JIFSAN Good Aquacultural Practices Program

Field Trip Exercise
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Evaluation of shrimp grow-out facility and packing house

For this exercise, we will visit a working aquaculture farm and associated facilities. Management will give us a tour and explain shrimp culture and harvesting operations. Working in teams, observe facilities and procedures, paying particular attention to factors affecting food safety (microbiological, chemical and physical).

Feel free to ask questions but remember that we are guests, so please be respectful of property and try to minimize disrupting farm activities.

Make notes of your observations. What conditions and procedures are especially conducive to food safety and which would you change, explaining why and how? Discuss your findings with your teammates but not with the other teams for now. Be prepared to present your findings later in the course. The following list is not extensive. It is provided to facilitate team observations, classroom review and discussion.

Pond site and surrounding land

Observe ponds in relation to adjacent properties
Uses for land and potential sources of contaminants
Elevation relative to surroundings
Animals (livestock, feral animals, wildlife, birds, reptiles, amphibians, insects)
Source of pond water

Run-off from surrounding land into ponds or source water

Pond outflow and receiving waters

Observations:
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Ponds

Construction
Condition and maintenance
Pond management practices
Pest management

Observations:
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Storage, location and condition of aquaculture equipment and supplies

Feeds
Drugs
Ice
Tractors, trucks, trailers, carts, other transportation equipment
Shrimp harvesting equipment
Shrimp handling/sorting equipment
Scales
Shrimp rinsing equipment
Shrimp boxes
Waste bins

Observations:_______________________________________________________________________________________
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Employees and facilities

Clothing and changing area
Toilets and disposition of human waste
Handwashing facilities
Employee movement and cross-contamination
Separation of operations

Observations:_______________________________________________________________________________________
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**Packing Facility**

Safety of water and ice
Surfaces (processing tables, equipment, implements, packaging)
Cross contamination
Employee hygiene
Adulteration
Toxic compounds
Employee health
Pest control
Cleaning and sanitation
Cleanliness of surfaces/equipment
Chemicals used
Cleaning procedures
Cleaning frequency
Handwashing procedures

Observations:____________________________________________________________________________________
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**Monitoring and documentation**

HACCP plan (written, appropriate)
Standard operating procedures (written, adequate)
Employee supervision
Training/reinforcement
Corrective action / recall procedures
Audit procedures
Records

Observations:____________________________________________________________________________________
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