

Regulatory Compliance Activities

Recent NSIL fishery management activities and Regulatory Compliance Risk Analysis include:

1. Managing the Agency's Swordfish and Patagonian Toothfish Import Control Programs.
2. Conducting a Mercury Synoptic Survey in Gulf of Mexico recreationally and commercially caught finfish.
3. Developing a new web-based procedure to improve the process by which fishery management regulations are adopted.
4. Addressing current aquatic animal health risk determinations.
5. Addressing *Vibrio ssp.* problems and other health issues in molluscan shellfish with the Interstate Shellfish Sanitation Conference.
6. Ensuring appropriate considerations for seafoods when formulating national and international food safety regulations.
7. Developing scientific training programs and materials including audio/visual productions.
8. Providing regulatory compliance risk analysis of selected NOAA Fisheries Fishery Management Regulations to categorize levels of compliance in order to provide for Agency regulatory discretion and differential enforcement level options.
9. Performing forensic laboratory investigations to determine if imported seafood species are being intentionally mislabeled to circumvent NOAA Fisheries fishery management regulations and/or economic fraud.
10. Conducting conflict resolution workshops.

Intra/Extramural Associations

National

NOAA/NOAA Fisheries

- Headquarters in Silver Spring, Maryland
 - Science Centers and Regional Laboratories
- Federal Government
- Department of State
 - Food and Drug Administration
 - Department of Agriculture
 - U.S. Customs
 - Department of Defense
 - Environmental Protection Agency
 - Gulf of Mexico Alliance
 - The President's Office of Science and Technology Policy

State Government

- Public Health Departments
- Fish and Wildlife Departments

Industry

Trade Associations

Interstate Shellfish Sanitation Conference

Institute of Food Technologists

American Society for Quality

U.S. Animal Health Association

National Advisory Committee on the

Microbiological Criteria for Foods

Academic Institutions

International

International Commission for the Conservation of Atlantic Tunas (ICCAT)

Commission for the Conservation of Antarctic Marine Living Resources (CCAMLR)

U.N. World Health Organization (WHO)

U.N. Food and Agriculture Organization (FAO)

Codex Alimentarius International Food Standards Program (Codex)

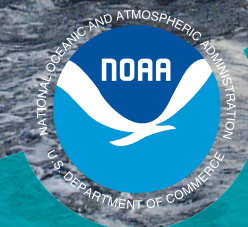
World Trade Organization (WTO)

European Union (EU)

International Association of Analytical Chemists



National Seafood Inspection Laboratory



NOAA FISHERIES

www.nmfs.noaa.gov/sfa
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NOAA FISHERIES

Mission

To provide analytical laboratory services, data management, regulatory risk analysis and policy development, and national and international seafood safety and aquatic animal health activities to meet the Office of Sustainable Fisheries fishery management and seafood safety responsibilities.

Background

The National Seafood Inspection Laboratory (NSIL) was established as the Regional Pascagoula Technology Station in 1957 to promote fishery development, product development of under utilized species and to conduct research in determining the nutritional value of Gulf of Mexico seafoods.

In 1974, NSIL was reorganized to scientifically support the Department of Commerce National Seafood Inspection Program and soon became one of the leading seafood chemical and microbiological testing and technology transfer facilities in the United States. NSIL has provided extensive food safety and inspection training to more than 500 national and international seafood inspectors from 22 countries.

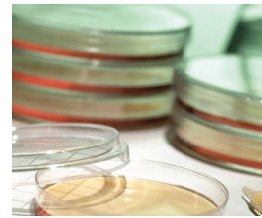
NSIL has been on the leading edge of seafood technology and has continually developed new and unique regulatory techniques to inspect seafoods. With assistance of industry and other federal and state agencies, NSIL designed the regulatory Hazard Analysis and Critical Control Point (HACCP) system of inspection. This system has been mandated by FDA for seafood products and by USDA for all meat and poultry products. NOAA Fisheries also uses these concepts in their voluntary HACCP program for seafoods.

As a result of the 1996 Agency reorganization, NSIL adapted its food safety risk analysis expertise to support specific fishery management and data collection programs of the Office of Sustainable Fisheries located at NOAA Fisheries Headquarters.

Forensic Laboratory Activities

Chemistry Analyses

Chloramphenicol Analysis
HACCP Analyses
Heavy Metals
Histamine Analysis
Methylmercury in Finfish
Mercury/Selenium Ratio Analysis
Nitrofurans Analysis
Species Identification
Sulfites Analysis
Veterinary Drugs Analysis



Microbiology Analyses

Aerobic Plate Count
Fecal Coliforms
Listeria
Salmonella
Staphylococcus aureus
Vibrio spp.

Other Analyses

Parasites
Can Seams
Press Weights
Filth
Foreign Objects



Other Laboratory Activities

Seafood Safety

Risk Analysis

- Risk Assessment
- Risk Management
- Risk Communication

Seafood and Fish Meal Inspections

HACCP Evaluations

Economic Fraud Determinations

National Aquatic Animal Health Plan for Import and Export of Fishery Resources

Quality Assurance

Verifying Quality Control of Laboratory Activities

Laboratory Safety

Standard Operating Procedures

Case File Management and Control

Regulatory Streamlining Project

Data Management and Information Transfer

Data Acquisition/Entry/Analysis/Reporting

- Swordfish Import Control Program
- Patagonian Toothfish Import Control Program
- Mercury Synoptic Survey in Gulf of Mexico recreationally and commercially caught finfish

Network and Computer System Support

Scientific Training and Material Development

Audio/Video Production