PART V - REGULATORY/ADMINISTRATIVE STRATEGY

Inspections of importers and sample analysis may identify both HACCP and non-HACCP deficiencies. In instances where a district believes that a fish or fishery product poses an imminent public health hazard, the district should contact CFSAN/OC to discuss an appropriate regulatory response.

**A. Sample Evaluation**

This program applies to imported fish and fishery products to address deficiencies that relate to the FD&C Act and regulations under the Act that relate to food safety, sanitation, and non-safety defects.

Districts should refer to relevant CPGs in determining appropriate regulatory follow up to analytical results reflecting possible deficiencies.

1. Reconditioning:

If an article is subject to refusal and the owner or consignee applies to recondition the product, the conditions specified in 21 CFR 1.94 (b), 1.95 and 1.96 must be met.

If an article is refused due to the presence of a safety-related adulteration or misbranding and the applicant applies to recondition the product, the applicant should include the foreign processor's HACCP plan(s) associated with the processing of the detained product along with the reconditioning proposal (FD-766).

Individuals performing the review of a foreign processor's HACCP documents obtained during the reconditioning application process must be HACCP trained, i.e. must complete the Seafood HACCP Alliance 3-day course or its equivalent and the two-day Inspecting Seafood Processors training course.

NOTE: When an entry is refused due to a safety defect, the District should schedule an inspection of the importer to determine whether the importer's affirmative step is adequate to control that and other hazards.

2. Recommendation for Addition to an Import Alert for Detention Without Physical Examination (DWPE)

a. Recommendations for DWPE must only be made via MARCS-CMS to the Division of Import Operations and Policy (DIOP) without reference to CFSAN only for Ready to Eat Seafood contaminated with *Salmonella*.

b. All other DWPE recommendations including the placing of the combination *Foreign Processor and Product* on Import Alert 16-119 should be sent via MARCS-CMS to DIOP who will forward the recommendation to CFSAN for assessment and evaluation of the recommendation. CFSAN will then send it to DIOP for consideration for revising the import alert.

3. Center's Regulatory Contact

Districts should contact Compliance Officer Mildred Benjamin [(240) 402-1424 - [Mildred.Benjamin@fda.hhs.gov](mailto:Mildred.Benjamin@fda.hhs.gov)] in CFSAN's Office of Compliance, Division of Enforcement for discussion concerning

regulatory action. She will coordinate the discussions with appropriate staff in the Office of Food Safety, Division of Seafood Safety.

**B. Importer Inspections**

One of the goals of this program is to obtain sufficient evidence to support broad-based enforcement strategies. We request the field to be aware of detention patterns that could indicate a pervasive problem with an importer or with a particular product, **a particular country or a specific region and notify CFSAN's Compliance Officer Mildred Benjamin [(240) 402-1424 - Mildred.Benjamin@fda.hhs.gov] when these situations arise. For example, Districts should consider recommending more stringent enforcement action against problem importers**, such as consideration for addition onto Import Alert #16-119 when importers fail to provide verification that the fishery products were processed in accordance with 21CFR Part 123. Chapter 9 of the Regulatory Procedures Manual contains a section on Priority Enforcement Strategy for Problem Importers. The Center intends to refocus its enforcement efforts on Problem Importers to assure they assume appropriate responsibility for the commodities they import. The Center will routinely review import data to identify problem importers that may warrant increased observation and firm based enforcement. CFSAN will consider field assignments to conduct additional sampling and analyses to meet detention criteria for DWPE actions. See the RPM (<http://www.fda.gov/ICECI/ComplianceManuals/RegulatoryProceduresManual/default.htm>) for DWPE criteria and procedures.

The District Compliance Branch may recommend any of the actions listed below to either bring the importer into compliance.

1. Untitled Letters
2. Warning Letters with Center concurrence
3. Detention without Physical Examination with Center concurrence

When the Agency collects a copy of a Foreign Processor's HACCP Plan that is found to be inadequate, CFSAN's Office of Compliance, Division of Enforcement, has the primary responsibility for direct contact and follow-up with the foreign processor. When an importer maintains a copy of the foreign processor's HACCP plan as part of an Affirmative step D [21CFR 123.12(a)(2)(ii)(D)], and the District determines that the plan is inadequate, the District should submit the HACCP plan for evaluation via MARCS-CMS to CFSAN, Office of Compliance, Division of Enforcement, Manufacturing and Storage Adulteration Branch. In such situations, CFSAN will initiate all future correspondence directed to the foreign processor. CFSAN will determine on a case-by-case basis what regulatory actions will be taken and will coordinate follow-up foreign inspections of the processor, if appropriate.

**C. Regulatory Guidance - Sources**

Use follow-up activities and legal actions that are consistent with guidance in Compliance Policy Guides or other pertinent directives. References and case-by-case instructions are listed below for a number of products, involving both HACCP and non-HACCP issues:

## 1. Appropriate Regulatory Action

To determine whether the districts have been given direct reference authority for detention or whether a detention recommendation must be submitted to CFSAN, consult the Compliance Policy Guides listed below:

FILTH

- Sec. 540.590 Fish - Fresh and Frozen, as Listed - Adulteration by Parasites (7108.06)  
Sec. 555.425 Foods - Adulteration Involving Hard or Sharp Foreign Objects

DECOMPOSITION

- Sec. 540.525 Decomposition and Histamine - Raw, Frozen Tuna and Mahi mahi; Canned Tuna; and Related Species (7108.24) (for import products in Domestic Status)  
Sec. 540.370 Fish and Fishery Products - Decomposition

FOOD ADDITIVES

- Sec. 500.200 Food Additives - GRAS (7117.12)  
Sec. 540.200 Chubs, Hot Process Smoked with Added Nitrite-Adulteration involving Food Additives, Sodium Nitrite (7108.15)  
Sec. 540.500 Tuna, Sable, Salmon, Shad, - Smoked Cured, Adulteration Involving Food Additives, Sodium Nitrite (7108.18)

MICROBIOLOGY

- Sec. 540.275 Crabmeat-Fresh and Frozen-Adulteration with Filth, Involving Presence of (E. coli) (7108.02)  
Sec. 540.420 Raw Breaded Shrimp - Microbiological Criteria for Evaluating Compliance with Current Good Manufacturing Practice Regulations (7108.25)  
Sec. 540.650 Uneviscerated Fish Products that are Salt-cured, dried or Smoked (e.g., Kapchunka) (7108.17)  
Sec. 555.300 Food Products- (except dairy products) Adulteration with Salmonella (7120.20). This CPG includes direct reference enforcement action criteria for Salmonella in *ready-to-eat* products only. The direct reference does not apply to Salmonella in seafood products that are not ready to eat. Cases involving Salmonella in raw food should be referred to CFSAN for case-by-case consideration.

NATURAL TOXINS

- Sec. 540.250 Clams, Mussels, Oysters, Fresh, Frozen or Canned-Paralytic Shellfish Poison (7108.20)

NLEA

**NOTE:** NLEA coverage for imported seafood will be conducted under the Domestic and Import NLEA, Nutrient Sample Analysis and General Food Labeling Requirements Compliance Program - CP 7321.005.

NLEA Health claims related to fishery products that

are authorized in the NLEA are:

- 21 CFR 101.73 Dietary Fat and Cancer
- 21 CFR 101.75 Dietary Saturated Fat and Cholesterol and Risk of Coronary Heart Disease

#### PARASITES

Sec. 540.590 Fish Fresh and Frozen, as Listed - Adulteration by Parasites 7108.06

#### FOOD ECONOMICS

**NOTE:** Districts are reminded to keep expenditures to a minimum in this area. No resources are allocated in the ORA Field Workplan. When an economic issue is related to a safety issue, the resources should come from the PAC associated with the safety concern.

Consult with the Division of Enforcement, Labeling Compliance Team, HFS-608 before preparing any enforcement action involving an economic issue.

#### 4. Case-by-Case Regulatory Actions

In all other instances, contact one of the Center's Regulatory Contacts listed in Section V, A. of this Compliance Program. They will coordinate your questions within CFSAN.

a. PARASITES: In the absence of a DAL for unlisted species, CFSAN's Division of Enforcement, HFS-605, will consider enforcement action for parasites on a case-by-case basis.

b. MOLLUSCAN SHELLFISH

Molluscan Shellfish can be offered for entry into the United States by certified and non-certified shippers.

Foreign certified shippers of fresh and fresh frozen molluscan shellfish are evaluated under the Cooperative Agreement with the ISSC and covered by the Molluscan Shellfish Evaluation program, CP7318.004.

**Shellfish from uncertified shippers require special attention.** Uncertified shippers are those that are either in a non-MOU country, or they are shippers that are not certified by the Shellfish Control Authority in a MOU country (e.g., their own country). The Regional Shellfish Specialist and the District import staff should work together. They should contact the state shellfish control authority in the state where the shipment was offered for entry.

If a state chooses not to take action or seize shellfish from uncertified shippers, the District should notify CFSAN, OC, HFS-606, Maria (Mel) Corpuz (240)402-2410, for further assistance.

The Interstate Certified Shellfish Shippers List which

contains all approved foreign and interstate certified shellfish shippers can be found at <https://www.accessdata.fda.gov/scripts/shellfish/sh/shellfish.cfm>.

c. FOOD AND COLOR ADDITIVES

(1) Standard Instructions

Districts are authorized to detain a sampled lot without analysis if the product's labeling lists an illegal food and/or color additive in the ingredient statement. However, many ingredients may be GRAS, but are not listed under 21 CFR Parts 172, 182 or 184. Care must be taken to ensure that an ingredient actually is an illegal food or color additive before initiating regulatory action.

Illegal and/or undeclared colors are covered by Import Alert IA #45-02  
[http://www.accessdata.fda.gov/cms\\_ia/importalert\\_118.html](http://www.accessdata.fda.gov/cms_ia/importalert_118.html)

For matters related to Compliance activities, Districts should contact CFSAN/Office of Compliance, Division of Enforcement, Labeling Compliance Team, HFS-608.

To determine the regulatory status of unlisted food or color additives, Districts should contact

- CFSAN/Office of Food Additive Safety, Division of Petition Review, HFS-265 Andrew Zajac, (240) 402-1267
- CFSAN/Office of Cosmetics and Colors, HFS-125, Denise Beuttenmuller at 240-402-1344

When a district believes that a product meets the criteria for detention without physical examination, or the detention has been supported by CFSAN, a district recommendation should be submitted to ORO, Division of Import Operations and Policy, HFC-170, for inclusion in the appropriate import alert.

(2) Cooked Salad Shrimp

When FD&C Red No. 40 is used to color such a product, the common or usual name of the certified color must be stated in the ingredient list, i.e., FD&C Red No. 40, Red No.40, or Red 40, as per 21 CFR Section 101.22(k). If the district suspects that the product may contain undeclared FD&C Red No. 40, the product should be sampled and tested in accordance to guidance provided in Part IV, Section G.

Districts should be aware that the use of FD&C Red No. 40 is occasionally used to mask the characteristics of decomposition and that testing for decomposition may be appropriate for some products labeled as containing FD&C Red No. 40.

D. Reporting

Report compliance achievements/voluntary corrections into the Compliance

---

Achievement Reporting System (CARS) once FDA has verified the correction, through written documentation from the firm or by inspectional observation.

---

PART VI - ATTACHMENTS, REFERENCES, AND PROGRAM CONTACTS

A. ATTACHMENTS

<u>Attachment #</u>	<u>Description</u>
A	Sampling Schedules

B. REFERENCES

Conducting Seafood Inspections Training Manual

FDA Inspectional Methods, October 1996 (Interim Guidance) (IMI) -  
Inspection methods, sampling guidance and reporting

Fish and Fishery Products Hazards & Controls Guidance (HCG) -  
Recommended hazards and controls in seafood processing; Third Edition,  
June 2001

Memo: Revised Guidance for Staphylococcal enterotoxin Testing in Foods  
dated August 1, 1997

Seafood HACCP Encore Course Manual (Seafood HACCP Alliance)  
HACCP Regulation for Fish and Fishery Products Questions and  
Answers/Issue Three/January 1999

AFDO Sanitation Course Manual

21 CFR 123 and its Preamble

Seafood HACCP Alliance Course, Sanitation Control Procedures Manual

B. PROGRAM CONTACTS

1. Center for Food Safety and Applied Nutrition

a. General Program Questions,

Emmanuel Kerry, Office of Compliance, Division of Field Programs  
and Guidance, Field Programs Branch, HFS-615, (240)402-3036

b. Compliance Matters Office of Compliance, Division of Enforcement,

- Food Adulteration Assesment Branch- Millie Benjamin,  
(240)402-1424
- Labeling and Dietary Supplement Compliance Team - Kathleen  
Lewis (240)402-2148

c. Seafood HACCP Questions

The Seafood HACCP Team, Phone - 240-402-2300

d. Analytical Questions

- Color Additives Analysis  
CFSAN/Office of Cosmetics and Colors, HFS-125, Bhakti  
Petigara Harp at 240-402-1025, ext. 1025

- Decomposition Analysis  
Office of Food Safety, Division of Seafood Safety, Steven Plakas or Steve Plakas at (251) 690-2319
- Filth Analysis  
Office of Food Safety, Division of Plant and Dairy Food Safety, Dairy & Egg Branch, George Ziobro, HFS-316; (240) 402-1965
- PSP  
Office of Regulatory Science, Division of Analytical Chemistry, Spectroscopy and Mass Spectrometry Branch, Stacey DeGrasse, HFS-707, 240-402-1470
- ASP  
Office of Regulatory Science, Division of Analytical Chemistry, Spectroscopy and Mass Spectrometry Branch, Stacey DeGrasse, HFS-707, 240-402-1470, or, Office of Food Safety, Division of Seafood Science and Technology, Chemical Hazards Branch, Steven Plakas, HFS-400, 251-690-3403, or, Alison Robertson, 251-690-3224
- Food Additives Analysis  
Office of Regulatory Science, Division of Analytical Chemistry, Gregory Diachenko, HFS-705, (240)402-1898
- Microbiological Analysis General Questions- Director, Division of Microbiology, HFS-710, (240)402-2020
  - *Escherichia coli* (toxin, attachment, invasive) **and** *E. coli* LT/ST Enterotoxin  
  
Peter Feng, CFSAN/Office of Regulatory Science, HFS-711 at (240)402-1650
  - *Listeria monocytogenes* (isolation)  
  
Yi Chen, CFSAN/Office of Regulatory Science, HFS-710, (240)402-2783
  - *Staphylococcus aureus*/Staphylococcal Enterotoxin  
  
Reginald W. Bennett, CFSAN/Office of Regulatory Science, HFS-711, (240)402-2009
  - *Salmonella*  
  
Thomas Hammack, CFSAN/Office of Regulatory Science, HFS-711, at (240)402-2010
- *Vibrios: parahaemolyticus, vulnificus, and cholerae*  
  
Angelo DePaola, CFSAN, Office of Food Safety, Division of Seafood Science & Technology (251) 690-3367 or Barbara McCardell Office of Applied Research Safety Assessment at (301) 210-7871



- *V. cholerae* PCR Methodology  
Dr. Barbara McCardell, Office of Applied Research Safety Assessment, Division of Virulence Assessment, HFS-327, (301)210-7871.
  - *C. botulinum*  
Shashi Sharma CFSAN/Office of Regulatory Science, HFS-712, at (240)402-1570
  - Parasite Analysis and Scallops - with added water or hygroscopic chemicals  
Office of Food Safety, Division of Seafood Safety, Clarke Beaudry, HFS-325, (240)402-2503
  - Species Substitution  
Office of Food Safety, Division of Seafood Safety, Seafood Processing and Technology Policy Branch, Spring Randolph HFS-325, (240)402-1421.
2. Center for Veterinary Medicine (CVM) CONTACT  
Technical Inquiries for Chemotherapeutics: Fran Pell, CVM, DVCHD, Tissue Residue Branch, HFV-242, (301) 827-0188
3. Office of Regional Operations
- a. General Investigational and Importing Procedural Questions:  
Division of Import Operations and Policy,  
Operations and Policy Branch, HFC-172:  
John Sakowaski (301) 796-8969
  - b. General Analytical Questions:  
Division of Field Science, HFC-140: (301) 796-6111

---

**PART VII - CENTER RESPONSIBILITIES**Program Evaluation

The Office of Food Safety, Division of Seafood Safety, HFS-325, has the responsibility to prepare periodic formal evaluations of this compliance program. When completed and cleared, the evaluations will be available for Agency personnel on FDA's Intranet site (<http://inside.fda.gov:9003/ProgramsInitiatives/Food/FieldPrograms/ucm015758.htm>). Additionally, the evaluations should appear on CFSAN's Internet website."

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling:

1. See IOM shipping instructions for frozen samples and 452.6 for shipping instructions for refrigerated samples. Use the NSD to determine which laboratory to ship samples to.
2. It may be necessary for the collecting District to collect additional (duplicate) subsamples for another servicing lab or for the national expert in seafood sensory testing for confirmation analysis. Contact the servicing laboratory to determine whether these additional subsamples are necessary.
3. It is important that all collections for Microbiological Analysis be made aseptically. It is necessary that analysis begin quickly after collection; therefore, please contact the servicing laboratory prior to collecting the sample. Additionally, frozen samples should be kept frozen prior to delivery to the lab and all other samples should be kept at refrigerated temperatures.
4. Intentionally left blank In the case of certain types of refrigerated seafood products, the safety of the product is reliant upon safe holding and transportation temperatures. These conditions should be routinely checked as part of any sampling or surveillance activity.
  - If products have been transported less than 4 hours, internal temperatures should be checked.
  - When transportation times have exceeded 4 hours, some method of assuring safe transportation conditions should be present. Products should be either surrounded in ice; under cooling media (such as gel packs) that have remained frozen with product internal temperatures below recommended safety thresholds; or continuous monitoring the holding temperatures (e.g. time/temperature data logger).
5. Intentionally left blank
6. Some products rely on a dual system of controls to prevent *C. botulinum* toxin formation - refrigeration temperatures below 40°F plus a barrier obtained through product formulation or processing. Those additional barriers may include smoking, salting, brining, drying, or acidification. Products that have additional barriers such as smoked seafood, pickled seafood, dried seafood, salted seafood, formulated seafood products (e.g. soups, surimi, sandwiches), or acidified seafood should be sampled to determine if the additional barriers are adequate.

For products that rely solely on refrigeration to prevent the formation of *C. botulinum* toxin, strict temperature controls are required. Temperatures of these products should be maintained below 38°F. Cooked unpasteurized seafood products and raw seafood are examples of these types of product.

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

7. For decomposition:

In those cases where extremely large fish or frozen fish blocks (greater than 10 pounds) are encountered and the sample cost incurred would be prohibitive:

- **FRESH** (very large fish), each subsample may consist of a minimum of 454 grams (1 lb.) transverse portion cut from the backbone to belly (do not include the belly flap) from the lower anterior end of one side of the fish.
- **FROZEN** (very large fish or frozen blocks):
  - o If a properly trained seafood sensory field investigator or a qualified seafood sensory analyst accompanies the investigator during sampling, up to 18 scombrotoxin-forming fish or fish blocks, or up to 12 non-scombrotoxin-forming fish or fish blocks, may be examined by using the drill method. Collect a minimum of 4 decomposed fish or fish blocks, including any suspected decomposed units, for laboratory examination.

or

  - o If there is no properly trained sensory staff to make an initial field decision or if the state of decomposition is not certain, randomly collect a minimum of 6 subs (large fish or blocks.) Using this approach, the labs should examine a minimum of 5 pounds of the fish in each block while making a sub-by-sub (block-by-block) evaluation.

or

  - o Use a core or plug method to obtain a minimum of 454 grams of flesh per subsample from the lower anterior portion of the fish as described for the transverse section. (Sometimes the owner of the goods can cut out the desired samples from the fish or fish blocks using a band saw or other tool if aseptic technique is not required for the sample.) Collect 18 subsamples of scombrotoxic fish products or 12 subsamples of non-scombrotoxin-forming fish products for laboratory evaluation.

For very small seafood items, collect multiple items or retail packages to total  $\geq$  454 grams of edible portion per subsample unless otherwise indicated in the schedule.

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

8. Prior to collecting samples for Project Area 04 - CHEMICAL CONTAMINANTS, please refer to the Compliance Program Pesticides and Industrial Chemicals in Domestic Foods 7304.004. Also refer to the IOM, Sample Schedule, Chart 3 "Pesticide Sampling Guidance" and check with the Servicing laboratory to determine the proper type of collection container.
9. Although this attachment contains sampling requirements for economics, no resources have been allocated for this work in the field workplan. With a shrinking resource base, all economics work is viewed as low priority by CFSAN. Districts should hold resource expenditures in this area to minimum and should conduct field activities only after consultation with CFSAN who will consult with DFS to determine if the necessary analytical methods are available prior to authorizing collection.
- For species substitution - collect 12 fillets or portions.
- Contact Division of Field Science, HFC-140: (301) 827-7605, 7606 before any collection for species substitution.
- For overglazing: 48 subs, if available, from lot
- Breeding Standards: Random, 1 sub from each case, if possible same lot.  
If package size is 10 to 20 ounces, 2 packages per sub and 10 to 30 subs.  
If package size is 454 grams to 2265 grams (1 lb. To 5 lb.) 1 package per sub, 10 - 30 subs  
If package siz is 2265 (5 lb) or more, one package per sub and 3 - 15 subs.
10. intentionally left blank

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

11. Sample handling for Molluscan Shellfish - Clams, Mussels, Oysters, Scallops for Natural Toxin Analysis

- Raw Molluscan Shellfish is generally regulated by states participating in the National Shellfish Sanitation Program; however, not all states participate in the program. Refer to Jane-s link to determine if a state participates. Only "For cause" samples should be collected in participating states. Products not covered by the NSSP, may be collected in any state.
- In-shell Molluscan Shellfish - Samples of shellfish should be collected in clean containers. The container should be waterproof, and be durable enough to withstand the cutting action of the shellfish and abrasion during transportation. Waterproof paper bags, paraffined cardboard cups or plastic bags are suitable types of containers. A tin can with a tight lid is also suitable. Shell-stock samples should be kept in dry storage at refrigerated temperature. Shell stock should not be allowed to come in contact with ice.
- Shucked Molluscan Shellfish - A sterile wide mouth jar of a suitable capacity with a watertight closure is an acceptable container for subsamples. Consumer size packages are acceptable provided that they contain an adequate number of animals for analysis (10 or more, 20 gm or more each). Samples of shucked shellfish shall be refrigerated immediately after collection by packing in crushed ice and be kept so until examined.
- Frozen Shucked Molluscan Shellfish - If the package contains an adequate number of animals, (see a) Sample Size above) one or two packages may be taken as a subsample. Subsamples from larger blocks may be taken by coring with a suitable instrument or by quartering, using sterile techniques. Cores or quartered sample should be transferred to sterile wide mouth jars for transportation to the laboratory. Keep samples of frozen shucked molluscan shellfish in the frozen state at temperatures close to those at which the stock was maintained. When this is not possible, samples should be packed in crushed ice and kept so until examined.

12. Special instructions for sampling scombrototoxin forming fish: If the product is chilled (e. g. with ice, gel ice, or refrigeration) but inadequate chilling is suspected, the temperature of the fish (deep flesh and near surface at the exposed portions) should be measured. Especially if any fish shows temperature over 40 F, sample the lot for organoleptic and histamine analysis.

13. Do not request analysis for Listeria on products with PIC of B, C, or D unless there is reason to believe that the product **will** be consumed raw and in that case, it is necessary to explain that the product probably **will** be consumed raw in the remarks section of the collection report and to collect supporting evidence probable raw consumption.

14. For decomposition: Processed products include cooked, canned, and/or treated with chemicals or additives, including such things as sulfites, salt, chlorine, smoke, and carbon monoxide. Dried products and sauce/paste products should not routinely be sampled for decomposition.

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

15. For decomposition: Import shipments, warehouses and/or storage rooms often contain more than one line item or lot based on attributes such as species, market form, size of pieces(count), package size (net weight), etc. Within a line item there may be multiple production codes. Generally, for surveillance purposes, it is recommended to collect subsamples randomly from multiple production codes. However, the production code of each subsample should be documented if possible. Sampling of multiple lines is not necessary to detain other similar product lines within the shipment.

For decomposition, samples should be frozen as soon as possible after collection and shipped frozen to ensure that additional decomposition does not occur while in the possession of FDA.

16. Subsamples should generally be collected randomly to give the broadest representation of the lot (i.e. one subsample per carton/tote/container randomly selected from the lot).

Table: Sampling Schedules Import Seafood Products Compliance Program  
General Information for Sampling Continued:

17. General Information PROJECT 09 - FOOD AND COLOR ADDITIVES

- A. The Center is prepared to move quickly against products containing banned, illegal, or improperly used food or color additives.

Past food additive problem areas include the following:

- Undeclared Sulfites in shrimp products
- Undeclared FD&C Yellow No. 5

Collect samples of imported seafood products having a known or suspected potential for food and color additive violations. Substances specifically prohibited from use in human food are listed in 21 CFR 189. The functions of common categories of food chemicals are given in 21 CFR 170.3(o). Refer to IOM for food additive and color additive status lists.

B. Cooked Salad Shrimp

Cooked salad shrimp may be colored if the shrimp is labeled in accordance with CPG 7127.01 (new Section 587.100) and if the principal display panel of the label bears the product name as Artificially Colored Cooked Shrimp. When FD&C Red No. 40 is used as the color, the common or usual name of the certified color must be stated in the ingredient list, i.e. FD&C Red No. 40, Red No. 40, or Red 40, as per Section 101.22(k). Examine the labels of cooked shrimp collected to ascertain the shrimp are accurately labeled if color is added.

C. Sample Collection

1. Food Additives

In most cases, the size of a sample collected for filth analysis will be sufficient for the food additive analysis as well. However, it is best to consult with the analyzing laboratory on the amount of sample required for analysis of specific food additives.

Canned Tuna for Sulfite Testing

Each sample should consist of 1 can of tuna from each of 6 cartons (6 cans total). Each sample should represent only one lot code. Collect only three (3) cans of tuna when packaged in 66.5 ounce cans.

2. Color Additives

When sampling, collect at a minimum four (4) subs, each consisting of 127 g (4 oz), of the sampled product.



TABLE: Sampling Schedules Import Seafood Products Compliance Program					
Seafood	Filth: Macro/ Microscopic 03844B	Filth: Parasites 03844B	Decomposition 03844C	Microbiological 03844D	Natural Toxins 07844
<b>FINFISH:</b>					
Non-scombrototoxic species: Fresh raw or Frozen Raw Fish		<u>Fillets, steaks, loins, chunks, breaded portions</u>  15 subs ; 200g (7 oz.) per sub, excluding breading, glaze, etc. If ea. piece.< 200g (7 oz)., collect enough so 1 sub=200 g (7 oz).	12 sub-samples. Minimum of 454 grams (1 lb) per sub	<u>Note:</u> only do micro on raw fish that is intended to be consumed raw. <u>General Micro:</u> -10 individual fish, duplicate, same lot. Min 227g (8oz.) ea.(for all micro but <i>Salmonella</i> ). <i>Salmonella:</i> 15 – 114g (4oz.) subs from same lot	Refer to Table #3-1, Chapter 6 in FFPHCG. Only collect samples of fish for which a natural toxin is listed as a hazard.; or puffer fish for PSP  If the listed hazard is PSP, 3 subs per sample; 227 grams (8 oz) meat per sub  If the listed hazard is Ciguatera – 18 subs per sample, 227 grams per sub
Non-scombrototoxic Species: Fish Blocks/Minced Fish Blocks, Fillets		<u>Minced, to be processed further; not consumer size.</u> Collect 2 blocks. 18 subs./lot.	12 sub samples. Minimum of 454 grams (1 lb) per sub	<u>Note:</u> only do micro on raw fish that is intended to be consumed raw. General Micro: 10 - 227g (8 oz) subs from same lot.  <i>Salmonella:</i> 15 – 114g (4oz.) subs from same lot	
Non-scombrototoxic species: Bulk Fish:		Do not collect fish in round for parasite analysis	12 sub samples. Minimum of 454grams (1 lb) per sub	Same as fresh frozen.	
Non- scombrototoxin species Cans or Retorted Pouches  If analyses to include decomposition, filth, standards and industrial chemicals, collect 120 cans.	<u>Filth only:</u> If cans <=900 g (2 lb) < 50 cases – 24 cans 50 cases or more – 48 cans If cans > 900 g: < 600 cases – 24 cans 600 cases or more – 48 cans		18 sub-samples cans or pouches.		

TABLE: Sampling Schedules Import Seafood Products Compliance Program

Seafood	Filth: Macro/ Microscopic 03844B	Filth: Parasites 03844B	Decomposition 03844C	Microbiological 03844D	Natural Toxins 07844
Non- scombrototoxin species processed products other than canned/retorted pouches			18 sub-samples, Minimum of 454 grams (1 lb) per sub	<u>General Micro</u> -10 individual fish, duplicate, same lot. Min 227g (8oz.) ea.(for all micro but <i>Salmonella</i> ). <i>Salmonella</i> : 15 – 114g (4oz.) subs from same lot	
Fresh raw or Frozen raw Scombrototoxin- forming fish spec: (Tuna, mahi-mahi, amberjack, blue, mackerel, herring, sardines, etc.).			18 sub-samples, Minimum of 454 grams (1 lb) per sub	<u>Note</u> : only do micro on raw fish that is intended to be consumed raw. <u>General Micro</u> -10 individual fish, duplicate, same lot. Min 227g (8oz.) ea.(for all micro but <i>Salmonella</i> ). <i>Salmonella</i> : 15 – 114g (4oz.) subs from same lot	Refer to Table #3-1, Chapter 6 in FFPHCG. Only collect samples of fish for which PSP is listed as a hazard.  If the listed hazard is PSP,3 subs per sample, each sub must be 227 g (8 oz.) <b>plus</b> 25 g viscera in duplicate.  If the listed hazard is Ciguatera – 18 subs per sample, 227 grams per sub
Smoked or Salted Fish:  Seafood products packed in reduced oxygen packaging (e.g., vacuum packaging, modified atmosphere packaging, hermetically sealed containers,) including <b>smoked fish</b> and fresh fish in such packaging				<u>General Micro</u> : Collect 10 subs from 1 lot. , 454g (1 lb.) each <i>Salmonella</i> : 30 - 114g (4oz). subs from same lot. For water phase salt determination & nitrites collect 10 subs, each 454 g (1 lb)	
Canned or retorted pouches of scombrototoxin-forming fish	<u>Filth only</u> : If cans <=900 g (2 lb) > 50 cases – 24 cans 50 cases or more – 48 cans If cans > 900 g: > 600 cases – 24 cans 600 cases or more – 48 cans		24 sub-samples, minimum of 170 grams (6 ounces) per sub; if the units are less than 6 ounces each, collect multiple cans/pouches per sub.  18 sub-samples when containers weigh more than 907 grams (2 lbs)		

TABLE: Sampling Schedules Import Seafood Products Compliance Program

Seafood	Filth: Macro/ Microscopic 03844B	Filth: Parasites 03844B	Decomposition 03844C	Microbiological 03844D	Natural Toxins 07844
Scombrototoxin-forming fish processed products other than retorted pouches	<u>Filth only:</u> If cans <=900 g (2 lb) > 50 cases – 24 cans 50 cases or more – 48 cans If cans > 900 g: > 600 cases – 24 cans 600 cases or more – 48 cans		24 sub-samples, minimum of 454 grams (1 lb) per sub;	<u>General Micro:</u> -10 individual fish, duplicate, same lot. Min 227g (8oz.) ea.(for all micro but <i>Salmonella</i> ). <i>Salmonella</i> : 15 – 114g (4oz.) subs from same lot	
<b>CRUSTACEANS</b>					
Crabmeat Frozen Crab, cooked or pasteurized Crab, whole raw Crabmeat, canned	Frozen, cooked or raw: Collect 10 - 227g ( 8 oz) subs.  canned: Collect 6 cans, min.		Whole cooked crabs or crabmeat: 18 subs,  Minimum of 454 grams (1 lb) per sub. (If in cans or plastic cups, minimum of 227g (8 oz) per sub. )	<u>Note:</u> only do micro on raw fish that is intended to be consumed raw.  <i>E. coli</i> , 6 -227g ( 8oz.) subs in duplicate from same lot. [  <u>General Micro:</u> 10 - 227 g (8oz.) subs from same lot. If smallest size container > than 5 lbs, collect 3 containers  <i>Salmonella</i> for cooked, parboiled: 30 – 114g (4oz.) subs from same lot.	If possible, collect whole raw crabs viscera intact.  If not available, collect cooked with viscera intact crab.  Collect 3 subs, min. 227g (8oz.) edible portion and 25 g viscera  If collected for ASP and PSP, double subsample size
Lobster Fresh, Frozen Cooked, Parboiled Whole, raw Crayfish, langostinos, cooked, parboiled	6 subs min. 900 g -1.36 kg (2-3 lb.)		Fresh or Frozen Raw: 12 sub-samples. Minimum of 454 grams (1 lb) per sub.  Processed: 18 sub-samples. Minimum of 454 grams (1 lb) per sub.	<u>Note:</u> only do micro on raw fish that is intended to be consumed raw.  <u>General Micro:</u> 10-227g (8oz.) subs from same lot.  <i>Salmonella</i> for cooked, parboiled: 30 – 114g (4oz.) subs from same lot.	If possible, collect whole raw lobsters with viscera intact. If not available, collect cooked with viscera intact lobster. Collect 3 subs, min. 227g (8oz.) edible portion and 25 g viscera.

TABLE: Sampling Schedules Import Seafood Products Compliance Program

Seafood	Filth: Macro/ Microscopic 03844B	Filth: Parasites 03844B	Decomposition 03844C	Microbiological 03844D	Natural Toxins 07844
Shrimp Canned	48 cans/case; <200 cs,48 cans >200 cs,96 cans  Collect (If several codes in lot, rep. ea code by min. 16 cans, sample enough codes to give # above.		18 sub-samples		
Shrimp Cooked Cooked, frozen Fresh, peeled, raw Fresh, raw Frozen, peeled, raw Frozen, raw Whole, raw, fresh  in cooked shrimp, for: <b>Food and Color Additives 09844</b> , see item 11, page 3 of this attachment	6 subs, min.900 g - 1.36 kg ( 2-3 lb.) per sub.		Fresh or Frozen Raw: 12 sub-samples. Minimum of 454 grams (1 lb) per sub.  Processed: 18 sub-samples. Minimum of 454 grams (1 lb) per sub.	General Micro: 10 -227g (8oz.) subs in duplicate from same lot.  For <i>Salmonella</i> , if Cooked Cooked, frozen Then: 30 subs @ 114g (4oz) from same lot.	
Shrimp, Raw Breaded.	<b>Min. Of 6 subs, each</b> 900 g -1.36kg (2-3 lbs.) .		18 sub-samples. Minimum of 454 grams (1 lb) per sub.		
Shrimp, Freeze dried  Shrimp, Sun dried	Freeze dried: 6 subs, 250g (10 oz.) Sun dried: 6 subs. 680 g (24 oz.) from same lot.		Do not sample for decomposition. If extra ordinary circumstances seem to dictate the need to collect dried shrimp for decomposition, contact CFSSAN	General Micro: 10 subs, 227g (8 oz) each from same lot.  <i>Salmonella</i> : 30 -114g (4 oz.) subs from same lot.	
Other Crustacean Products	6 subs, 900 g - 1.36 kg (2-3 lbs)/sub.		Fresh or Frozen Raw: 12 sub-samples. Minimum of 454 grams (1 lb) per sub.  Processed: 18 sub-samples. Minimum of 454 grams (1 lb) per sub.	10 - 227 g (8oz.) subs	

TABLE: Sampling Schedules Import Seafood Products Compliance Program					
Seafood	Filth: Macro/ Microscopic 03844B	Filth: Parasites 03844B	Decomposition 03844C	Microbiological 03844D	Natural Toxins 07844
<b>SHELLFISH:</b>					
Abalone, Canned			18 cans		
Molluscan Shellfish			Raw Fresh or Raw Frozen: 12 sub-samples. Minimum of 454 grams (1 lb) per sub. Processed: 18 sub-samples. Minimum of 454 grams (1 lb) per sub. Canned: 18 cans		
Molluscan non-Certified: Oysters, clams, mussels, Whole, roe-on scallops	6 - 114g (4 oz) subs shucked product only.		See Molluscan Shellfish	Collect aseptically: [See note in first column.  <u>Med. Large in-shell (pacific oysters, surf and hard clams):</u> 5 subs, 12 each, or enough to = 300 g meat and liquid.  <u>Small (olympias, ostrea lurdia, little neck clams, mussels):</u> Min. of 20. To give at least 300g (11 oz). meat & liquid.  <u>Shucked:</u> 5 subs - enough to give 300 g meat and liquid. Shucked product should be kept in same state as it is collected, i.e., either refrigerated or frozen.  <u>Blocks:</u> Core or quarter.	Collect 3 subs/sample  <u>Med. Large (in-shell) – Pacific oysters, surf and hard clams)</u> 12 individual/sub.  <u>Sm. (in shell) - min. 12 individual - enough to provide. 20 g meat and liquid.</u>  (Double if doing both ASP and PSP)
Note:  Micro samples must be analyzed within 24 hrs of collections. Contact servicing lab prior to sample collection.					
Scallops:  Canned, breaded, smoked  Fresh  Frozen  Shucked	Scallops, shucked: 6 subs 227g (8 oz) min.		See Molluscan Shellfish	<u>General Micro:</u> 10 - 227g (8oz.) subs from same lot  <u>Salmonella:</u> 30 - 114g (4oz) subs from same lot for canned product 15 – 114 g (4 oz) subs from the same lot other market forms, frozen and/or shucked.	This work can only be done on whole scallops, collect 3 subs. Minimum 227 g (8 oz.)/sub edible portion plus 25 g viscera.

<b>OTHER/MISCELLANEOUS SEAFOOD:</b>					
processed Anchovies, Sardines, Etc. uneviscerated fin fish to be consumed whole.)	6 subs, 900 g - 1.36 kg (2-3 lbs)/sub.		For scombrotoxin-forming species 24 subsamples For non-scombrotoxin-forming species, 18 subs  If in cans or /pouches: 24 cans/pouches if scomrotoxin species or 18 cans/pouches if non-scomrotoxin species  For all other products: 450 gram (1 pound.) sub-samples	<u>10 - 227 g (8oz.) subs</u>	3 subs/sample. Min. 227g (8 oz)/sub edible and min. 25 g viscera.
Squid Processed Surimi analogs. Seafood Salads Stuffed, RTE Stuffed, not RTE Other Seafood Products that do not fit a specific category	6 subs, 900 g - 1.36 kg (2-3 lbs)/sub.		Raw Fresh or Raw Frozen: 12 sub-samples. Minimum of 454 grams (1 lb) per sub.  Processed: 18 sub-samples. Minimum of 454 grams (1 lb) per sub. (If canned/retorted,	General Micro: 10 - 227 g (8oz.) subs  Salmonella for cooked, parboiled: 30 subs – 114 gram (4 ounce) subs	