Fish Producers Webinar
(Aquaculture and Commercial):
Sanitation during COVID

Friday, May 15th
11 am ET

Ground Rules

- **Zoom Logistics**
- **Respect**
- **This information is current as of:**
  May 15, 2020
- **Speakers and then Q&A**
  - **Chat feature**

Fish Producers Webinar: Sanitation during COVID

Friday May 15 at 11 a.m. (Eastern Time)

Overview

- General Updates
- Resources
- Review SCPs
- Guest Speakers
- Q&A

General Updates

Main concerns from the fish producers (4/29) listening session:

1. Sanitation with COVID
2. Making the switch to direct marketing
3. Constantly changing regulations and policies

What are the current regulations in response to the pandemic?

The governor's executive orders are the specific rules regarding the operation of businesses during the current state of emergency and disaster.

HEALTH DEPARTMENT INTERSECTION: Since MDARD is the agency that holds the food establishment licenses we would like to be the primary point of contact for all these questions, however, MDARD does not have authority with regard to the executive orders, the local health departments and local law enforcement enforce these requirements. MDARD and the Local Health Departments would like to work cooperatively with everyone to help keep everyone safe and working.

Resources

Michigan's Coronavirus Information:
https://www.michigan.gov/coronavirus

National Sea Grant Seafood Resources:
https://seagrant.noaa.gov/seafood-resources

Michigan Agri-Business Association: https://www.miagbiz.org/

Resources for Employers on Coronavirus:
https://www.miagbiz.org/news/49-maba-coronavirus-resources

Template letter to move fish:
https://drive.google.com/file/d/17GowTeNVcXIn5uTI4jcEGMcKqfNIhiIt/view

Review: Sanitation Control Procedure (SCP) Requirements of FDA Seafood HACCP

- SCP certification is not required (in MI), but it is recommended
  - SCPs includes the most common incompliances

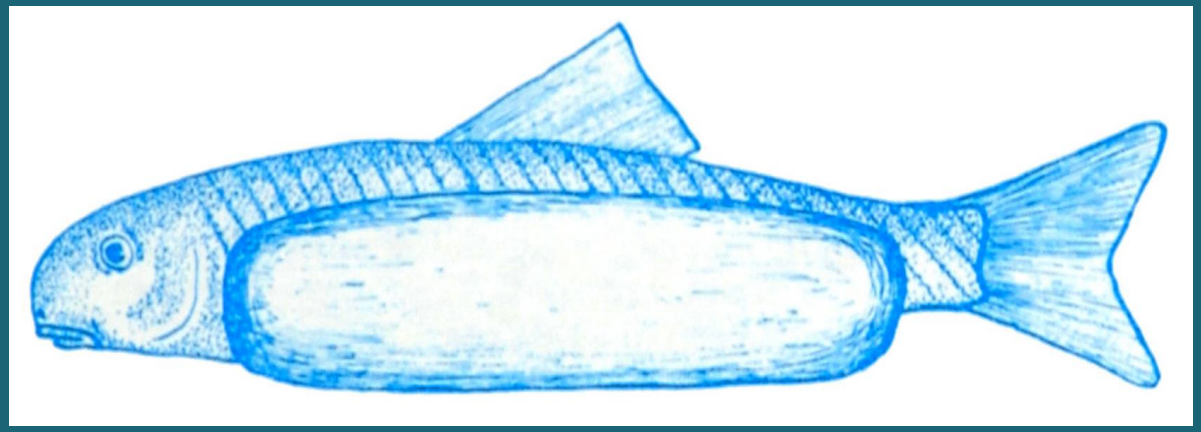
- Well-designed SSOPs are effective for:
  - Reducing of product cross-contamination and limiting employee tasks and movement
  - Locating adequate handwashing and sanitizing stations
  - Ensuring appropriate equipment maintenance and sanitation procedures

The 8 key sanitation conditions and practices are:

1. The **safety of water** used with food, food contact surfaces, or for making ice
2. Condition and cleanliness of **food contact surfaces**
3. Prevention of **cross contamination**
4. Maintenance of **hand-washing, hand-sanitizing, and toilet facilities**
5. Protection from **adulterants**
6. Labeling, storage, and use of **toxic compounds**
7. **Employee health** conditions
8. Exclusion of **pests**

Why is this highlighted?

1. It's required (Executive Orders and Policies)
2. Make HACCP plans and compliance easier
3. Keeps your product and your workforce safe
4. Customers will appreciate it and will probably come back



Guest Speakers:

Stacy Schultz
Director of Marketing & Sustainability Coordinator

James (Jim) Padden
Food Section Manager

FORTUNE

• FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS

Our History

- Formed in June of 2001
  - Named after Fortune Brothers Brewing Company
- Plants located in MN, MO, IL, AL
- Gourmet
  - JDY Gourmet
  - Classic Provisions
  - Euro Gourmet
- Coastal Retail Stores
- Imports
- Lobster Gram

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Business Philosophies

- Source the finest and freshest quality products
- Hand select unique, artisan gourmet foods
- Purchase top of the catch
- Build long term relationships
- Purchase domestic whole finfish
- Utilize airfreight & ground
- Offer our customers seasonal fresh products
- Be leaders in our industry- NFI, FMI, MFPA
- Support responsible sourcing
- Never disappoint our customers

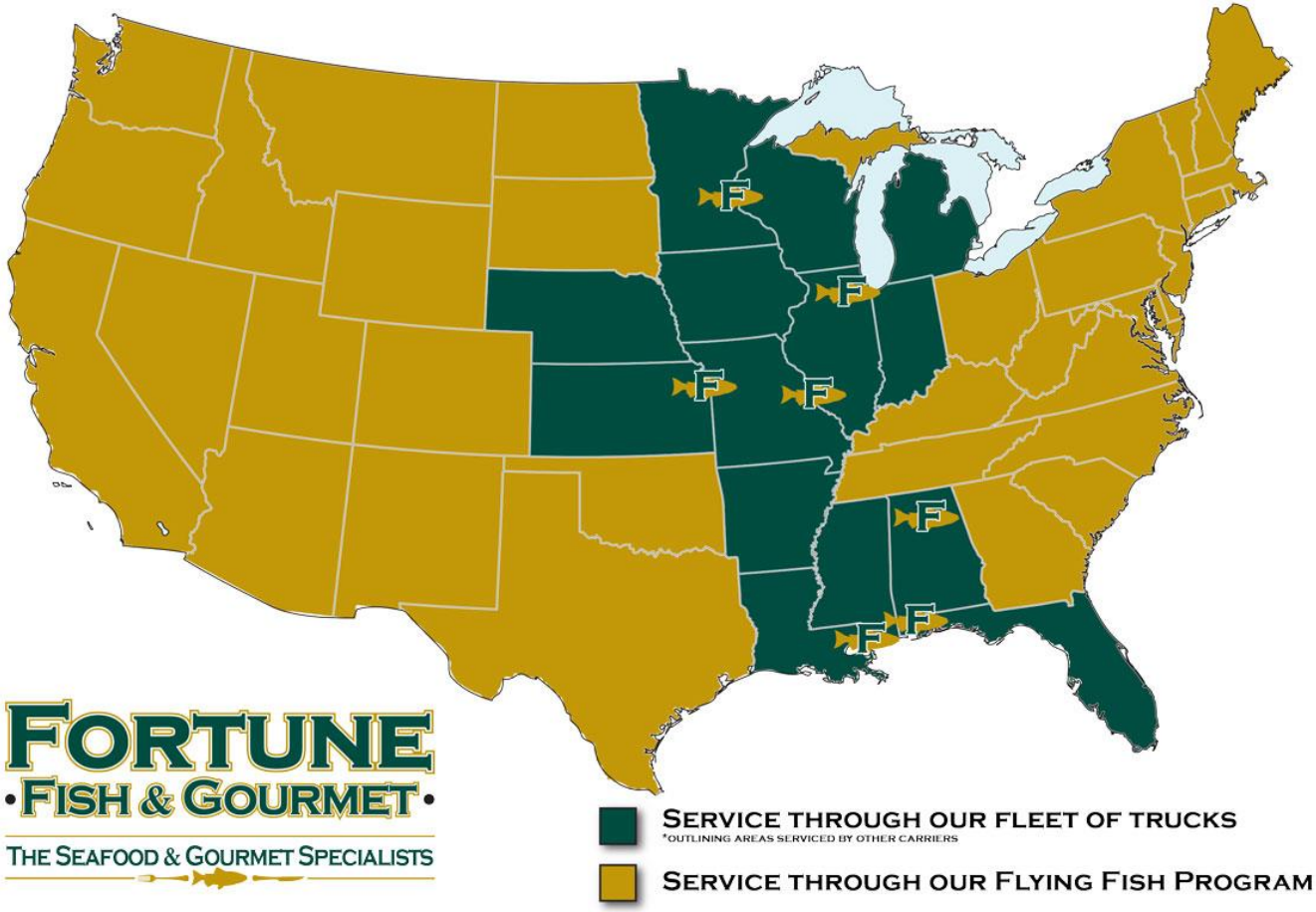
Fortune Fish & Gourmet

Our Facility

- Minutes to O'Hare Airport's cargo facility
- Built by Kraft Foods in 1981
- 110,000 square feet
  - 22,000 Gourmet
  - 10,000 square foot freezer
- 3,000 lb capacity lobster tank
- FDA regulated
- Independent 3rd Party Sanitation SQF -Food Safety
- BAP Certified
- Over 80 delivery trucks

Fortune Fish & Gourmet

Regions of Service



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The Seafood & Gourmet Specialists

Covid Sanitation Plan

- Wiping down commonly used surfaces several times a day
- ATP testing weekly
- Water testing
- Truck cab sanitation

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Best Practices Processing

- Temperature check, visual evaluation, health ?
- PPE- mask, hand sanitizer, gloves, face shields
- Uniform cleaning service
- Employee rotation & distancing
- Lunch break
- Office desk barriers
- Positive test employee plan

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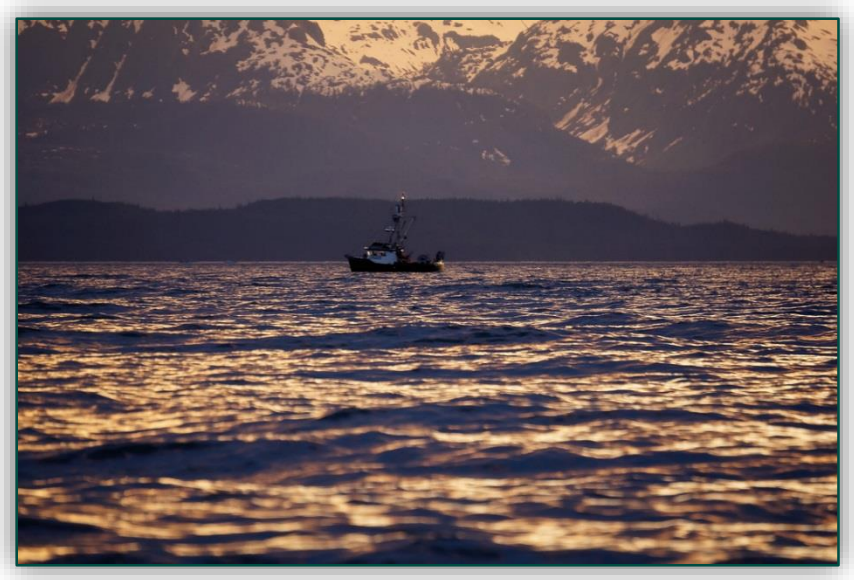
Best Practices on the Boat

- Alaska – testing & self-quarantine
- Basic infection control, hygiene
- Frequent cleaning of high contact surfaces
- Screening of crew
- Restrict number of crew or rotation
- Positive test employee plan



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Best Practices with Customers

- Drivers/employees interacting with public: wear mask, glove, access to handwashing & sanitizer
- Communication
- How are you handling receivables?
- How are you handling shipments?

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Resources

- CDC
- WHO
- FDA
- United Fishermen of Alaska
- Auditors- SQF
- Memberships
  - National Fisheries Institute
  - Food Marketing Institute
  - National Restaurant Association & local chapters
  - James Beard Association
  - NGO's- Sustainable Fisheries Partnership

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Our Website

www.fortunefishco.net

Stacy Schultz- Director of Marketing & Sustainability Coordinator
stacy@fortunefishco.net 708.825.4363

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mail:
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or

fax:
(833) 256-1665 or (202) 690-7442;

email:
program.intake@usda.gov.

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1400 Independence Avenue, SW
Washington, D.C. 20250-9410; o´

fax:
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Esta institución ofrece igualdad de oportunidades.

Form AD-475-A—Assisted Poster/ Revised July 2019

Afiche complementario al Formulario AD-475-A/ Revisado Julio 2019

Any Questions?

Keep an eye out for our next webinar in ~2 weeks!

We want your Feedback!

https://bit.ly/2WtKIYQ

We will follow-up with you in an e-mail