In August 2008 NCDA&CS held the 4th annual AgFIRST with over 350 in attendance covering critical food protection issues and our significant role in protecting the food supply. A safe food supply is critical not only to public health, but also for North Carolina’s economy. Attendees from the Congressional delegation included Senator Burr, Senator Dole, Congressman Coble, Congressman Jones and Congressman Miller. The keynote speakers included Dr. David Acheson, FDA Commissioner of Food Protection, and Shaun Kennedy, Director of the National Center of Excellence for Food Safety and Defense. The annual AgFIRST! program provides both an excellent educational and networking opportunity for industry, partnering regulatory agencies, public health officials, emergency management and other professionals.

The 5th annual event titled ”Commissioner’s Food Safety Forum” will be held on August 18, 2009 from 9:00 a.m. 2:30 p.m. in Raleigh at the Kerr Scott Building, State Fairgrounds. This event is intended to educate the NC Congressional Delegation, industry, and partnering agencies on food safety and defense. Some of the planned speakers slated to present at the forum:
• Commissioner Steve Troxler, NCDA
• Dr. David Acheson, FDA Associate Commissioner of Foods
• Michael R. Taylor, J.D., Research Professor, School of Public Health and Health Services, The George Washington University
• Dr. Donald Zink, FDA Senior Scientist, CFSAN
• David Bergmire-Sweat, NC Division of Public Health, Foodborne Disease Epidemiologist
• Joe Reardon, Director Food & Drug Protection Division, NCDA
• Barry Nash, NC Sea Grant Seafood Technology and Marketing Specialist
• Dr. Ken Falci, Kelloggs

For more information, updates and to register, visit [http://www.ncagr.gov/ncfoodsafetyforum/](http://www.ncagr.gov/ncfoodsafetyforum/) or contact Tim Parrish, NCDA&CS, 919-733-7366 Ext. 393, or email timothy.parrish@ncagr.gov.

**US FDA Regulations on Blue Crab Temp Monitoring**

The US Food and Drug Administration requires temperature monitoring under HACCP for ready to eat (RTE) seafood. This may impact temperature monitoring at receiving and storage for both fresh and pasteurized crabmeat at North Carolina's blue crab processing plants. Deficiencies in both receiving and storage of RTE fresh and pasteurized crabmeat have recently been cited by FDA at several processing and distribution facilities. Specifically, the FDA wants to see records of continuous temperature monitoring or records of the product packed in ice for; (1) receiving RTE crabmeat with a transit time four hours or greater and; (2) cold storage. This may require time temperature recorders on product being received and continuous temperature recorders in product coolers depending on how you receive and store your product. For more information, contact the [NC Shellfish Sanitation Office](http://www.ncagr.gov/ncfoodsafetyforum/).
Industry News
New FDA Guidance Announced for Seafood Export Certificate Procedure

If you are in the business of exporting fish or fishery products to the European Union (EU) or European Fair Trade Association (EFTA) countries, this guidance from the FDA is of importance. The EU has required "Health Certificates" (export certificates) to accompany all shipments of seafood since 1993. Due to the steady increase in issuance of these certificates, the FDA will now refer all requests for certificates to NOAA Seafood Inspection Program (SIP). Starting on June 17, 2009, all requests for EU Export Certificates will be referred to NOAA SIP. The FDA will continue to produce the EU Export Certificate List, which identifies all fish and fishery product establishments in the U.S. in good standing with FDA seeking to export seafood products. For more information about NOAA Seafood Inspection Program visit http://seafood.nmfs.noaa.gov/

FDA Report Available on Quantitative Risk and Benefit Assessment of Commercial Fish Consumption

The Food and Drug Administration has announced the availability of two draft documents on the health effects of consumption of commercial fish. The first is entitled "Report of Quantitative Risk and Benefit Assessment of Commercial Fish Consumption, Focusing on Fetal Neurodevelopmental Effects (Measured by Verbal Development in Children) and on Coronary Heart Disease and Stroke in the General Population." This draft risk and benefit assessment report describes an analysis done by FDA that results in the quantitative estimates of the net effect on fetal neurodevelopment in children whose mother's consumed commercial fish as well as the net effect of eating commercial fish on coronary heart disease and stroke.

The second draft document entitled "Summary of Published Research on the Beneficial Effect of Fish Consumption and Omega-3 Fatty Acids for Certain Neurodevelopmental and Cardiovascular Endpoints" is a compendium of research prepared by the FDA for use in developing the risk and benefit assessment report.
Click here to go to the US regulations.gov website to download either the risk assessment report and/or research summary and view public comments.

Developing a new food business?
Entrepreneur workshops start in Fall 2009

North Carolina Cooperative Extension provides small business education for North Carolina citizens through a network of 100 county Extension offices throughout the state. Using research-based information and other resources, faculty and staff provide educational programs targeting home-based and micro-enterprise businesses in any stage of their business life, especially the "concept" stage.

Our programs help North Carolina entrepreneurs improve their decision-making and business management skills so their businesses can grow and prosper. Educational workshops, programs and business management publications are available to North Carolina citizens and others on a variety of business-related topics, such as: marketing, pricing, financial management, Internet marketing, record keeping, and customer service. Our highly successful "Developing a New Food Business" program is available through selected county Extension offices across the state. Small business clinics are confidential individual consultations with Extension faculty that provide information and learning opportunities that are based on research and practical experience.

For further information, go to http://www.ces.ncsu.edu/depts/foodsci/ext/programs/ncfood/ or contact Dr. Gary Bullen at Gary_Bullen@ncsu.edu or Dr. David Green at dpg@ncsu.edu.

Calendar of Events

June 6-9, 2009
Institute of Food Technologists (IFT) Annual Meeting and
**Food Expo**  
Anaheim/OC, CA

**August 18, 2009**  
Commissioner's Food Safety Forum  
Raleigh, NC

**September 15-18, 2009**  
3rd Trans-Atlantic Fisheries Technology Conference (TAFT)  
Copenhagen, Denmark

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**Seafood Tips & Tastes**

Try this new recipe from the Seafood Laboratory Test Kitchen which utilizes a species native to North Carolina - **Spotted Sea Trout**. Whether caught on your last fishing trip or from your trip to the seafood counter at your local grocery or fish house we're sure you'll enjoy this flavorful dish.

**Tips**

Be sure seafood you buy is fresh. It's a good idea to go to the market to buy *fresh* seafood, not just a particular species. For example if your recipe calls for flounder, but the snapper is fresher, buy the snapper.*

**Tastes**

**Sauteed Spotted Sea Trout with Almonds**

1 1/2 pounds of spotted sea trout fillets  
2 tablespoons canola oil  
2 tablespoons margarine or butter  
Salt  
Freshly ground black pepper  
Flour  
1/2 cup slivered almonds
1 1/2 tablespoons fresh lemon juice

Lightly salt and pepper fish. Dredge lightly in flour. Heat canola oil in skillet to 375 degrees F. Add margarine and melt. Place fish in skillet, flesh side down. Saute until golden brown on one side, about 3 to 4 minutes. Turn and repeat on other side. Fish is done when flakes with fork. Remove fish to serving dish.

Add the 2 tablespoons margarine to skillet. Saute almonds until golden brown, stirring constantly to prevent burning. Stir in lemon juice. Drizzle over cooked fillets.

*Excerpted from Mariner's Menu: 30 Years for Fresh Seafood Ideas by Joyce Taylor. Visit North Carolina Sea Grant Web site for information about purchasing.*