



ALBION FISHERIES, LTD

May 5, 2010

To Our Valued Customers:

Albion Fisheries would like to take this opportunity to remind our customers that as we approach the warmer months, it is imperative that all bivalves (clams, scallops, mussels and especially oysters destined to be served raw) be handled and stored properly. With rising air and water temperatures, the levels of the bacterium known as *Vibrio parahaemolyticus* (Vp) can begin to increase. *V. parahaemolyticus* is a naturally occurring marine bacterium found world wide and can be associated with food poisoning incidences relating to seafood.

As a Federally registered seafood facility, Albion has controls in place to minimize the chances of this bacterium increasing to unsafe levels during the warmer summer months. This is primarily accomplished through strict harvesting procedures and temperature controlled transportation and storage (i.e. cold chain) at all handling stages. The Vp bacterium, if present, grows rapidly when shellfish are constantly subjected to temperatures above 15 °C (59 °F). This is why proper chilled storage is so important. The best way to eliminate the chances of illness is to properly cook shellshocks prior to serving.

Albion Fisheries strongly advises the following:

- (1) – Only purchase bivalves from reputable, federally registered seafood facilities.**
- (2) - Store all bivalves and shucked products between 1 – 4 °C, covered so they do not dry up.**
- (3) – Never co-mingle (mix) different lots of the same species (accurate recall ability is critical). Maintain accurate lot control.**
- (4) - Maintain all bivalve tags for a minimum of 90 days.**
- (5) – Do not cross-contaminate bivalves with other raw foods. Do not allow juices from other products to drip onto bivalves.**

Following these few guidelines will minimize the chances of your customers succumbing to a food related illness.

Albion Fisheries wishes you a safe and prosperous warmer summer season.

Sincerely,

(Musleh Uddin, Ph D.)
Director, Quality Assurance, Albion Fisheries Ltd.

Making it easy for you to succeed with seafood
1077 Great Northern Way, Vancouver, BC, Canada, V5T 1E1
Phone: 604 875 9424 Fax: 604 874 8534
Website: www.albion.bc.ca