

**COMPANY: PUNTO FRESCO SEAFOODS**

**LOCATION: 3 COLDINGEN INDUSTRIAL  
ESTATE, E.C.D**

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**DATE PREP: August 27,  
2023.**

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Punto Fresco Seafoods is located at lot 3 Coldingen Industrial Estate, East Coast Demerara, Guyana.

This 29,000 sq ft property has a 4,000 sq ft processing and packaging facility with the capacity to process 9,000 lbs. of seafood on a daily basis, with storage capacity of 60,000 lbs. and is adequately ventilated.

An average of 12 staff members are employed. Operations start at 8:00am and conclude at 5:00pm from Monday to Saturday, as well as some Sundays and Holidays.

## **THE PROCESS**

Raw materials arrive at the establishment in enclosed refrigerated trucks that maintains a temperature of 4°C and below. The product is then transferred to the reception where temperature checks and organoleptic assessments are done. Rejected materials are given back to the supplier and the process is followed as stipulated in the HACCP manual.

Routine checks are done throughout processing to ensure personnel adhere to hygiene practices and that the cold chain is maintained throughout processing.

The chilling of raw materials is done in insulated totes bins on ice. The blast freezers are not allowed to be overloaded with quantities of Fish in excess of the stipulated capacity. The products are not stored close to the wall and are placed on pallets. The rooms are always kept clean and in a good state of repair. The holding rooms are capable of storing the products at the required temperature. The temperature is manually recorded twice daily.

The time of 20 minutes between receiving, processing, packaging and freezing does not permit for physical, chemical or microbiological deterioration of the Fish. Packaging is carried out under satisfactory conditions to preclude contamination of the Fish products. Packaging materials which are likely to make contact with the Fish products do not have any harmful effect on the quality and safety of the product as well as on the health of food handlers.

Information concerning country of dispatch, identification number as well as the approval date and batch numbers is placed on packaging material for verification. Information regarding the supplier can be traced back from the product. Should a recall be necessary the procedure is followed as stipulated in the HACCP manual.

## **RECEIVING**

Raw materials arrive at our establishment in enclosed, refrigerated vehicles. Before unloading, visual checks are done by management to ensure the vehicle transporting the raw material is clean and in an orderly manner, then checks are made to ensure the temperature is suitable.

After this has been done, visual checks are made on the product to ensure superior quality, a sample is collected to measure the internal temperature which should be between 0°C - 5°C.

The raw product is unloaded in batches, and a sample from each batch is inspected by quality control manager, the product is then washed and weighed.

After weighing, the product is then iced in large reception tanks at a temperature of 4°C and below until it is ready for preparation.

## **PROCESSING**

Processing, may it be scaling, gutting, filleting or heading etc., happens in the Production area.

After above mention process is completed the product is rinsed and chilled until it is to be panned off and ready for blast freezing.

## **FREEZING**

The product on pans is placed on racks then placed into the freezer to be blast frozen at a temperature of 18°C. The flooring of the freezer is constructed in a way to allow easy cleaning and disinfecting when necessary. The surface of the walls have also been made smooth, which is

easier to clean. The doors are made of durable materials and are corrosion resistant.

## **PACKAGING**

When required temperature is achieved, products are weighed and packaged for distribution. This takes place in the Packaging area. Products are then placed in plastic bags and sealed then put into Styrofoam or waxed boxes and placed in the freezer for holding until time for distribution. This leaves through the delivery Area.

## **STORAGE OF FINISHED PRODUCT**

Immediately after the product is processed, it is then placed on flat pans and packed on racks and placed into the freezer in batches. It is then frozen at 18°C. After freezing the product is then taken out and placed into plastic bags and sealed. The bags of fish are then packed in styrofoam or waxed boxes and are then placed into the freezer to maintain the chain of temperature. Temperature is checked and documented twice a day.

## **MAINTAINANCE**

We have implemented a regular maintenance program by scheduling regular monthly maintenances of the surrounding of the establishment; drains, grass, fencing, keeping them in a clean and orderly condition.

Maintenance is also done on the building, whenever needed, which would be scheduled for the next non- working day. Building maintenance is

handled by hired skilled personnel, who are supervised by management. All building repairs are documented.

Maintenance of equipment and refrigeration is mainly done by management. These repairs are often unexpected and therefore must be attended to on the spot unless it may cause an interference with processing and handling, repairs would then be scheduled for after work. This is also recorded.

## **POTABLE WATER**

We receive water from Guyana Water Inc, and store water in black water tanks. These 450 gallons water tanks are used to store potable water which is chlorinated by an automatic chlorine injector to achieve a chlorination of 0.2-0.3 ppm for use on product and surfaces in direct contact with product. Chlorination is done 3 times daily. Water used in the cleaning/disinfecting of tables and working utensils is chlorinated at 100 ppm and water used on walls, floors and in footbaths is chlorinated at 200 ppm to ensure the elimination of all bacteria.

## **WASTE WATER TREATMENT AND DISPOSAL**

Waste water, including scales and sediment would flow through drains leading to sediment trap (which is cleared on regular intervals). After the first trap, the water continues to flow through the drain leading out of the building, where it passes through another trap with a strainer like covering that is removed for further cleaning. Chlorine tablets are also placed in these traps.

Water is chlorinated three times daily in a higher concentrate than potable water. This is to ensure the elimination of all bacteria and germs possible.

This treatment is done daily, before work commences, at lunch break and after work.

## **WASTE DISPOSAL**

In order to ensure proper disposal of waste and avoid contamination of the product, the waste, guts, scales, bones etc. are removed immediately from the work table, thrown into leak proof impermeable containers which carry tight fitting lids to prevent the entry of insects, pests etc. These containers are clearly marked for waste disposal and are removed once full and collected throughout the day to be used as animal feed. Waste is never stored at the facility.

If by chance there is solid waste remaining at the end of the work day, the company pays to have it collected and dumped.

After emptying or dumping, the waste baskets are washed and disinfected before returning it to the storage area or tables to prevent contamination of other bacteria from entering the work area.

Waste water runs through the drains which lead outside the building where there is a gully trap that holds solid waste in the water allowing only water to pass through. This water is treated by a flow of chlorinated water flushing it through the drains leading to the drains outside the compound. Gully traps are constantly checked and emptied into the trap bins. Waste disposal and water treatment are recorded every time it is done.

Certainly, the existence of a seafood processing plant can have several potential effects on the environment:

1. **Water Pollution:** Discharge of wastewater containing organic matter, chemicals, and nutrients can lead to water pollution, affecting aquatic ecosystems and water quality.
2. **Waste Generation:** Solid waste like shells, bones, and packaging materials can contribute to landfill space, and improper disposal might lead to litter and habitat disruption.
3. **Energy Consumption:** High energy usage for refrigeration, freezing, and processing can contribute to greenhouse gas emissions and increased demand on energy resources.
4. **Noise Pollution:** Machinery and transportation activities related to the plant can generate noise pollution, affecting both local wildlife and nearby residents.
5. **Habitat Impact:** The establishment of the plant might require land development, potentially leading to habitat destruction and disruption of local ecosystems.
6. **Resource Depletion:** The demand for seafood resources might lead to overfishing and depletion of fish stocks, impacting marine biodiversity and food chains.

7. **Chemical Usage:** Cleaning agents, disinfectants, and other chemicals used in processing can potentially contaminate soil and water systems if not managed properly.
  
8. **Erosion and Sedimentation:** Runoff from the plant's operations, such as cleaning and waste disposal, could contribute to soil erosion and sedimentation in nearby water bodies.
  
9. **Water Demand:** High water usage for processing and cooling purposes could strain local water resources, especially in regions with water scarcity.

To mitigate these potential effects, seafood processing plants should implement sustainable practices, efficient waste management, proper wastewater treatment, energy-efficient technologies, and responsible sourcing of seafood to minimize their environmental footprint.