



Tips for Commercial Seafood Harvesters When Handling Seafood During the Coronavirus Pandemic

Louisiana Department of Wildlife and Fisheries (LDWF), LSU AgCenter and Louisiana Sea Grant have produced a handout for commercial seafood harvesters to consider when handling seafood. These suggested handling techniques will help provide confidence to seafood buyers at all levels of the supply chain.

The handout includes tips covering:

- What disinfectants may be used
- Considerations when selling directly to the public
- How to safely use alcohol as a disinfectant
- How frequently to disinfect
- Resources for impacted businesses
- Status of commercial fisheries

www.wlf.louisiana.gov/assets/Fishing/Commercial_Fishing/Files/COVID_19-Fisherman-Fast-Fact_1.pdf

Additional materials will be available on Louisiana Sea Grant's Facebook page.

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Fishing Safety & Information During Public Health Emergency

IN 2019, A NEW STRAIN OF THE CORONAVIRUS WAS DISCOVERED. The disease associated with this new strain is known as COVID-19, and symptoms of the illness can range from fever and cough to more serious symptoms, such as pneumonia, which could be fatal.

To prevent infection from spreading, the Centers for Disease Control and Prevention (CDC) recommends frequent handwashing, avoid touching your eyes, nose, and mouth, cover coughs and sneezes, avoid close contact with those who are sick, and put distance between yourself and others.

The proven transmission routes are direct or indirect person-to-person contact. Therefore, there is a need for strict measures to minimize the risk of infection transmission during harvest, handling, and delivery.

Fig. 1 Transmission routes of the new coronavirus.

WHEN HARVESTING & HANDLING SEAFOOD

It is important to ensure that the people who are handling food are healthy. Deckhands, dock hands, and yourself should check temperature at the beginning and end of each day. Anyone who is experiencing symptoms of COVID-19, such as fever, cough or shortness of breath, must be excluded from work immediately.

When handling/packing seafood for offload or delivery, minimize barehanded contact with food containers and bags. Cover your mouth and nose when sneezing. Sneeze into your elbow or use a tissue. Change gloves afterward. Wash hands properly before putting on new gloves.

Clean and sanitize frequently touched surfaces such as shovels, sorting equipment and tables, plastic crates and containers, and onboard refrigeration equipment, especially handles and doors.

WHAT DISINFECTANTS CAN BE USED

The American Chemistry Council's Center for Biocide Chemistries has compiled a list of products that have been preapproved by the U.S. Environmental Protection Agency (EPA) for use against emerging enveloped viruses and can be used during the 2019 novel coronavirus (COVID-19) outbreak. This product list is not exhaustive

but can be used by business owners, health professionals and the public to identify products suitable for use during the COVID-19 outbreak. To access the complete list of approved disinfectants, visit the American Chemistry Council website (Americanchemistry.com).

Table 1. Recommended concentrations to disinfect NON-FOOD CONTACT surfaces for COVID-19.

Disinfectant	Recommended Concentration	Volume to prepare 1 gallon
Chlorine (assuming 5.25% sodium hypochlorite in chlorine bleach)	800 ppm*	1/3 cup
Alcohol (using 95% ethyl alcohol)	70%	3 quarts
Quats	800 ppm*	According to manufacturer instruction

*parts per million

Support Louisiana Fishermen

The state's fishing industry is still reeling from the flood of 2019 that severely limited the availability of product, especially in the oyster and shrimp industries. Industry leaders say they are seeing signs that the COVID-19 emergency actions are affecting a struggling \$2.4 billion industry again.

"We can help the industry by pitching in and purchasing Louisiana seafood whenever possible. The more, the better," said LDWF Secretary Jack Montoucet. "Remember that each dollar you spend helps fishermen, their families and their communities, the backbone of the seafood industry. They are counting on this income for their survival, especially after the hardships many of them suffered last year."

Direct marketing can help Louisiana's commercial fishermen with the economic impacts of the COVID-19 pandemic. Louisiana Sea Grant and the LSU AgCenter continue their long-term support of Louisiana fishermen's effort to sell their product to the public through what is now Louisiana Direct Seafood at <https://louisianadirectseafood.com>. Fishermen in Cameron, Delcambre, Lafourche/Terrebonne and Southshore New Orleans interact with consumers online – taking orders – and arranging pickup at the docks or other locations.

Consumers can sign up for newsletters on the Louisiana Direct Seafood website that provides information on the program and Louisiana's seafood industry. The program has a blog where consumers can see when fishermen have fresh product available for sale. They can also follow participating fishermen and their fresh catch postings via the regional Facebook pages.

For consumers unable to pick up their seafood, there's the Louisiana Direct Seafood Shop at <https://louisianadirectseafoodshop.com>. There, consumers can order seafood and have it shipped to their home. This program sells Louisiana seafood products that have been caught and packaged by fishermen.

For fishermen inexperienced in direct marketing, Louisiana Direct Seafood offers a number of tutorials on how to get started and best business practices. Learn how to launch your direct marketing operation and start selling your product at https://louisianadirectseafood.com/la-seafood/seafood-academy/?fbclid=IwARIA_5HUzpj4eRRsIwibhSzFnhbN9F9TmGUC3A7TeJPGdPS-YwzaTXn7f0.

Commercial Fishing Sharks

Effective March 14 at 11:30 p.m., commercial fishing for large coastal sharks in the aggregated large coastal and hammerhead groups (great hammerhead, scalloped hammerhead, smooth hammerhead, nurse shark, bull shark, lemon shark, sandbar shark, silky shark, spinner shark and tiger shark) closed in Louisiana waters. The National Marine Fisheries Service also closed commercial fishing for large coastal sharks in the aggregated large coastal and hammerhead groups in federal waters of the Gulf of Mexico on March 14. The season will remain closed in state and federal waters until Jan. 1, 2021, when the season is scheduled to reopen.

Commercial fishing for blacktip sharks remains open.

During the closed season, all commercial harvest, possession, purchase, exchange, barter, trade, sale or attempt to purchase, exchange, barter, trade or sell large coastal sharks in the aggregated or hammerhead groups or their fins is prohibited.

Vessels that have been issued or that possess a Federal Shark Research Permit may continue to operate under the conditions of that permit, which includes the presence of designated NOAA Fisheries observers aboard the vessel for the duration of the trip until the quota for the federal shark research fishery is achieved.

LDWF reminds all recreational anglers and commercial harvesters that Louisiana waters are closed for the harvest of all sharks from April through June.

Boating Education Courses Online

There are two online options to complete the mandatory boater education course.

LDWF offers approved online boater education courses through BoatUS.org and Boat-Ed.com. The BoatUS.org course is free and the Boat-Ed.com charges a fee. A score of 70 percent or more is required to pass the course.

Once the course is completed the website will provide a temporary certificate. LDWF will then issue a permanent Boater Education Card in three to four weeks.

An LDWF approved boater education course is required for anyone born after Jan. 1, 1984, to operate a motorboat over 10 horsepower, unless you are accompanied by someone over the age of 18 who has a successfully completed an LDWF approved boater education course.

In addition, anyone born after Jan. 1, 1984, must successfully complete an approved boater education course to operate a personal watercraft. Operators of a personal watercraft must also be 16 years of age or older.

Individuals must carry their certification of course completion while on the motorboat or personal watercraft.

Youth younger than age 10 may take a boater education course, but are not eligible to be certified. They must retake the course to be certified when they reach 10 years of age or older.

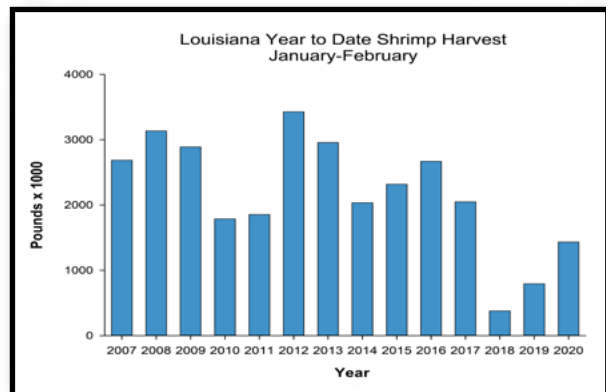
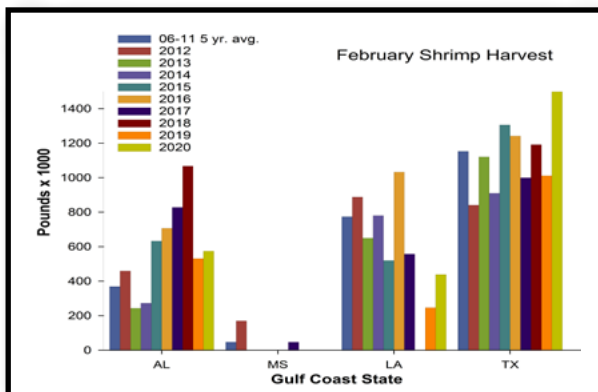
Recreational Red Snapper Season Opening Delayed

LDWF Secretary Jack Montoucet, signed a declaration of emergency to delay the opening of the recreational red snapper season. This delay will allow the Louisiana Wildlife and Fisheries Commission (LWFC) to gather public input and set the season at their May 7, 2020 meeting. The normal LWFC meeting in April was cancelled due to the COVID-19 emergency.

By rule, the recreational red snapper season opens the Saturday before Palm Sunday (April 4 this year), unless the LWFC or the LDWF Secretary provides an alternative prior to that day. Due to the importance of this recreational fishery to our anglers, Montoucet has chosen to delay the opening and allow for additional public input, rather than set a season opening without this issue being discussed in a public meeting.

Louisiana Shrimp Watch

Louisiana specific data portrayed in the graphics are selected from preliminary data posted by NOAA on its website. All data portrayed are subject to final revision and approval by NOAA. Shrimp landings are ex-vessel prices, inclusive of all species harvested. Missing, inadequate or withheld reports are portrayed as “zero” in these graphics. Price graphics reflect central Gulf states only (Texas and Florida are reported independently). For more information, please refer to: www.st.nmfs.noaa.gov/st1/market_news/index.html.



THE GUMBO POT

BRONZED CATFISH*

Recipe courtesy of *Louisiana Kitchen & Culture*.

For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>.



Ingredients:

3 tablespoons unsalted butter, melted
 4 boneless catfish filets (4½-ounce fish fillets each) or other firm-fleshed fish, about ½ inch thick at thickest part, well chilled
 About 1 tablespoon plus 1 teaspoon favorite seafood seasoning

Method:

Place a nonstick skillet over medium-high heat until hot, about 7 minutes.

As soon as the skillet is hot, lightly coat one side of each fillet with butter, then sprinkle each buttered side evenly with ½ teaspoon of the seafood seasoning. Place the fish in the skillet, seasoned sides down and sprinkle the top sides of all the fillets evenly with the remaining seasoning.

Cook until the undersides of the fillets are bronze in color, approximately 2½ minutes. Watch as the fish cooks and you'll see a white line coming up the side of each fillet as it turns from

Note: Bronzing is a wonderful cooking technique for meat or fish – and it's so simple. You actually roast one side of the meat or fish at a time on a heavy griddle or in a large, heavy aluminum skillet or electric skillet heated to 350 degrees. (If you omit butter, bronzing produces delicious reduced-fat meat and fish dishes. Just spray griddle or skillet surfaces with nonstick cooking spray just before adding meat.

translucent to opaque; when one half of the thickness is opaque, the fish is ready to be turned. Turn the fish and cook approximately 2½ minutes longer. To test for doneness, simply touch the fish in the center. Properly cooked fish will have a stiffer texture than partially cooked fish. You also can use a fork to flake the fish at its thickest part. If it flakes easily, it is done. Do not overcook as the fish will continue to cook even after you remove it from the heat. Serve immediately.

Note: You can turn the fish more than once or continuously until cooked to desired doneness. All cooking times are approximate.

* Serves 4

Be sure to visit the *Lagniappe* blog for additional news and timely events between issues.
<https://louisianalagniappe.wordpress.com/>

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We would like to hear from you! Please contact us regarding fishery questions, comments or concerns you would like to see covered in the Lagniappe. Anyone interested in submitting information, such as articles, editorials or photographs pertaining to fishing or fisheries management is encouraged to do so.

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