



Bord Iascaigh Mhara
Irish Sea Fisheries Board

Seafood HACCP Workshop Report February 2016

BIM's food safety team delivered the first Seafood HACCP workshop for 2016 in Dun Laoghaire on February 24th & 25th. There was wide interest in this workshop with representatives from across the seafood industry including the aquaculture, processing, retail and hospitality sectors.

During the workshop, participants were given an overview of food safety legislation and the importance of a prerequisite programme. This was followed by an introduction to Seafood HACCP and a step-by-step guide to implementing the HACCP principles in a seafood business. There was much discussion on the food safety hazards associated with seafood such as biotoxins, histamine and microorganisms of particular concern to seafood such as noroviruses, *Listeria monocytogenes*, *E.coli* and *Clostridia spp.* Participants were trained in risk assessment techniques and crucially how to control these hazards in their business in order to produce safe food.

The workshop provided an opportunity for participants to review their existing HACCP plan with guidance from a member of BIM's food safety team. Other participants from start-up businesses were given an opportunity to start developing a food safety management system tailored specific for their own business.

The workshop was delivered by members of BIM's food safety team; Eileen Soraghan, Vera Heffernan, Vicky Lyons and Sandra Hennessy.

Three further Seafood HACCP workshops are scheduled for 2016. Dates and venues are as follows:

Galway	9 th & 10 th March	Galway Bay Hotel, The Promenade, Salthill, Galway
Donegal	11 th & 12 th May	Mill Park Hotel, The Mullins, Donegal Town, Co Donegal
Cork	12 th & 13 th October	BIM Seafood Development Centre, Clonakilty, Co Cork

For further information on Seafood HACCP workshops and food safety training for the seafood industry, please contact Eileen Soraghan in BIM on 01 2144100 or email soraghan@bim.ie



Participants on the course pictured with BIM's food Safety Team.

Back Row Left to Right: (Grzegorz Kociuga (Nicky's Plaice Ltd.), Aine Hutchinson (Goatsbridge Trout Farm), James Markey (Doran's on the Pier), George Murphy (Lambay Crab & Lobster), Niall Sabongi (Sustainable Seafood Ireland), Elzbieta Jaje (Goatsbridge Trout Farm), Christian Minihan (The Galley Cruising Restaurant), Jeff Chong Chen (Fenlon's Ltd.), Karolinn Cullen (Nicky's Plaice Ltd), Marius Rimdzius (Feeney's Fish), Xavier Legrix (Normandy Ireland Exports Ltd.)

Front Row Left to Right: Vera Heffernan (Course Tutor BIM), Vicky Lyons (Course Tutor BIM) Eileen Soraghan (Course Tutor BIM), Cathal Lynch (Dundalk Bay Seafood's), Vicente Velarde Flores (Fish Buyer), Siobhan Carroll (Morgan's Fine Fish)



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Seafood HACCP Workshop Report Galway March 2016

BIM's food safety team headed for Galway on March 10th and 11th to deliver the second of this year's Seafood HACCP workshops. Like the previous workshop held in Dublin in February, there was wide interest from across the seafood industry with representatives from well-established seafood processors as well as start-up aquaculture businesses.

Many of the course participants were already competent in implementation of food safety management systems and this workshop gave them an opportunity to review their existing HACCP plan with guidance from a member of BIM's food safety team. Participants from start-up businesses were given an opportunity to start developing a food safety management system tailored specific for their own business.

The workshop was delivered by members of BIM's food safety team; Vera Heffernan, Vicky Lyons and Eileen Soraghan.

Two further Seafood HACCP workshops are scheduled for 2016. The first will take place in The Mill Park Hotel in Donegal town on May 11th and 12th and the final workshop will take place in BIM's Seafood Development Centre in Clonakilty, Co Cork on October 12th and 13th.



Participating in the Galway Seafood HACCP Workshop were, back Row (left to Right): Brian McGovern (Bio-Marine Ingredients Ltd), Liam Gilger (Connemara Seafoods Frozen Ltd), Eugene

Garvey (Irish Seaspray Ltd), Gerard Robinson (Garvin Seafoods Ltd), Joseph Nolan (Start-up business), Caoilfhionn Nic Mhurchadha (Meitheal Trá na Rinne Teo), Gary Harty (Mweeloon Oysters), Joseph Cullinan (Start-up business)

Front Row (left to right): James Lynch (Kerry Seaweeds Ltd), Orla Howley (Carr & Sons Seafood Ltd), Kate O'Connor Kennedy (Killary Fjord Shellfish Ltd), Angela Cox (Garvin Seafoods Ltd), Thomas Galvin (Moyasta Oysters), Clíodhna McMahon (Irish Seaspray Ltd)

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Seafood HACCP Workshop Donegal May 2016

BIM's food safety team travelled to Donegal on May 11th & 12th to deliver the third in the series of regional Seafood HACCP workshops for 2016. There was wide interest in this workshop with participants representing the seafood processing and aquaculture sectors from across the north-west region and beyond.

During the workshop, participants were given an overview of food safety legislation and the importance of good hygiene practice in seafood processing. This was followed by an introduction to HACCP and a step-by-step guide to implementing the HACCP principles in a seafood business.

The workshop was delivered by members of BIM's food safety team; Vera Heffernan, Sandra Hennessy, Vicky Lyons and Eileen Soraghan.

There is one final opportunity to attend a Seafood HACCP workshop in 2016 as there are still places available for the Cork workshop which will take place in BIM's Seafood Development Centre in Clonakilty on October 12th & 13th.



Participants at the Donegal Seafood HACCP Workshop:

Front Row (left to right) Bridget Wilhare (Mulroy Bay Mussels Ltd), Vera Carr (Errigal Bay), Karen Deane (Errigal Bay), Bernadette Carr (Errigal Bay)

Back Row (left to Right) Aislinn Anderson (Starcrest Seafoods Ltd), Breda Langan (Hannigan Fish Trading Ltd), Sau Suet Wun (Ocean Dragon Ltd), Eddie Ward (Hannigan Fish Trading Ltd), Winston Baskin (C-Fish), Neil Ward (Burtonport Wild Atlantic Seafoods Ltd), Stephanie O'Donnell (Errigal Bay), Maurice Herron (C-Fish), Eoin Carter (Wild Atlantic Shellfish), Denis Murray (Burtonport Wild Atlantic Seafoods Ltd), Frances Waters O'Dowd (Mullaghmore Sea Farm Ltd), Emer Gallagher (Errigal Bay)

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