

AIS-HACCP

Aquatic Invasive Species—Hazard Analysis and Critical Control Point

Preventing the Spread of Aquatic Invasive Species via Aquaculture, Fish Stocking, Wild Baitfish Harvest and Resource Management, Research, and Enforcement Activities

TRAINING OPPORTUNITY

Why?

Aquaculture, fish stocking, wild baitfish harvest and resource management, research, and enforcement activities may pose risks for spreading AIS. Movements of fish, fingerlings, eggs, water, boats, and equipment can potentially spread AIS. Knowing whether your activity poses a risk is the first step in the AIS-HACCP (pronounced "has-sip") process. Hatchery and baitfish operations and resource management, research, and enforcement activities are diverse and complex, as are the risks for spreading AIS. Most operations pose a very low risk; however, without adequate risk assessment of individual operations, unwanted species may be inadvertently spread. AIS-HACCP is a flexible approach that stresses appropriate procedures and verification that can ensure that operations pose minimal risk for spreading unwanted species.

What?

One approach to this problem is to adapt the HACCP concept used by the seafood industry to minimize seafood consumption health risks. Advantages of this approach are that it can work with diverse operations and activities, fosters partnership between industry and government regulators, and is effective if properly applied. The approach concentrates on the points in the process that are critical to the safety of the activity, minimizes risks, and stresses communication between regulators and the others. And most importantly, it requires records be kept and procedures verified which provides assurance that the AIS-HACCP plan is being followed and that it works.

How?

Several regional AIS-HACCP Training Workshops will be hosted in 2005. Participants at the workshops will receive a training manual, companion video, CD, and other materials. Coursework is designed to train fish farmers, bait harvesters, and management agencies in the use of HACCP fundamentals to control the spread of AIS. These workshops will provide the information necessary for those involved in fish stocking, aquaculture, and baitfish operations and resource management, research, and enforcement activities to learn how to apply AIS-HACCP principles.

Who?

The AIS-HACCP approach was adapted from the National Seafood HACCP Alliance for Training and Education by members of the Great Lakes Sea Grant Network through a grant from NOAA to the National Sea Grant College Program. Funding for AIS-HACCP manual revisions and this series of Great Lakes-wide workshops is from the Great Lakes Protection Fund.



Seven HACCP principles have been developed:

- 1) Conduct a hazard analysis.
- 2) Identify the critical control points (CCP) in the process.
- 3) Establish controls for each CCP identified.
- 4) Establish CCP monitoring requirements.
- 5) Establish corrective actions to be taken when monitoring indicates that there is a deviation from an established critical limit.
- 6) Establish procedures to verify that the HACCP system is working correctly.
- 7) Establish effective record-keeping procedures.

AIS-HACCP hazards:

An aquatic nuisance PATHOGEN, PLANT, INVERTEBRATE, or FISH (or other aquatic vertebrate) that is reasonably likely to be transported by aquaculture or baitfish harvest or via resource management, research, or enforcement activities and establish reproducing populations that could negatively impact existing species, recreation, or other existing use of water resources in the absence of its control.

