



Workshop 7

Date: June 15, 2017

Time: 7:00 – 8:30 p.m.

Place: Four Points by Sheraton Conference Facilities, Ventura Harbor

VSE Shellfish Quality and Safety Assurance

The Ventura Shellfish Enterprise (VSE) is a collaborative effort that is centered on the creation of a permitting blueprint for offshore mussel farming operations in Ventura Harbor and other coastal California communities. We cordially invite you to attend the next public outreach workshop to learn more about this pioneering effort and share your valuable insights with the VSE team.

Overview | From Mussel Farm to Table: Building Consumer Confidence in a Safe, Sustainable, and Locally Grown Seafood Product

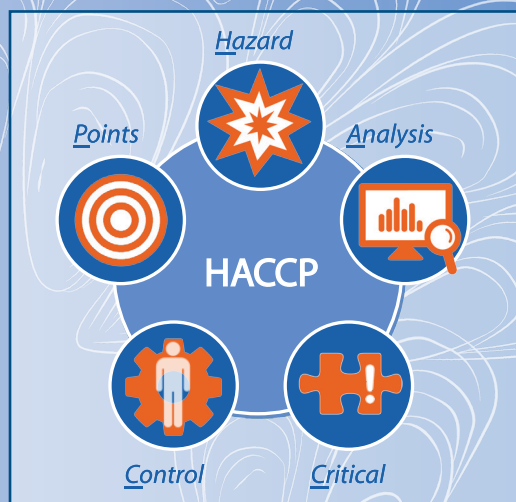
Like other products available on the commercial food market, shellfish are handled under strict safety guidelines to reduce the risk of foodborne illnesses to consumers. These guidelines not only apply to the offshore growing area that is ultimately selected for VSE's mussel farming activities, but also to the harvesting, processing, and distribution of mussels that are landed in Ventura Harbor by future VSE producers. Tonight's workshop will begin with an overview of the growing water certification/classification process that the VSE will undertake in collaboration with the California Department of Public Health. This procedural overview will be followed by a brief discussion of naturally occurring marine biotoxins, which are frequently monitored in commercial shellfish growing areas as a preventive safety measure. The focus will then shift to federal/state guidelines and operating standards/practices that ensure the safety, quality, and healthfulness of shellfish at all points in the supply chain.

About the Speaker

Mas provides private sanitation consulting services to a number of food processing firms in California. He is a board member of the Food Industry Business Roundtable (FIBR) and the lead Food Safety trainer for the FIBR Training Institute, which offers courses in Good Manufacturing Practices, Standard Sanitation Operating Procedures, and Hazard Analysis Critical Control Points (HACCP). Mas served as a Food and Drug Investigator, Senior Food and Drug Investigator, and Supervising Food and Drug Investigator for the Food and Drug Branch of the California Department of Health Services for 26.5 years. He has experience in inspecting food products, pharmaceuticals, medical devices, cosmetics, and bottled drinking water.

Workshop Program

Welcome and Sign-In	
Opening Remarks and Overview	7:00 p.m.
Speaker Presentation:	7:10 p.m.
<i>Masaaki Hori (Mas Hori & Associates)</i>	
Q & A/Community Discussion	8:00 p.m.
Concluding Remarks	8:25 p.m.



For more information on this workshop, please visit the VSE website at www.venturashellfishenterprise.com

Promoting healthy oceans with sustainable shellfish aquaculture