

Bivalve Purification Inspections

Course Aims: To provide inspection personnel with a greater understanding of what is possible, practicable and reasonable in operating a commercial purification and despatch centre in the UK, so that inspections and audits are effective and result in recommendations that are not too onerous or too lenient, but appropriate, proportionate and balanced.

Objectives:

- To build upon participants existing understanding of Bivalve Purification Operations
- To provide participants with a greater understanding of what it is reasonable to expect from Bivalve Purification Centres as they comply with legislation, good practice and food safety policy requirements
- To provide participants with a greater understanding of what can go wrong in a centre through errors of omission and commission.
- To explore with participants the appropriate actions to take in response to a range of possible scenarios they may be faced with.

Course Content : Summary

Part 1: Bivalve Purification Operations – A brief review of BVP Operations¹

Part 2: Possible, Practicable, Reasonable – 7 Steps to understanding Using a 7 step approach to the analysis of a range of specific issues leading to recommendations that seek to ensure that food safety is not compromised and commercial viability is not jeopardised. This concerns those issues that ***are subject to interpretation and discretion on the part of the enforcement body as well as those issues that individual operators may occasionally fail to manage effectively.***

Steps

1. Identify the Issue or high Risk Activity
2. Identify the appropriate Regulation
3. Explore CEFAS Guidelines / FSA Policy
4. Scientific background / historical basis
5. Review of Steps 1-4 and consider what is Possible and Practicable?
6. Discuss what is Reasonable?
7. Agree and summarise recommendations

¹ Participants with little recent experience of bivalve purification operations will be required to undertake the one-day Bivalve Purifications Operations course prior to taking the Inspections course.

Scenarios used in course

- Purification Centre Staff not adequately trained
- Incorrect Biomass to Water Ratio
- Bivalves not submerged during purification operation
- Animals bagged during purification process
- Re-immersion in display cabinets, post purification
- Holding crustaceans and bivalves in same water system
- Holding crustaceans and bivalves in adjacent systems
- Cross contamination during post purification handling
- Washing purified batches with contaminated seawater
- Placing two species within the same system
- Algal matt growth in purification systems and water holding tanks
- Placing purified animals back into active purification tanks
- Dead animals and mud balls in tanks
- Poorly maintained UV system - quartz tubes fouled
- Obstructed seawater feed in purification systems
- Using contaminated water in purification operations
- False records

Part 3: Would you look at that! A review of best practices, how to form an accurate first impression and things individual EHOs may wish to add.

- Four steps to forming an accurate first impression (when visiting a bivalve purification centre).
- Things you (EHOs) have seen
- Examples of Industry best practices
- Sources of information, advice and guidance. The role of Seafish, CEFAS etc.
- Review, discussion, course conclusion.

Notes

Delivery is by Seafish approved personnel. Course duration is approx. 5-6 H hrs

Course is available throughout the UK to EHOs and others responsible for inspecting and auditing bivalve purification centres.