

OSU Seafood Research and Education Center in collaboration with the Seafood Products Association presents:

## Better Seafood Processing School: Good Fishing Vessel Practices for Receivers

This work is supported by the Food Safety Outreach Program Grant No. 2019-70020-30348 from the USDA National Institute of Food and Agriculture\*

One Day Training Workshop - Wednesday, May 18, 2022

*Westport Maritime Museum, McCausland Room, 2201 Westhaven Dr., Westport, WA 98595*

8:00 am	Registration, Introductions, Knowledge Assessment	
	<b>Open Discussion on Good Fishing Vessel Practices</b>	
8:45 am	Activity 1. GFvP I have witnessed	Christina/Virginia
9:15 am	Real example: Best practices for taking care of a hook and line boat	Brandii
9:30 am	Holding Systems: types, ice ratios <i>-Review types of chilling systems</i> Ice systems Freezing systems	Christina
10:00 am	<b>BREAK</b>	
	<b>Food safety along the cold chain</b>	
10:10 am	Sanitation 101	Christina
10:40 am	Bacterial, growth, survival and sources <i>-Listeria spp, E. Coli</i>	Virginia
11:20 am	How sanitation at receiving impacts product quality in the plant <i>-Wash water. Sources of pathogens - Rain water, seagull poop, feathers</i>	Brandii
11:40 am	Quality changes along the cold chain What happens when product leaves the plant? What happens when product gets to retail?	Chuck
12:00pm	Lunch (provided)	

<b>Hands on Fish Decomposition 101</b>		
1:00 pm	Sensory Training	Bruce
1:20 pm	Review Odor References	Christina
1:45 pm	<i>Transition to Fish Decomp Room (15 min)</i>	
2:00 pm	Fish Odor Decomposition Evaluation	Bruce
		Christina
3:30 pm	Demonstration of Fish Quality Meter	Chuck
4:00 pm	Knowledge Assessment	Students
4:30 pm	Wrap-up, Review Knowledge Assessment, Conclusion	Instructors

Attendees Receive Certificate of Participation for:

**Compliance** in GMPs: Cleaning and Sanitation Principles and Food Safety: Bacteria, growth, survival and sources.

**Employee Development:** Good Fishing Vessel Practices: Best Practices for Boats, Fish Chilling Systems, GMPs: How sanitation at receiving impacts food safety and quality in plant, Distribution: Quality changes along the cold chain; Measuring Decomposition: Sensory basics, Odor Identification of Decomposition in Fish, Bioimpedance

Limit class to 20 people.

**Planners:** Christina DeWitt, OSU; Brandii Holmdahl, Bornstein; Chuck Anderson, Certified Quality Foods; Virginia Ng, Seafood Products Association; Bruce Odegard, Seafood Products Association

*\*The United States Department of Agriculture – National Institute of Food and Agriculture Food Safety Outreach Competitive Grant Program provides funding for food safety training and education for small and mid-sized food producers and processors.*