



Seafood Inspection Program
 U.S. Department of Commerce
 1315 East-West Highway
 Silver Spring, Maryland 20910-3282
 USA



MEMORANDUM FOR: All Plants and Users of USDC Seafood Inspection Program Services

FROM: Steven Wilson
 Deputy Director, Seafood Inspection Program

SUBJECT: Notice of Change in Fees and Charges for the U.S. Department of Commerce Seafood Inspection Program--Effective February 1, 2016

Beginning February 1, 2016, the basic hourly fee for full-time, contracted, non-HACCP, inspection services provided by the USDC Seafood Inspection Program (Program) will be \$112.00 (which includes a corresponding increase of the overtime and holiday fees). This is an increase of approximately 7.5%. The fees for certificates will also increase to \$65 for contract customers (from \$62) and \$120 for non-contract customers (from \$116). These increases are a result from general cost increases for 2016. All other fees from the previous year remain the same.

This Program is not subsidized by appropriated funding and therefore relies entirely on fee-for-service income to fund its operating costs. The rate-setting methodology for 2016 for consultative services was the same as 2015. The rate for HACCP-QMP contracts did not increase. The requirement for prepayment for non-contract customers continues. Fees will be charged to non-contract customers requesting services. However this change from last year is a conscious decision to minimize changes in the rates from year to year. In order for this to occur, I plan to move to a simpler rate system of one for contracts and one for non-contracts (with HACCP QMP contract rates being separated as per usual practice). Throughout the rest of this year we will also improve our cost controls in a way where we strive for a better rate system for both audits and certificates. As we reach these goals we will reach out to all users of the program for their input.

FEES AND CHARGES FOR USDC SEAFOOD INSPECTION PROGRAM

Effective February 1, 2016, per hour fees and charges for fishery products inspection services will be as follows:

Contract Rates

Regular time: Services provided during any 8-hour shift.

Overtime: Services provided outside the inspector's normal work schedule.

In addition to any hourly service charge, a night differential fee equal to 10 percent of the employee's hourly salary will be charged for each hour of service provided after 6:00 p.m. and before 6:00 a.m. A guarantee of payment is required for all contracts equal to three months of service or \$10,000, whichever is greater.

Non-Contract Rates

Regular time: Services provided within the inspector's normal work schedule, Monday through Friday.

Overtime: Services provided outside the inspector's normal work schedule.

Contract Rates (non-HACCP)

FOR 40+ HRS/WEEK CONTRACTS	
REGULAR TIME.....	\$112.00
OVERTIME	\$168.00
SUNDAY & HOLIDAYS	\$224.00

HACCP/QMP Contracts

HACCP REGULAR	\$280.00
HACCP OVERTIME	\$420.00
HACCP SUNDAY & HOLIDAYS.....	\$560.00

FOR <40 HRS/WEEK CONTRACTS

REGULAR TIME.....	\$120.00
OVERTIME	\$180.00
SUNDAY & HOLIDAYS	\$240.00

All Non-contract Work Rates

REGULAR TIME.....	\$180.00
OVERTIME	\$270.00
SUNDAY & HOLIDAYS	\$360.00

Certificates



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Certificate requests that do not require product inspections such as EU Health certificates, IUU Catch certificates, some health certificates to Canada and all requests from HACCP-QMP contracted establishments will be set a flat rate per request:

- Contract customers - \$65 per request
- Non-Contract customers - \$120 per request
- Animal by-Products Certificates issued by NSIL - \$145 per certificate

All certificates that require product inspection will be billed at the appropriate hourly rate as a part of the inspection.

Analytical Services:

Surveillance sampling and analytical testing is performed to verify the effectiveness of existing process control measures and assure that USDC inspected seafood is safe, wholesome, and properly labeled. In the event that routine oversight reveals a deficiency in sanitation, process controls and/or product, additional laboratory testing may be warranted.

In response to program participant suggestions, the Seafood Inspection Program agrees to accept the results of analytical tests from private laboratories at the option of the participating firm if overall results will be provided to both the Seafood Inspection Program and the National Seafood Inspection Laboratory. Moreover, the private laboratory must meet the reporting requirements in the Food and Drug Administration’s Office of Regulatory Affairs; Volume III Laboratory Operations, Applications and Programs; Section 7, Private Laboratory Guidance, Effective 10/01/2003 and revised 06/27/2008. The Seafood Inspection Program also reduced the schedule of sampling for verification purposes for several commodities that had low rates of analytical problems.

The Program will continue to provide analytical services upon request at the rates quoted in this memorandum. In the event that the analytical test is not performed by the Seafood Inspection Program, the rate charged by the laboratory performing the test will be applied. Charges based upon these fees will be in addition to any hourly rates charged for inspection service.

Analyses	Routine Methods of Analyses	Price per Sample
Chemistry		
Chloramphenicol	R-Biopharm Ridascreen ELISA Method	\$152
Domoic acid	Mercury Science, Inc., Domoic Acid Test Kit, Product #DAK-36	\$75.00
Histamine	Neogen Alert® Histamine Screening Test	\$73
Histamine	AOAC Official Method 977.13 Histamine in Seafood Fluorometric Method	\$221
Moisture	Ohaus Moisture Balance	\$42
Moisture	AOAC Official Method 950.46 , Moisture in Meat	\$73
Nitrofurantoin	Upon request only. R-Biopharm Ridascreen ELISA Method	\$152
Selenium	PS Analytical Hydride Generation Method	\$175
Sulfites	AOAC Official Method 990.28 , Sulfites in Foods, Optimized Monier-Williams Method	\$157
Total Mercury (direct mercury analyzer)	EPA Method 7473: Mercury in Solids and Solutions by Thermal Decomposition, Amalgamation, and Atomic Absorption Spectrophotometry	\$60

Microbiology		
Total aerobic plate counts	FDA – BAM, Chapter 3	\$30
Coliforms	FDA-BAM, Chapter 4 (Presumptive)	\$25
	FDA-BAM, Chapter 4 (Confirmed)	\$25
	FDA-Bam, Chapter 4 <i>E.coli</i>	\$25
Coliforms/ <i>E.coli</i>	AOAC Official Method 2005.03 , Simplate Total Coliform and <i>E. coli</i> – Color Indicator (TCEC-CI) Method	\$52
Enterobacteriaceae	AOAC Official Method 2003.01 , Enumeration of Enterobacteriaceae in Selected Foods: Petrifilm™ Enterobacteriaceae Count Plate Method	\$25
<i>Listeria</i>	PCR Method (BAX)	\$50
	AOAC Research Institute Performance Tested Certificate # 960701, Oxoid Test Method (Presumptive)	\$110
<i>Staphylococcus aureus</i>	FDA - BAM Bio-chrome Baird-Parker Plate Method	\$52
	FDA - BAM Chapter 10, MPN Method	\$74
<i>Salmonella</i>	TECRA Screening Method	\$55
	FDA-BAM Cultural Confirmation	\$101
	PCR Confirmation	\$50

If you have any questions or comments or would like additional laboratory services, please contact Kenneth Powell at 228 549-1736 or by email at kenneth.powell@noaa.gov. Please note that the National Seafood Inspection Laboratory's (NSIL) main telephone and fax numbers are (228) 769-8964/762-7402 and (228) 762-7144, respectively. Further, NSIL's street address for overnight shipment of samples is: 3209 Frederic Street, Pascagoula, MS 39567.

Notes on Analytical Services: For other analyses not listed in the Table above, designated personnel in the Program will: (1) if available, identify a governmental or private laboratory with recognized capabilities and (2) establish the charges that will be assessed by that laboratory. Where possible, the National Seafood Inspection Laboratory will communicate this information to the applicant for concurrence prior to sampling the product or submitting the samples for testing.