

## Seafood Sampling -- Policies and Procedures Workshop



## Workshop Agenda



- 8:30 am:** Welcome - **Cathy Shevchuk** and **Jocelyn Alfieri**, Silliker  
**8:45 am:** Introduction - **Patrick McGuinness**, Fisheries Council of Canada  
**9:00 am:** CFIA Perspective - (To be announced)  
**9:15 am:** What is Sampling? (Introduction to Sampling Plans) - **Gaye Sims**, Silliker
- 10:00 am:** Break
- 10:15 am:** CFIA Seafood Sampling Plans (microbiology, chemical contaminants, histamine, sensory, weights / contents and container integrity)  
**10:45 am:** Practical: Microbiology sampling plans and interpretation of results  
**11:15 am:** Sampling procedures  
**11:45 am:** Random sample selection
- 12:00 pm:** Lunch
- 1:00 pm:** Sensory, Weights and Contents: Sampling plans and interpretation of results  
**1:30 pm:** Practical: Sensory sampling  
**2:00 pm:** Chemistry sampling plans and interpretation of results  
**2:30 pm:** Container Integrity: Visual Inspection Protocol
- 3:00 pm:** Break
- 3:15 pm:** Exercise: Determination of sample requirements  
**3:45 pm:** Performance of sampling plans  
**4:00 pm:** Exercise: Determination of lot compliance  
**4:45 pm:** Discussion / Session ends

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## WORKSHOP DATES & LOCATIONS:

- **March 29, 2010 in Burnaby, BC**
- **April 13, 2010 in Markham, ON**

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