



Processing Capability Start Programme

Programme Objective

This programme is aimed at assisting both start up seafood processing establishments and existing processors to comply with their legal obligations in relation to placing safe food on the market. Start up establishments and existing companies must have developed a business plan in advance of the Processing Capability Start Programme. Companies can receive assistance on their business plan from Bord Iascaigh Mhara's (BIM), Business Development and Innovation Division.

Role of Bord Iascaigh Mhara

BIM will assist your company in implementing your own specific seafood safety system. BIM will provide guidance on plant layout, legislative requirements and technical information as required on topics such as packaging, current labelling laws, traceability and impending changes to legislation etc.

Companies will also have access to BIM's Seafood Safety Workbook that provides a step by step approach to HACCP and includes information notes on topics such as Listeria, Histamine, Packaging, Sanitation etc.

Programme Structure

The Processing Capability Start Programme includes the following:

1. Provision of a Food Safety Workbook
2. Mentoring and Desk Top assistance on completion of the Workbook
3. On site visit to verify operations
4. Training provision on "Introduction to HACCP and Hygiene"
5. Provision of one workshop on any topical issues i.e. Labelling, Traceability, etc

Contact BIM

For further information on this programme please contact: Dr. Carol Rafferty, Processing Services Division, Bord Iascaigh Mhara, P.O. Box 12, Crofton Road, Dun Laoghaire, Co. Dublin. Tel: 01-2144110; Fax: 01-2144220; Email: rafferty@bim.ie

Company Name: _____

Address: _____

Telephone No: _____

No. of employees: _____

I hereby commit to fully participate in the BIM, Processing Capability Start Programme.

Signature of Company Owner/Director

Date