

Virginia Conference of CASA Virginia Conference of CASA

Training Workshop

VA Seafood Agricultural Research and Extension Center

102 S. King Street

Hampton, VA 23669

March 16, 2007

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| 9:00 a.m. | Registration - Morning Coffee | |
| 9:15 a.m. | Welcome and Workshop Objectives | C. Wilkins |
| 9:30 a.m. | HACCP Principal Review | C. Wilkins/M. Jahncke |
| 10:00 a.m. | Review of Microbiological Hazards | M. Jahncke |
| 10:30 a.m. | Controlling Microbiological Hazards/High Hydrostatic Pressure/thermally processing/freezing /packaging/refrigeration and Establishing Critical Limits | M. Jahncke & R.Lane |
| 10:45 a.m. | Break | |
| 11:30 a.m. | Monitoring the Time/Temperature Critical Limits-
Applications of Continuous Temperature Monitoring Devices
Considerations in choosing the right application and device | R. Lane & TBA |
| Noon | Lunch-on your own | |
| 1:00 p.m. | Monitoring Time/Temperature Critical Limits-
continued- Data Recorders/TTI | Robert Lane & TBA |
| 2:00 p.m. | Monitoring Time/Temperature Critical Limits-
continued- Pharmaceutical Applications | Robert Lane & TBA |
| 3:00 p.m. | Break | |
| 3:15 p.m. | Seafood HACCP Status & Update for Virginia | Tom Hudson/C.Wilkins |
| 4:00 p.m. | End of Session | |

Directions from I-64

From I-64 East take Exit #267. Make a right onto Settler's Landing Road at bottom of exit ramp. Cross the bridge and take a left at third stop light onto King Street. Go one block and turn right onto Rudd Lane. Look for VA Tech Parking painted on the ground. From I-64 West take Exit

#267 and make a left turn onto Settler's Landing Road at bottom of exit ramp. Cross the bridge and take a left at third stop light onto King Street. Go one block and turn right onto Rudd Lane. Look for VA Tech Parking painted on the ground.

Speakers:

Professor Mike Jahncke, Director, Virginia Seafood Agricultural Research and Extension Center; Professor, Food Science and Technology

Research Interests: Safety and quality of wild catch and aquaculture species, sensory evaluation of seafood products, handling and processing of fish and fishery products, public, environmental, and animal health issues associated with aquaculture systems.

Personal Information: In 1981, Dr. Jahncke completed his M.S. in Fishery Science/Aquaculture at Cornell University, and received his Ph.D. in Food Science in 1985 from Cornell. Employed at the National Marine Fisheries (NMFS) Service, Charleston Laboratory, he helped develop the Marine Forensics Program into one of the major research efforts at the laboratory. In 1990, he initiated and developed the NMFS/MSU Experimental Seafood Processing Research Complex in Pascagoula, MS. In 1992, he joined the NMFS National Seafood Inspection Laboratory, Pascagoula, MS, as the Program Coordinator, and had the lead role in the development of the laboratory as a major analytical seafood testing facility.

In 1997, Dr. Jahncke joined the faculty at Virginia Tech as Director at the Virginia Seafood Agricultural Research and Extension Center, Hampton, VA. The Seafood Center focuses on seafood safety and quality, recirculating marine aquaculture systems, business management, engineering, and education/outreach programs. Faculty at the Center draws on the expertise of four colleges and seven departments. Dr. Jahncke is also a member of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF). The NACMCF is the national advisory group to the USDA and FDA on microbiological food safety issues. Dr. Jahncke has been a past member of the U.S. delegation to the Codex Alimentarius Food Hygiene Committee. He is on the executive committee for the Tropical and Subtropical Seafood Science for the Technology Society of the Americas, and on the executive committee of the Seafood Technology Division of IFT. He was a member of the recent IFT/FDA Scientific and Technical Panel on Processing Parameters Needed to Control Hazards in Cold Smoked Fish. He is also a member of the Scientific Advisory Council (SAC) of the World Food Logistics Organization (WFLO) formerly the Refrigeration Research and Education Foundation.

Current Projects: Research projects in this area include the application of Hazard Analysis Critical Control Point (HACCP) Principles as a risk management tool in sustainable aquaculture.

Research focuses on applying HACCP principles as a risk management tool to reduce the potential for negative impacts on wild stocks and protected resources. Specifically: 1). Application of HACCP principles as a risk management approach to develop an appropriate risk management strategy to control exotic shrimp viruses in production ponds; 2). Application of HACCP principles as a risk management approach to control possible discharge of exotic shrimp viral pathogens from shrimp processing companies into the marine environment; and 3). Application of HACCP principles as a risk management approach for potential human and zoonotic disease control in a marine finfish Recirculating Aquaculture System (RAS).

The Food and Drug Administration (FDA) is encouraging the use of Post Harvest Treatments (PHT) to eliminate pathogens in raw molluscan shellfish. Freezing and subsequent frozen storage of raw oysters has been identified as a PHT that can be effective to reduce and/or eliminate *Vibrio vulnificus*. However, all post harvest treatments require validation before they are accepted by the FDA. The FDA and the Interstate Shellfish Sanitation Conference (ISSC) developed the following protocol for validation of PHT of oysters. In that regard, research is being conducted to validate a freezing process to reduce *V. vulnificus* numbers to non-detectable levels. Additional studies are on-going. The use of other post processing technologies to eliminate pathogens in fishery products is becoming more and more important. Current research interests

include investigating the use of high hydrostatic pressure (HHP), irradiation and microwaves to eliminate *Vibrio* spp. in raw molluscan shellfish. Research is also being conducted on the use of HHP to eliminate *Listeria monocytogenes* in fresh crab meat.

Robert M. Lane, Extension Specialist, Engineering

Personal Information: In 1978, Mr. Lane completed his Bachelor of Science in Agricultural Engineering (B.S.A.E) from Virginia Polytechnic Institute and State University. He began working for Virginia Tech in September 1988 as an Extension Agent and became an Extension Specialist in August 1996. Mr. Lane has served on the VESA Board for Extension. He is actively involved in the Virginia Chapter of the American Society of Agricultural Engineers and is currently Virginia Chapter Chairperson. He is a member of Virginia Recycling Association (VRA) and he serves on the Committee for Compost and Recycling of Organic Wastes. Mr. Lane belongs to the Institute for Thermal Processing Specialists, an international organization providing technical information, guidance and educational programming in support of thermal processing. Mr. Lane provides in-field support to students in Food Science and Technology, Civil Engineering's Environmental Engineering Department and Biological Systems Engineering. He also furnishes technical support to the Virginia Seafood Council and the National Fisheries Institute.

Prior to working for Virginia Tech, Mr. Lane was employed with Virginia Power in the marketing, engineering, energy service and customer service areas for 9 years. He is a charter member of a 12 member Virginia Power Employee Community Volunteer Program task force. The task force, representing 12,000 employees, developed and implemented a company-wide Employee Community Volunteer Program. The program is a nationally known corporate model for employee volunteer programs.

Current Projects: Mr. Lane provides field technical support, research and training to the seafood industry. He conducts retort cook and pasteurization process validations; air cool room temperature verifications; refrigerated storage temperature verifications and other thermal monitoring related to the production, handling, processing, storage, transporting and marketing of seafood. He provides and/or arranges for training in the use of thermal monitoring, pH, can seam evaluation, processing equipment and other critical food processing for employees.

Mr. Lane conducts energy audits for processing and production facilities. He maintains contacts and a working relationship with the power and fossil fuel industry. Mr. Lane works with managers to develop and implement waste and wastewater audits for processing and production facilities. He reviews and provides recommendations on costs associated with waste and wastewater production and removal. He works to develop waste alternatives.

Charlotte E. Wilkins, Regional Shellfish Specialist

Charlotte Wilkins has a B.S. in Environmental Health from Old Dominion University. She was employed by the Food and Drug Administration in 1977 and moved through the ranks as an Inspector, Investigator, Resident in Charge, and is currently a Regional Shellfish Specialist. Ms. Wilkins has worked extensively in most all of the industries regulated by the FDA, including food processing, blood banking, Biomedical Research, medicated feeds, medical devices, pharmaceuticals, and imports. She is fascinated with the sea, and her long term interests have been to improve the sanitary quality and safety of Seafood.

Limited to 40 participants

Registration: email the completed form to Rick Barham, Rick.Barham@vdacs.virginia.gov

Name _____

Agency/Org _____

Address _____

Email _____ Phone Number _____

CASA Members.....\$10.00
Non-Members.....\$25.00
Associate Members.....\$50.00

And send Checks and/or Mail Registration form to:

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