

Directory of Seafood Inspection Regional Offices

NORTHEAST INSPECTION BRANCH

USDC NOAA Fisheries
55 Great Republic Drive, Suite 01-500
Gloucester, MA 01930
Phone: 978-281-9228
FAX: 978-281-9134/281-9125
Chief – Steven Ross
Email: Steven.Ross@noaa.gov

SOUTHEAST INSPECTION BRANCH

USDC NOAA Fisheries
263 13th Avenue South, 3rd Floor
St. Petersburg, FL 33701
Phone: 727-551-5708
FAX: 727-551-5612
Chief – Brian Vaubel

NORTHWEST INSPECTION BRANCH

USDC NOAA Fisheries
7600 Sand Point Way N. E.
Building 32, Room 286A
Seattle, WA 98115-6349
Phone: 206-526-4259
FAX: 206-526-4265
Chief - Eric W. Staiger

SOUTHWEST INSPECTION BRANCH

USDC NOAA Fisheries
501 West Ocean Boulevard, Suite 1200
Long Beach, CA 90802
Phone: 562-388-7346
FAX: 562-388-7353
Chief – Laurice U. Churchill
Email: Laurice.Churchill@noaa.gov



NOAA FISHERIES

Office of International Affairs &
Seafood Inspection

1315 East West Highway
Silver Spring, Maryland 20910
Phone: (301) 427-8300
FAX: 301-713-1081
www.seafood.nmfs.noaa.gov



SEAFOOD INSPECTION PROGRAM



Your Domestic Seafood Inspection Program



NOAA FISHERIES

Seafood Inspection Program Can Help With All Your Domestic Seafood Needs

We can be your Quality Assurance Program in the U.S. All types of establishments such as vessels, processing plants, and retail facilities may receive these services. All edible product forms ranging from whole fish to formulated products, as well as fish meal products used for animal foods, are eligible for inspection and certification.

The program is the competent authority within the U.S. Government for issuance of health certificates for seafood. Our program is the ONLY Federal program that has official marks for seafood that you can advertise in your store or restaurant. The official government forms and certificates issued by USDC inspectors are legal documents recognized in any U.S. court.



Our Vision

“An informed society that has confidence in the seafood that they purchase, sell and consume today and in the future.”

Our Mission

To ensure the safety and quality as well as enhance the marketability and sustainability of seafood products for the benefit of the American consumer by providing science based inspection services to the seafood industry.

Domestic Seafood Suppliers

Let your customers know that the U.S. Department of Commerce (USDC) Seafood Inspection Program has approved your facility’s sanitation and handling practices, and has confidence that your seafood products are safe, wholesome, and properly labeled.

The USDC Seafood Inspection Program can assist your company with:

- Developing a system that standardizes your seafood handling and sanitation procedures. Standardization ensures that your employees know what to do and when to do it—resulting in consistency of quality in your seafood products.
- Receiving the marketing benefits of using the HACCP mark on brochures, banners, and company labels. This distinctive mark tells your customers that the U.S. Department of Commerce has certified your quality control program.

The HACCP Plan

A HACCP plan is a document that describes your HACCP based safety system. To facilitate development of the HACCP Plan the process includes:

- Identify a team within your organization to develop the HACCP plan(s) and coordinate implementation of the plan. Seafood Inspection Program can assist you throughout this development process.
- Seafood Inspection Program personnel can work with you to develop and implement your HACCP plans, get your personnel trained, review your labels and specifications. Then Seafood Inspection Program will validate your plan (to make sure what’s on paper works in practice).

- Training is a very important element to ensure success. If your HACCP planning team is unfamiliar with HACCP, we recommend our 2-1/2 day HACCP course or a similar course to learn the principles. Personnel accountable for proper management of the HACCP plan must be certified by USDC by passing our HACCP exam.

Label and Specification Review



Seafood Inspection Program can review and approve your labels and specifications covered under your HACCP plan to ensure they meet regulatory requirements

and to assist you in designing your labels bearing the program marks, such as: Grade A, PUFI, Lot Inspected and HACCP. We are also available to work with you on your advertising and promotion plan.

Audits

Our systems audits are designed to capture inconsistencies and present opportunities to your management to improve the safety and quality of your product. Each audit ends with a meeting with your management team.

Resident Inspector

All firms have the opportunity to contract Seafood Inspection personnel on site for your firm to perform: lot inspection and grading of product. You can have an inspector on hand to assist with all your safety and quality audits, lot inspections and grading of product.

Helpful Links

Seafood Inspection Program

<http://www.seafood.nmfs.noaa.gov/>