



Seafood Inspection Program
 U.S. Department of Commerce
 1315 East-West Highway
 Silver Spring, Maryland 20910-3282
 USA



MEMORANDUM FOR: All Plants and Users of USDC Seafood Inspection Program Services

FROM: Timothy E. Hansen *Timothy Hansen*
 Director, Seafood Inspection Program

SUBJECT: Notice of Change in Fees and Charges for the U.S. Department of Commerce Seafood Inspection Program--Effective January 1, 2013

Beginning January 1, 2013, the basic hourly fee for full-time, contracted, non-HACCP, inspection services provided by the USDC Seafood Inspection Program (Program) will be \$91.00. This is an increase of approximately 3.5%. This increase is a result from general increases for 2013. This is significantly lower than the previous several years and the increase.

This Program is not subsidized by appropriated funding and therefore relies entirely on fee-for-service income to fund its operating costs. The rate-setting methodology for 2013 for consultative services was the same as 2012. The rate for HACCP-QMP contract DID NOT CHANGE. Charges for certain label reviews will continue as well as the requirement for prepayment for non-contract customers.

FEES AND CHARGES FOR USDC SEAFOOD INSPECTION PROGRAM

Effective January 1, 2013, the per hour fees and charges for fishery products inspection services (except Alaska) will be as follows: (See page 2 for Alaska service rates.)

Contract Rates

Regular time: Services provided during any 8-hour shift.

Overtime: Services provided outside the inspector's normal work schedule.

In addition to any hourly service charge, a night differential fee equal to 10 percent of the employee's hourly salary will be charged for each hour of service provided after 6:00 p.m. and before 6:00 a.m.

Non-Contract Rates

Regular time: Services provided within the inspector's normal work schedule, Monday through Friday.

Overtime: Services provided outside the inspector's normal work schedule.

Contract Rates (non-HACCP)

FOR 40 HR/WEEK CONTRACTS

REGULAR TIME.....\$91.00
 OVERTIME\$136.50
 SUNDAY & HOLIDAYS\$182.00

FOR <8 HR/WEEK CONTRACTS

REGULAR TIME.....\$117.00
 OVERTIME\$175.50
 SUNDAY & HOLIDAYS\$234.00

FOR 24-39 HR/WEEK CONTRACTS

REGULAR TIME.....\$102.00
 OVERTIME\$153.00
 SUNDAY & HOLIDAYS\$204.00

HACCP Contracts

HACCP REGULAR.....\$275.00
 HACCP OVERTIME\$412.50
 HACCP SUNDAY & HOLIDAYS.....\$550.00

FOR 8-23 HR/WEEK CONTRACTS

REGULAR TIME.....\$110.00
 OVERTIME\$165.00
 SUNDAY & HOLIDAYS\$220.00

All Non-contract Work Rates

REGULAR TIME.....\$170.00
 OVERTIME\$255.00
 SUNDAY & HOLIDAYS\$340.00



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State of Alaska: The rates outlined below are effective January 1, 2013, and apply for contract, non-HACCP services provided by cross-licensed State of Alaska inspectors. Other services provided by cross-licensed State of Alaska inspectors within the State of Alaska will be charged at the NMFS services rates shown on page 2 plus travel and other expenses. The rates charged within the State of Alaska are subject to revision at any time based on unanticipated changes in operating costs. Inspection services provided by NMFS within the State of Alaska will be charged at the NMFS service rates shown on Page 2 plus travel and other expenses.

State of Alaska

Contract Rates (non-HACCP)

REGULAR TIME \$140.00
 OVERTIME \$210.00
 SUNDAY & HOLIDAY \$280.00

Analytical Services:

Surveillance sampling and analytical testing is performed to verify the effectiveness of existing process control measures and assure that USDC inspected seafood is safe, wholesome, and properly labeled. In the event that routine oversight reveals a deficiency in sanitation, process controls and/or product, additional laboratory testing may be warranted.

In response to program participant suggestions, the Seafood Inspection Program agrees to accept the results of analytical tests from private laboratories at the option of the participating firm if overall results will be provided to both the Seafood Inspection Program and the National Seafood Inspection Laboratory. Moreover, the private laboratory must meet the reporting requirements in the Food and Drug Administration’s Office of Regulatory Affairs; Volume III Laboratory Operations, Applications and Programs; Section 7, Private Laboratory Guidance, Effective 10/01/2003 and revised 06/27/2008. The Seafood Inspection Program also reduced the schedule of sampling for verification purposes for several commodities that had low rates of analytical problems.

The Program will also continue to provide analytical services upon request at the rates quoted in this memorandum. In the event that the analytical test is not performed by the Seafood Inspection Program, the rate charged by the laboratory performing the test will be applied. Charges based upon these fees will be in addition to any hourly rates charged for inspection service.

ANALYSES	ROUTINE METHODS of ANALYSES	PRICE Per SAMPLE
Chemistry		
Ammonia	AOAC Official Method 999.01 Volatile Bases in Fish Ammonia Ion Selective Electrode Method	\$100
Chloramphenicol	R-Biopharm Ridascreen ELISA Method	\$131
Domoic acid	AOAC Official Method 991.26 Domoic Acid in Mussels Liquid Chromatographic Method	\$142
Histamine	Neogen Alert® Histamine Screening Test	\$63
Histamine	AOAC Official Method 977.13 Histamine in Seafood Fluorometric Method	\$194
Indole	AOAC Official Method 948.17 Indole in Crabmeat, Oysters, and Shrimp Colorimetric Method	\$142
Isoelectric focusing (species Identification)	AOAC Official Method 980.16 Identification of Fish Species Thin-Layer Polyacrylamide Gel Isoelectric Focusing Method	\$215
Methyl mercury	AOAC Official Method 988.11 Mercury (Methyl) in Fish and	\$388

	Shellfish Rapid Gas Chromatographic Method	
Moisture	Ohaus Moisture Balance	\$37
Moisture	AOAC Official Method 950.46 , Moisture in Meat	\$63
Nitrofurantoin	R-Biopharm Ridascreen ELISA Method	\$131
Salt Content	AOAC Official Method 971.19 Salt in Meat, Fish, and Cheese	\$37
Sulfites	AOAC Official Method 990.28 , Sulfites in Foods, Optimized Monier-Williams Method	\$136
Sulfites	Neogen Corporation ALERT Sulfites Detection Kit, Product # 9500	\$63
Total mercury (direct mercury analyzer)	EPA Method 7473: Mercury in Solids and Solutions by Thermal Decomposition, Amalgamation, and Atomic Absorption Spectrophotometry	\$52
Microbiology		
Total aerobic plate counts	FDA – BAM, Chapter 3	\$26
	AOAC Official Method 2000.07 , Simplate Total Plate Count – Color Indicator (TPC-CI) Method	\$47
Coliforms	FDA – BAM, Chapter 4 (Presumptive)	\$21
	FDA – BAM, Chapter 4 (Confirmed)	\$21
	FDA – BAM, Chapter 4 (<i>E. coli</i>)	\$21
	AOAC Official Method 2005.03 , Simplate Total Coliform and <i>E. coli</i> – Color Indicator (TCEC-CI) Method	\$47
<i>Enterobacteriaceae</i>	AOAC Official Method 2003.01 , Enumeration of <i>Enterobacteriaceae</i> in Selected Foods: Petrifilm™ <i>Enterobacteriaceae</i> Count Plate Method	\$21
<i>Listeria</i>	AOAC Research Institute Performance Tested Certificate # 960701, Oxoid Test Method (Presumptive)	\$100
	AFNOR Performance Tested Certificate # CHR-21/1-12/01, Bio-Chrome <i>Listeria</i> Plate Method (Confirmation)	\$47
	FDA – BAM, Chapter 10 (Confirmation)	\$52
<i>Staphylococci aureus</i>	FDA - BAM Bio-chrome Baird-Parker Plate Method	\$47
	FDA - BAM Chapter 10, MPN Method	\$68
<i>Salmonella</i>	FDA - BAM, TECRA Immunoassay or ARS Method	
	Step 1 Isolation and Rapid ID	\$52
	Step 2 Biochemical Screening	\$21
	Step 3 Serology and Additional Screening	\$42
	Step 4 Additional Confirmation	\$26

If you have any questions or comments or would like additional laboratory services, please contact John M. Tennyson, Ph.D. at (228) 769-8964 or 762-7402 ext. 1717 (telephone number) or (228) 762-7144 (fax number) or by email at john.tennyson@noaa.gov. Please note that the National Seafood Inspection Laboratory's (NSIL) main telephone and fax numbers are (228) 769-8964/762-7402 and (228) 762-7144, respectively. Further, NSIL's street address for overnight shipment of samples is: 3209 Frederic Street, Pascagoula, MS 39567.

Notes on Analytical Services: For other analyses not shown, the Program will try to: (1) identify a governmental or private laboratory with recognized capabilities and (2) establish the charges that will be assessed by that laboratory. Where possible, the National Seafood Inspection Laboratory will communicate this information to the applicant for their concurrence prior to sampling the product or submitting the samples for testing.