

# 3<sup>rd</sup> European Food Safety & Standards Conference

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### Food safety good practices in seafood retailers in Portugal

Fish and shellfish are an important part of a healthful diet but as with any type of food, it's important to handle seafood safely in order to reduce the risk of foodborne illness. Fresh seafood is one of principal foods available in Portugal, so the retail of these products is very common. The companies in the retail trade sector of fish and shellfish are from the 1st of January, 2006, covered by regulation (EC) no. 852/2004 of 29 April 2004, which lists the requirements to food safety. The code of practice (CP) is an important pillar for any quality system and is an integral part of a food safety program because it lists a set of good practices with the aim to produce food products safely. The CP neither replace the implementation of the HACCP system or a system based on their principles, nor a quality system, and does not guarantee the safety of a product at the time of consumption, but it is a good basis for their implementation. This article suggests good practice standards to the retail distribution of fish, allowing the companies in this sector to get to know and inform their employees with ease, which are the acceptable/unacceptable performs.

### Biography

Ana Lúcia Baltazar is a Professor in Coimbra Health School for the graduated course of Dietetic and Nutrition, pursuing her PhD in Food Quality at FCT-UN Lisbon. She has completed her Master's in Occupational Safety. She is a dedicated and qualified Dietitian with 10 years of experience. She has an exceptional experience in "Monitoring progressive food industry and providing training, knowledge of food safety requirements and quality standards in food manufacturing".

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