



## Alaska Department of Environmental Conservation

Division of Environmental Health, Food Safety and Sanitation Program

555 Cordova St., Anchorage, AK 99501

Phone: (907) 269-7501 or 187-SAFE-FOOD Fax 269-7510

# Commercial Marketing or Processing of Seafood on Vessels

### **Purpose:**

To provide for consumer protection and protect public health by ensuring the processing, sale, and distribution of safe, wholesome, and properly labeled seafood products.

### **What is "Processing"?**

Processing means an activity that changes the physical condition of a seafood product, including heading, portioning, thermal processing, cooking, dehydrating, freezing, pickling, salting, shucking, or smoking.



### **Who is a "processor"?**

Processor means a person who processes or is responsible for processing seafood intended for human consumption - including that person's representative.

## What are the options?

There are several options available for marketing and processing seafood.

1. Become a permitted Seafood Processor.
2. Have your catch custom-processed by a permitted seafood processor.
3. Sell your catch directly off your vessel without processing.

## Which vessels need a Seafood Processor permit?

- Persons who process seafood products to be sold, as part of commerce and intended for human consumption.
- Persons who store, clean, package, freeze and distribute whole seafood products to be sold as part of commerce and intended for human consumption.

## Which vessels do not need a Seafood Processor permit?

- If your catch is custom processed by a permitted processor.
- The seafood is sold from the vessel at the harbor.
- If there is onboard gutting, gilling, or bleeding of fish or heading of shrimp.

## 1. Seafood Processor Permit

A complete permit application includes:

- Completed and signed application- *most important!*
- The appropriate permit fee for your processing activity.
- A copy of the facility plans to include:
  - equipment
  - plumbing / water lines
  - drinking water supply and treatment
  - wastewater disposal
  - solid waste disposal
  - photos, if applicable
- *Optional*-a product label, and HACCP plan.

**Seafood processors need an annual permit from DEC.**

**Get an application online at:**

[http://dec.alaska.gov/eh/fss/forms/forms\\_home.html](http://dec.alaska.gov/eh/fss/forms/forms_home.html)

***Who should I call if I have questions about Seafood Processing?***

Call: Aaron Poloni,  
Environmental Health  
Officer II  
(907)269-7505  
or email:  
aaron.poloni@alaska.gov



## Direct Market Vessels (vessels 65 feet and under)

You can butcher, freeze or package your own catch of seafood onboard the vessel. You will need to get a seafood processor permit and follow these requirements:

- Conduct a hazard analysis, and develop a HACCP plan if hazards are identified.
- Butcher only on fishing grounds- at least 1/2 nautical mile from shore.
- Butcher, freeze and package under sanitary conditions
- If you use chemicals or additives there must be room onboard for their storage and use.
- You must be able to clean and sanitize the processing area and deck.
- The vessel needs a US Coast Guard (USCG) approved marine sanitation device or portable toilet, a handwash sink, soap, and hand towels.
- Maintain wastewater discharge records for 2 years.
- Disinfect, test and protect processing water from contamination.
- Manufacture, store and transport ice in a sanitary manner.
- Develop a written Sanitation Standard Operating Procedures.
- Contact the USCG for any additional regulations that may apply.

## 2. Have your catch custom processed

You can have your catch processed at a permitted processing facility.

View a list of permitted processors at:

[http://alaska.state.ggov.com/alaska/seafood\\_listing.cfm](http://alaska.state.ggov.com/alaska/seafood_listing.cfm)

## 3. Selling your catch without processing

You can sell your catch off your vessel:

- directly to a permitted processor- a list of permitted processors is online at [http://alaska.state.ggov.com/alaska/seafood\\_listing.cfm](http://alaska.state.ggov.com/alaska/seafood_listing.cfm) ;
- to consumers off the vessel at the dock; or
- to a retail market or food service establishment who has a written variance from the department and picks up your catch from the vessel.

For more information visit our website at:

[http://dec.alaska.gov/eh/fss/seafood/Seafood\\_Home.html](http://dec.alaska.gov/eh/fss/seafood/Seafood_Home.html)

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