

Appendix B: Catfish Move to USDA

Catfish & USDA-FSIS Inspection

-Lessons learned

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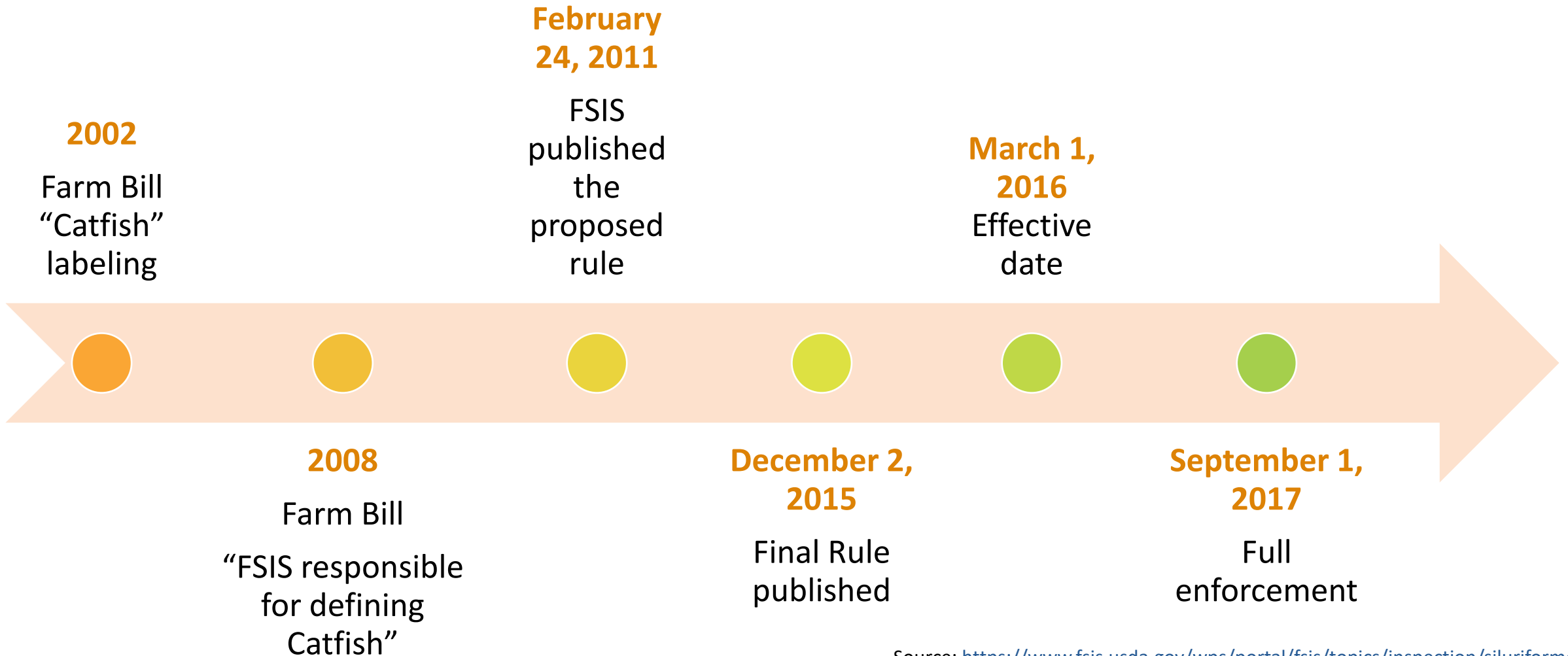
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Southeast Shrimp Strategy and Planning Meeting

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USDA-FSIS Inspection Program for Siluriformes, Including Catfish



Siluriform fish most commonly harvest and process for human consumption

Order	Family	Common Names	Genus and Species
Siluriformes	<i>Ictaluridae</i>	Blue Catfish	<i>Ictalurus furcatus</i>
		Channel Catfish	<i>Ictalurus punctatus</i>
		White Catfish	<i>Ameiurus catus</i>
		Black Bullhead	<i>Ameiurus melas</i>
		Yellow Bullhead	<i>Ameiurus natalis</i>
		Brown Bullhead	<i>Ameiurus nebulosus</i>
		Flat Bullhead	<i>Ameiurus platycephalus</i>
	<i>Clariidae</i>	Chinese Fish	<i>Clarias fuscus</i>
		Broadhead Clarias Fish	<i>Clarias macrocephalus</i>
		Swai or Sutchi or Striped Pangasius or Tra	<i>Pangasianodon (or Pangasius) hypophthalmus</i>
	<i>Pangasiidae</i>	Basa	<i>Pangasius bocourti</i>
		Mekong Giant Pangasius	<i>Pangasius gigas</i>
		Giant Pangasius	<i>Pangasius sanitwongsei</i>
	<i>Ariidae</i>	Gafftopsail Catfish	<i>Bagre marinus</i>
		Hardhead Catfish	<i>Ariopsis felis</i>
	<i>Loricariidae</i>	Armored Catfish or Suckermouth Catfish	<i>Hypostomus plecostomus</i>

USDA-FSIS Inspection System



Meat & Poultry Products

Slaughterhouses -All hours of operation

Meat processors –Inspector on patrol

Hours of Inspection & hour of operation allowed at no cost

- 40 hours a week
- No holidays & weekends (over time)

Allowed out of hours of Inspection

- Receiving, cooking/smoking, & shipping

Exemption

- Retail



Siluriformes

During transition period –tested for 3-tiers system

- All hours of operation & inspector on patrol

Fish docks/fish markets/fish processors

-Inspector on patrol

Hours of Inspection & hour of operation allowed at no cost

- 40 hours a week
- No holidays & weekends (over time)

Allowed out of hours of Inspection

- Receiving, cooking/smoking, & shipping

Exemption

- Retail

Catfish under USDA-FSIS inspection

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Research Paper

Effect of Federal Inspection on Louisiana Wild-Caught Catfish Industry, Prevalence of *Salmonella*, and Microbial Characteristics of Raw Wild-Caught Catfish Fillets

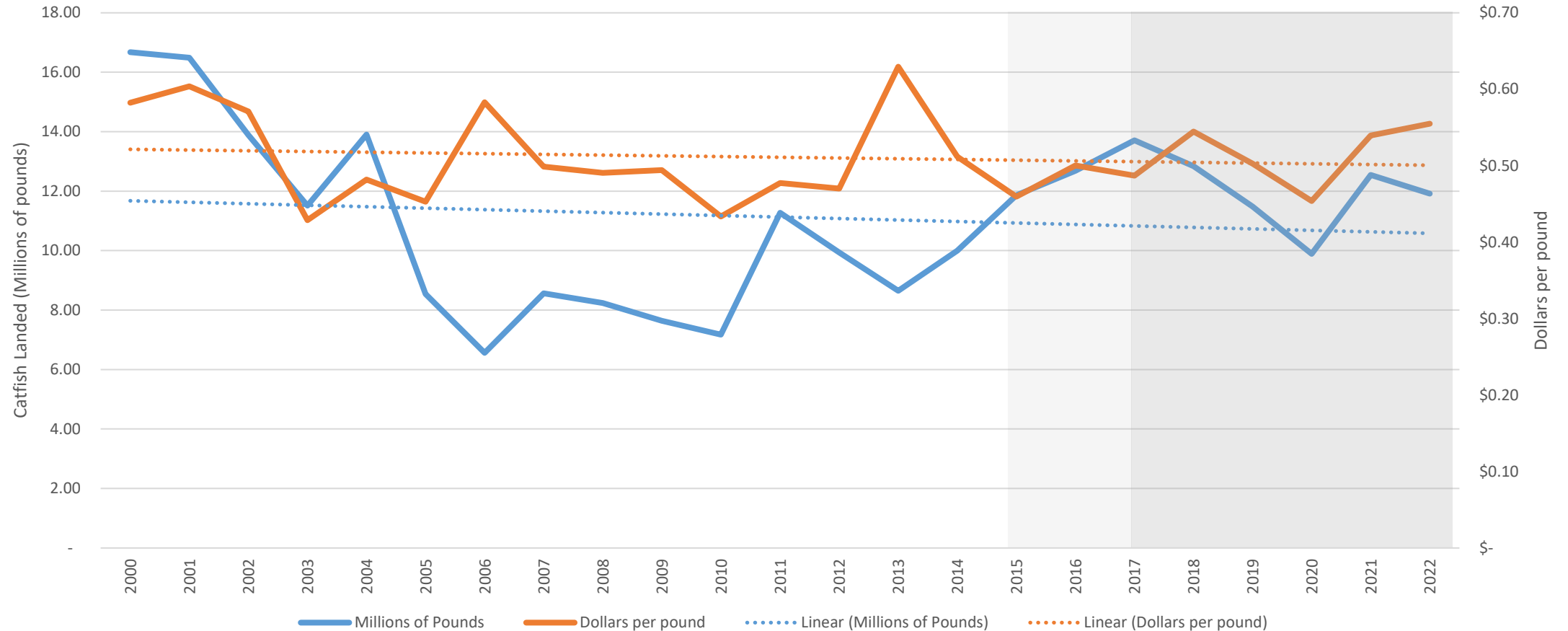
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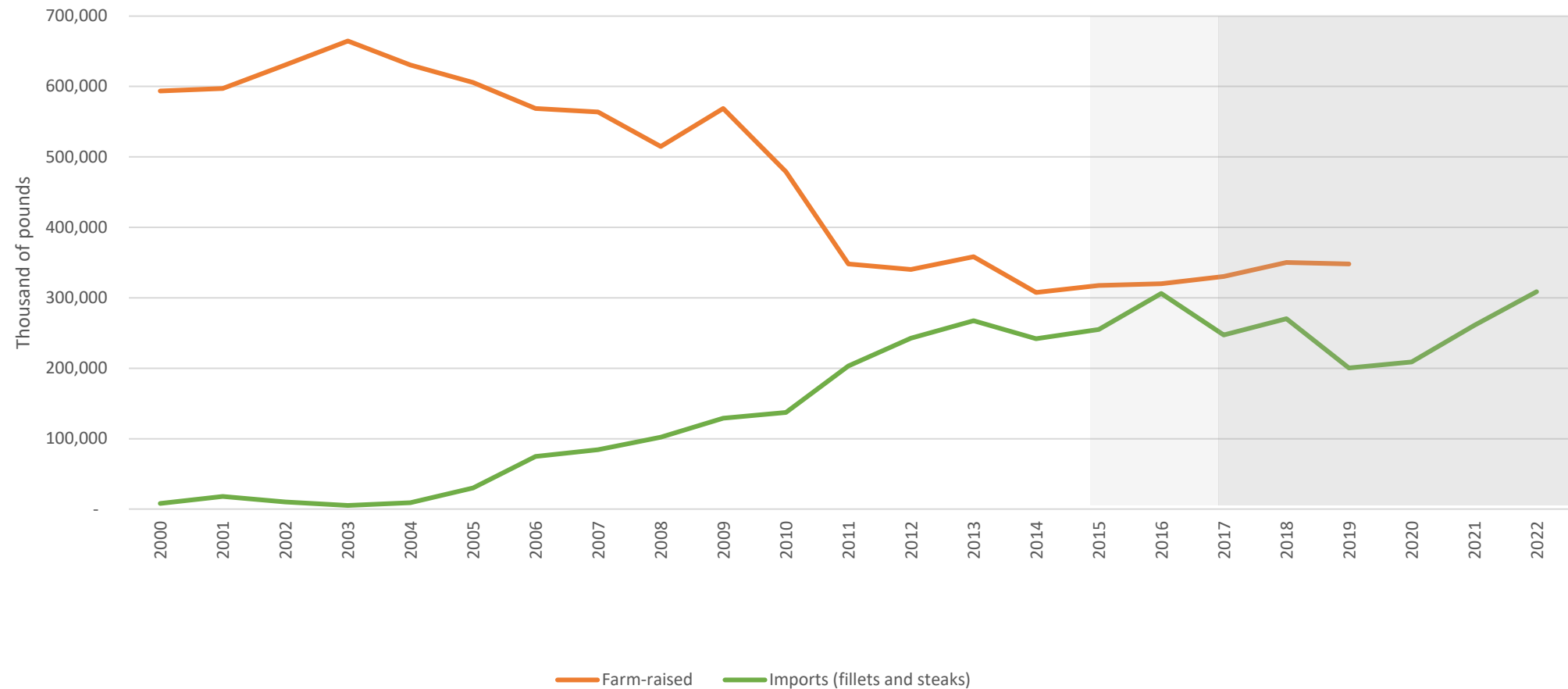
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- USDA enforcement improved documentation practices in Louisiana catfish facilities.
- Processing practices did not change after USDA full enforcement.
- Fish microbial loads were within acceptable limits in accordance with international criteria.
- After enforcement, 5.3% (26 of 489) of fish samples were positive for *Salmonella*.
- **USDA hours of inspection limited the pounds of fish processed.**

U.S. wild-caught catfish landings volume and value (whole fish)



U.S. volume farm-raised vs imports (Siluriformes)



U.S. Value (USD) farm-raised vs imports (Siluriformes)

