



STATE OF CONNECTICUT

DEPARTMENT OF AGRICULTURE
BUREAU OF AQUACULTURE & LABORATORY



AQ-Seaweed Producer

**APPLICATION FOR AQUACULTURE SEAWEED PRODUCER LICENSE
SEA VEGETABLE INTENDED USE**

Applicant's Name: _____ Company: _____

Mailing Address: _____

Telephone: _____ E-Mail: _____

DHHS/FDA FOOD FACILITY REGISTRATION NUMBER: _____

<http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/default.htm>

Location of aquaculture facility/operation or lot number/Town: _____

Classification of Waters used for Food Production: ☐ Approved ☐ Conditionally Approved

Species _____

Fertilizer/Type and Ingredients: _____

Source (Company and Location) _____

Importation of seaweed seed/stocks: ☐ YES ☐ NO

Source (Company and Location) _____

Chemical Additives/Therapeutants/Pharmaceuticals: ☐ YES ☐ NO

List Names: _____

Type of Water Treatment (physical/chemical) describe: _____

Product/Crop Disposition: ☐ Raw ☐ Blanched ☐ Dried ☐ Frozen ☐ Other: _____

Location of Processing (describe): _____

Water Source to be Used for Processing/Washing: ☐ Public water supply ☐ Private well

Product/Crop Use: ☐ Processor ☐ Wholesale ☐ Retail ☐ Restaurant ☐ Broker/Agent ☐ Other _____

P.O. Box 97, 190 Rogers Avenue, Milford, CT 06460

Phone: 203-874-0696 Fax: 203-783-9976

An Affirmative Action/Equal Opportunity Employer

Please List ALL Purchasers of Product (Include City and State): _____



Submit with Application:

- ☐ Process document and flow chart
- ☐ Fertilizer/Type and Ingredients (copy or photo of label)
- ☐ Well water test results (must be tested twice yearly-does not apply to public water supply)
- ☐ Detailed Facility Diagram/Plan/Schematic (for land-based facilities)
- ☐ Seafood HACCP Certification
- ☐ HACCP Plan for Seaweed Production and/or Processing
- ☐ Standard Operating Procedures (SOP) and/or Best Management Practices (BMP) for Seaweed Production
- ☐ Recall Plan
- ☐ Example of Label/Tag/Identification for Seaweed Product
- ☐ Department of Consumer Protection Food Manufacturing Establishment (FME) License (for Processed product)

Submit Application, and Attachments to:

David H. Carey, Director
Connecticut State Department of Agriculture
Bureau of Aquaculture and Laboratory
P.O. Box 97
Milford, CT 06460
Phone: (203) 874-0696 – Fax (203) 783-9976

SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of HACCP Course Completion

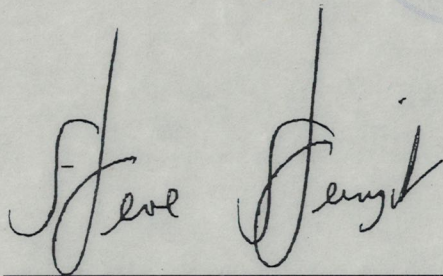
to

Brendan L Smith

having completed the Association of Food and Drug Officials/Seafood HACCP Alliance "**Basic Course**" in seafood *Hazard Analysis and Critical Control Point* theory and practical application. This course developed through a National Sea Grant College Program project contained the core training manual and curriculum developed by the Seafood HACCP Alliance to teach HACCP concepts for food safety. This curriculum referenced and incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's *Fish and Fishery Products Hazards and Control Guide*, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations (21 CFR Part 123), and various HACCP models prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of HACCP. This course satisfies the mandatory training requirement contained in 21 CFR, part 123.10.

5137-060507-0015

Certificate Number

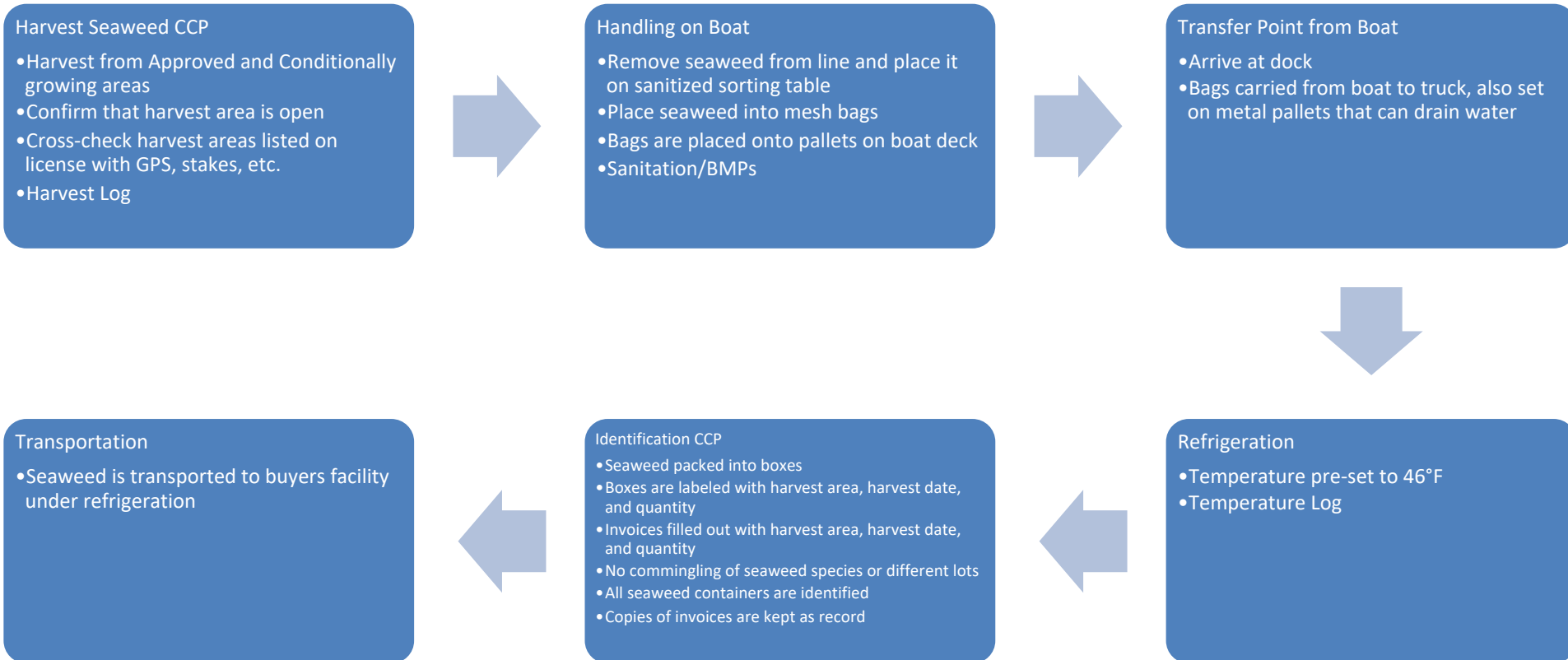


Association of Food and Drug Officials (AFDO)
in conjunction with Northeast Food and Drug
Officials Association

Narragansett, RI 6/5/2007

Training Location and Date

Process Flow: Harvest of Raw Kelp for Distribution as a Raw Agricultural Commodity with No Further Processing



HACCP Plan Form

Firm Name: XXXXXXXXXXXXXXXXXXXX Firm Address: XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX				Product Description: Kelp - processed Method of Storage and Distribution: Raw Agriculture Commodity Intended Use and Consumer: Restaurants and Wholesale					
(1) Critical Control Point	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Actions	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			
Signature of Company Official: Date: 3/8/22									

(1) Critical Control Point	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Actions	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			
Harvest	Micro biological : Pathogens Chemical : Natural toxins Chemical : Contaminants	Harvest only from areas on license under conditions specified. Harvest only from Approved or Conditional "open" waters. Harvest from Restricted Waters.	Location of harvest areas listed on license. Check if area open or closed. Test for pathogens and contaminants	Crosscheck GPS with license. Phone. Request pathogen screen and chemical analysis from DABA prior to each season's harvest	Before harvest on specified bed. Beginning of each day. Prior to harvest season.	Designee. Designee. Designee in conjunction with DA/BA.	Update license/GPS coordinates. Return product to growing waters/recall. Consult with Consumer Protection and DPH.	HACCP licensee crosschecks records and signs weekly. HACCP licensee crosschecks records and signs weekly. Maintain test results on file. Review tests with DA/BA, DPH, CP.	Log book – enter date, harvest area, start time, end time, species, amount. Log book – enter status and initial. Test results.
Label product	Micro biological : Pathogens Chemical : Natural toxins Chemical : Contaminants	Tag each container – include date, site, lot number, time exposed to air, time onto ice/into refrigeration.	Tag each container.	Visual.	Prior to leaving growing area	Designee.	Retag if missing tag.	HACCP licensee crosschecks records and signs weekly.	Log book – enter and initial.

(1) Critical Control Point	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Actions	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			
Transfer Point from Harvest boat to Dock	Micro biological : Pathogen growth	Ice/refrigerate day's harvest within 2 hours of reaching dock.	Check time from docking boat to time in refrigeration.	Record time of docking/ time to refrigeration.	Daily.	Designee.	Return to growing area if not refrigerated within two hours of arrival OR Divert to non-food use.	HACCP licensee crosschecks records and signs weekly	Log book – enter time boat docked and time into refrigeration. Initial.
Cooler storage	Micro biological : Pathogen growth	Cooler temperature <45°F.	Cooler temperature.	Thermometer.	Twice daily.	Designee.	If cooler temp. is above 45°F >2 hrs, then product returned to growing area, diverted to non-food use, considered for destruction.	HACCP licensee crosschecks cooler temp. log and signs weekly. Thermometer calibrated twice annually.	Cooler temperature and calibration log.

Transfer to purchaser.	Traceability.	All produce sold recorded for traceability.	Information of which lot of product is sold to which purchaser.	Record each lot and purchaser.	Each lot sold.	Market staff/students.	If product not identified, then divert to on-site use.	Review monitoring, corrective action, verification records within 1 week of preparation.	Record of date, lot, and customer.
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DAILY SANITATION AUDIT FORM – Aquaculture Seaweed Producer

Firm Name: XX

YEAR: 2022

Firm Address: XX

Enter Date of entry----->							
Enter Time of entry----->	/	/	XXXXXXXXXXXXXXXXXXXX				
SAFETY OF WATER: approved water supply, check for backflow devices							
CONDITION/CLEANLINESS OF FOOD CONTACT SURFACES: Ice shovels, Ice scoop, bins, ice machines, and shellfish contact surfaces Cleaned, sanitized, good condition, properly stored							
Concentration of Sanitizer (Record Amount) Chlorine 100-200 ppm, Iodine 25 ppm, Quaternary Ammonia 200 ppm Test Kits provided and used to check solution.							
PREVENTION OF CROSS CONTAMINATION: Product is protected from splash, condensate drip, not stored below raw food							
Product not directly in contact with floor of cooler. Product separated by lot							
Personal items not stored in processing area. No eating or tobacco use in processing area							
Employee hands are washed after any breaks from work							
MAINTENANCE OF HAND-WASHING, HAND-SANITIZING, AND TOILET FACILITIES: Toilet and Hand-washing facilities are checked for cleanliness, supplies and warm water							
PROTECTION FROM ADULTERANTS: Light fixtures shielded, product protected during transfer							
PROPER LABELING, STORAGE AND USE OF TOXIC COMPOUNDS: Cleaning supplies stored properly and away from product							
All supplies labeled to identify contents and intended use							
CONTROL OF EMPLOYEES WITH ADVERSE HEALTH CONDITIONS: Employees with unhealthy conditions are reassigned to other duties							
EXCLUSION OF PESTS: There are no pest, rodents, insects, etc., in area							
Initial entry when checked ----->							

Please note below any corrections that had to be made to the above listed items

Enter Date of entry----->							
Enter Time of entry----->	/	/	/	/	/	/	/
SAFETY OF WATER: approved water supply, check for backflow devices							
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Initial entry when checked ----->							

**CT State Department of Agriculture Bureau of Aquaculture (DA/BA) Licensed Aquaculture Producers
RECALL PROCEDURES**

Producer Name: [REDACTED] Certification Number: CT [REDACTED]
Signature of Responsible Party Adopting this Procedure: [REDACTED]

This recall procedure is to be kept on file by your company in an easily-accessible location. Should the DA/BA or a Producer (Firm) initiate a recall of seaweed product because of public health concerns, the DA/BA will monitor the progress and success of the recall. The DA/BA will immediately notify the Food and Drug Administration (FDA) and the Authorities in other states if products involved in the recall have been distributed outside of CT. Each Authority involved in a recall will implement actions to ensure removal of recalled product from the market and issue public warnings if necessary to protect public health. The FDA will decide whether to audit or issue public warnings after consultation with the DA/BA and/or other Authorities and after taking into account the scope of the product distribution and other related factors. If the FDA determines that the Authority in any state involved in the recall fails to implement effective actions to protect public health, the FDA may classify, publish and audit the recall, including issuance of public warnings when appropriate.

The DA/BA will monitor the progress and success of all recalls within CT. Should there be a need to initiate a recall either by direction of the DA/BA or by a licensed seaweed producer, you are required to adhere to the following:

- 1) Promptly follow the directions of the DA/BA in reacting to a recall and/or promptly notify the DA/BA by telephone when any situations come to your attention which could warrant initiating a recall. These situations could be any reports of illness, biotoxin closures, sewage spills, petroleum products spills, etc.
- 2) Once informed that a DA/BA directed recall or a Firm-initiated recall is implemented promptly contact each of your customers by telephone or in person and notify them about the recall. Direct your customers to stop all sales and secure any products involved in the recall that may still be on hand.
- 3) Properly identify each bag/container of seaweed involved in the recall with an On-Hold for Recall placard or marker with date and separate them from other products not involved in the recall. These recall products must be properly secured.
- 5) Request that your customers report back to you as soon as possible, but no later than 24 hours, where the recalled products were distributed and whether your customers still have any product on hand. Maintain an accurate Recall Account Summary Report of products sold to each of your customers and the current disposition of the products:
 - i) Amount sold to each customer during the recall period
 - ii) Amount still on hand at your facility
 - iii) Amount still on hand at each of your customers facilities
 - iv) Amount already sold and consumed and not returnable by each of your customers

1. If there is recalled product, you will instruct your customers to return the product to you for proper securing of it in your facility or to hold it in a separate location at their facility and clearly mark it as not for sale and wait for final disposition instructions.

2. You will promptly notify the DA/BA as to where the entire recalled product is located. You will coordinate with the DA/BA or the local health jurisdiction in your area to witness destruction of the product. If required, all product returned to you will be destroyed in the presence of a witness from the DA/BA or a local or state health jurisdiction. You will provide a Recall Account Summary Report of the recalled product to the DA/BA within 48 hours.

3. A list of your current direct customers and their telephone numbers will be maintained in your records for recall notification.

The DA/BA contact telephone numbers for recall notification purposes are 203-874-0696 during business hours and 203-209-4023 during non-business hours.

The following customer notification list is for your use in contacting your customers.