

## Food Safety Prevention on Biohazards in Fish and Fishery Products

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A number of uncounted deaths from several bacterial strains have been revealed as results of most scientific researches across the globe. Some common species of biological hazards includes *Salmonella*, *Listeria* and *S. aureus*, which most of us are familiar with. Other pathogens such as viruses, fungi and even parasites are publicly known that are capable of causing food-borne infections from fish and fishery products. These microorganisms are most likely to grow in countries having poor sanitation that are transmitted to humans through contamination.

Bacteria grow in all types of environment and toxins are formed when numerous bacteria are present. Food safety poses a threat to all consumers. The biggest problem involves improper safety practice and good handling practices that causes food poisoning, the leading exterminator of humankind. In fishery aquaculture, the growing demands for regulations and laws have been implemented to prevent the growth of biological hazards. HACCP, GMP, GHP, SSOP and other sanitation practices are widely supported of all national agencies and even private companies with huge amount of money in order for business operators to properly implement these programs. The Department of Health and Sanitation of Food and Drugs Administration in the United States, on its 2011 4th edition issued "Fish and Fishery Products Hazards and Controls Guidance", a guide for food industries, processors of fish and fishery products and the general public to help identify hazards through HACCP Plan.

Cooked, ready-to-eat and raw products carry pathogens from multiple sources. It is noted that unacceptable levels of microorganisms

present in fish or any fishery products could lead to sickness and even death. On purpose, fish prior to processing are subjected to sensory evaluation and other physico-chemical analysis that may comfort the reduction of unwanted hazards. Potential hazards occur during several steps or process such as: (a) Transportation: Unsanitary vehicles, dirty fish containers and improper handling are just some sources of bacterial growth; (b) Receiving and Handling: We carry, transfer and move fish products with our hands therefore humans, in direct contact with food especially those who are not aware of health and sanitation often neglect the fact that dirty clothes or uniforms and our bare hands are the main source of pathogens. All workers must be aware of proper handling practice and should undergo training and seminar; (c) Preparation: It is a rule that we use clean and sanitize objects in any food preparation. Cutting materials, tables and trays must be cleaned before and after use; (d) Finished Product: The root of any diseases and food poisoning. Quite all consumers just simply purchase and consume everything not knowing its background and methodology. Moreover, temperature abuse and adulteration due to other elements present in the food during preparation and processing quickly spreads the growth of microorganisms.

The standards readily prepared nationally and internationally to all countries are intended to minimize the risk of contamination and keep the food safe for consumption. Let us break the slaying of our race by providing clean and safe food. Let us nurture our young ones and envisioned them with healthy minds and body, free from pathogenic bacteria and other harmful objects. Let us be a world free of condemnation and sickness.

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Received December 26, 2013; Accepted December 27, 2013; Published January 15, 2014

Citation: Andrada M (2013) Food Safety Prevention on Biohazards in Fish and Fishery Products. Fish Aquac J 4: e102. doi: [10.4172/2150-3508.1000e102](https://doi.org/10.4172/2150-3508.1000e102)

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