

JIFSAN Good Aquacultural Practices Program

Field Trip Exercise





Field Trip Exercise

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.
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- 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.
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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: _____

Ponds

Construction

Condition and maintenance

Pond management practices

Pest management

Observations: _____

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: _____

Employees and facilities

Clothing and changing area

Toilets and disposition of human waste

Handwashing facilities

Employee movement and cross-contamination

Separation of operations

Observations: _____

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: _____

Monitoring and documentation

HACCP plan (written, appropriate)

Standard operating procedures (written, adequate)

Employee supervision

Training/reinforcement

Corrective action / recall procedures

Audit procedures

Records

Observations: _____
