



## TRAINING IN SEAFOOD SAFETY & QUALITY ASSURANCE FOR FISHERS ONBOARD COMMERCIAL FISHING VESSELS

### Agenda

Dates: Group 1: August 5<sup>th</sup>-6<sup>th</sup> / Group 2: August 7<sup>th</sup>-8<sup>th</sup>  
Venue: Regatta Training Rooms, Cube Blue, Barbados Port Inc.  
Time: 9:00 am - 4:00 pm

***Participants are required to attend BOTH DAY 1 and DAY 2***

#### Day One – August 5<sup>th</sup> / August 7<sup>th</sup>

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|---------------------|---|
| 8:45 – 9:00 am      | Distribution of course material to participants   |
| 9:00 – 9:15 am      | Welcome – Dr. Shelly-Ann Cox, Chief Fisheries Officer   |
| 9:15 – 9:25 am      | Course Overview   |
| 9:30 – 10:30 am     | <b>Module 1: Introduction to Food Safety at Sea</b><br>Overview of food safety principles and the importance of preventing contamination onboard fishing vessels. Definitions and examples of hazards (biological, chemical, and physical), cross-contamination and foodborne illness in the context of fishing operations.                 |
| 10:30 – 10:45 am    | <b>COFFEE BREAK</b>   |
| 10:45 am – 12:30 pm | <b>Module 2: Food Safety Hazards in the Marine Environment</b><br>Identifying and managing hazards during harvesting and initial handling onboard; time and temperature control; contamination from bilge water, fuel, and equipment; chemical residues and environmental contaminants; risks from improper bleeding, gutting, and storage. |
| 12:30 – 1:30 pm     | <b>LUNCH BREAK</b>  |
| 1:30 – 3:30 pm      | Interactive Session – Group Activity  |
| 3:30 – 4:00 pm      | Review and Questions  |

**Adjourn Day One**

## Day Two – August 6<sup>th</sup> / August 8<sup>th</sup>

9:00 – 9:30 am	Homework review & recap of previous session
9:30 – 10:30 am	<b>Module 3: Hygiene and Sanitation Onboard Fishing Vessels</b> Best practices for maintaining cleanliness and hygiene at sea, including personal hygiene and the proper use of protective clothing (PPE); cleaning and sanitizing fish holds, tools, and surfaces; safe handling and storage of potable water and ice; waste management and pest control at sea; implementation of good manufacturing practices (GMPs) and good hygienic practices (GHPs) in maintaining seafood safety; food safety audits/inspections; documentation and record-keeping.
10:30 – 10:45 am	<b>COFFEE BREAK</b>
10:45 am – 12:30 pm	<b>Module 4: Food safety responsibilities of fish handlers onboard commercial fishing vessels</b> The key responsibilities of fish handlers working onboard commercial fishing vessels to ensure the safety and quality of fish and fishery products. The importance of cold chain management and icing procedures; handling damaged or spoiled catch; adhering to personal hygiene standards; preventing economic loss due to contamination or spoilage; understanding the legal and regulatory requirements governing onboard fishing activities; appreciating food safety from catch to market. The session will emphasize the importance of individual accountability in safeguarding consumer health and maintaining public confidence in seafood safety.
12:30 – 1:30 pm	<b>LUNCH BREAK</b>
1:30 – 3:30 pm	Interactive Session – Group Activity
3:30 – 4:00 pm	Review and Questions

## Adjourn Day Two

### **FACILITATOR:**

#### **Dr. Kelly Brathwaite**

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Academic Background: PhD in Food Sciences (University of Nottingham), MSc in Food Science and Microbiology (University of Strathclyde)

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