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# HACCP Training for the Bait Industry: Ontario Approach

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## Presentation Overview

- Describe the commercial bait industry
- Describe bait use and angler habits
- Rationale for HACCP training
- Ontario's approach
- What we have accomplished to date
- Monitoring effectiveness

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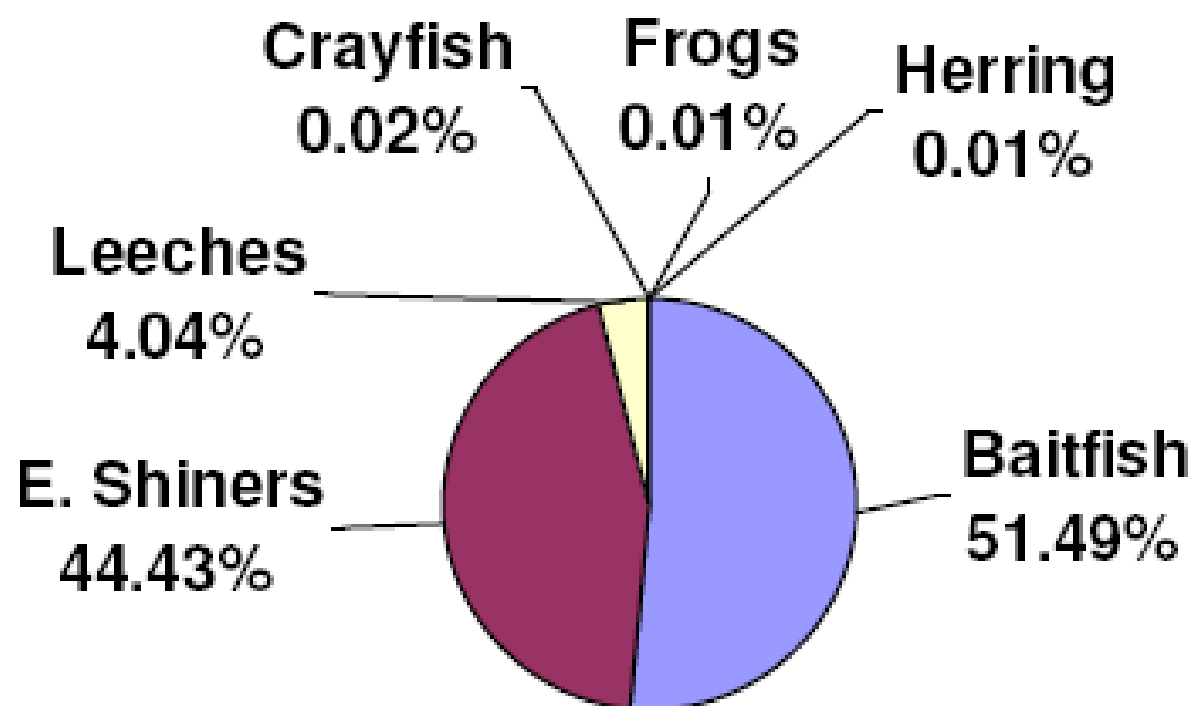
## Industry in Ontario

- Commercial bait licence required to harvest and sell baitfish and leeches
- 800 harvesters
- 1,000 dealers
- Harvesting takes place in prescribed geographic areas called bait harvest areas
- Value of the bait industry  
~ \$23 million



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## Bait Harvested by Bait Type



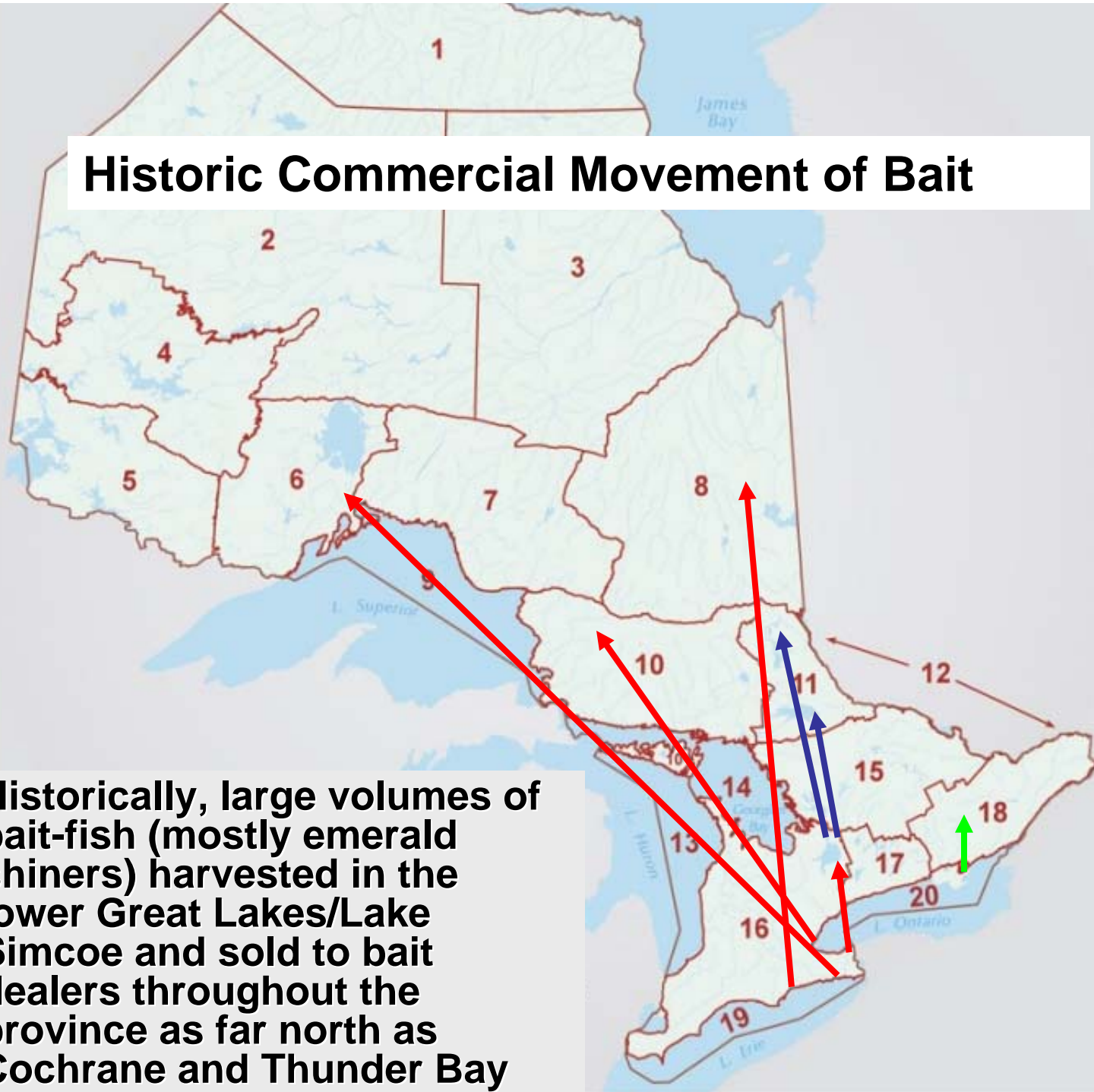
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## **Movement and Release of Live Bait**

- Live bait is important to anglers in Ontario
- Over 80% of anglers use live bait
- ~23% of anglers “dump” bait buckets
- majority of anglers buy bait from commercial bait dealers
- commercially harvested bait often transported long distances to market

## Historic Commercial Movement of Bait

Historically, large volumes of bait-fish (mostly emerald shiners) harvested in the lower Great Lakes/Lake Simcoe and sold to bait dealers throughout the province as far north as Cochrane and Thunder Bay



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# History of HACCP Training in Ontario

- HAZARD ANALYSIS AND CRITICAL CONTROL POINT
- approach borrowed from food industry
- U.S. Sea Grant modified for use in commercial bait industry and aquaculture
- Bait Association of Ontario (BAO) attended HACCP training held at ICAIS in 1999
- BAO keen to bring the program to Ontario so urged MNR to provide training → voluntary training in 2004
- Fall 2005 BAO President met with Minister and offered assistance to help MNR coordinate training
- 2006 mandatory training implemented

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## 2004 Training

- Voluntary participation
  - No registration fee
  - 6 courses held in association with leech harvest training
    - Sudbury ~ Pembroke ~ Peterborough ~ Thunder Bay ~ Dryden ~ Fort Frances
  - Only 30 harvesters participated
- We needed a different approach

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## Modified Approach

- Prioritized training areas based on risk
- Revamped materials to simplify and “Ontario-ize”
- Imposed one time mandatory training
  - All harvesters must attend training session
  - All dealers received self-learning package
  - HACCP plan must be approved by MNR or no licence
- Registration fee to attend training session
- Placed conditions on licence related to HACCP plan

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## Guidelines for Prioritizing Course Locations

- Geographic distribution of invasive species
- The movement of bait in the province by harvesters, dealers and anglers
- Course logistics:
  - maximum 25 harvesters per session
  - minimize driving time for participants
- Bait movement in VHS management zone already restricted
- Opportunity to be proactive in northern areas where spiny water flea established
- Entire industry to have approved HACCP Plans in place for 2010 licence year.

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## example – check box format

Step 1

**Location and time are selected.**

- Fish are harvested in Lake Erie (including Niagara River)...

  - in the Fall.
  - in the Winter
  - in the Spring.
  - in the Summer.
  - during the day.
  - at night.

- Fish are harvested in Lake Simcoe...

  - in the Fall.
  - in the Winter
  - in the Spring.
  - in the Summer.
  - during the day.
  - at night.

- Other (specify):  
\_\_\_\_\_

*If you have or are seeking licences for both Lakes Erie and Simcoe please check the appropriate boxes:*

- Only one lake will ever be visited in a single day.
- Both lakes may be visited in a single day.
- Multiple water bodies may be visited in a single day.

With harvester input, developed detailed manual with check box format

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# Layout of Manual

<i>PLAN SECTIONS:</i>	<i>PAGE</i>
1) Harvester Information	1
2) Current Bait Harvesting Operation – Summary	2
3) Detailed Bait Harvesting Operation	5
4) Potential Hazards	27
5) Hazard Analysis Worksheet	28
6) HACCP Plan Form	56

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## 2006 Harvester Training

- Training targeted highest risk areas:  
Lake Erie ~ Lake Simcoe ~ Niagara River
- Predominant harvest method seining
- Predominant species – Emerald Shiner
- 122 harvesters trained
- 6 training courses held
- MNR approved plan required to receive  
2007 licence

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## **2007 Training – Harvesters & Dealers**

- 184 harvesters trained
- 14 courses held October through December
- Self learning packages for 794 dealers
- Both harvesters and dealers required MNR approved plan to receive 2008 licence
- Standard conditions placed on licences related to inspecting catch for non-target species, etc.

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## 2008 Harvester Training

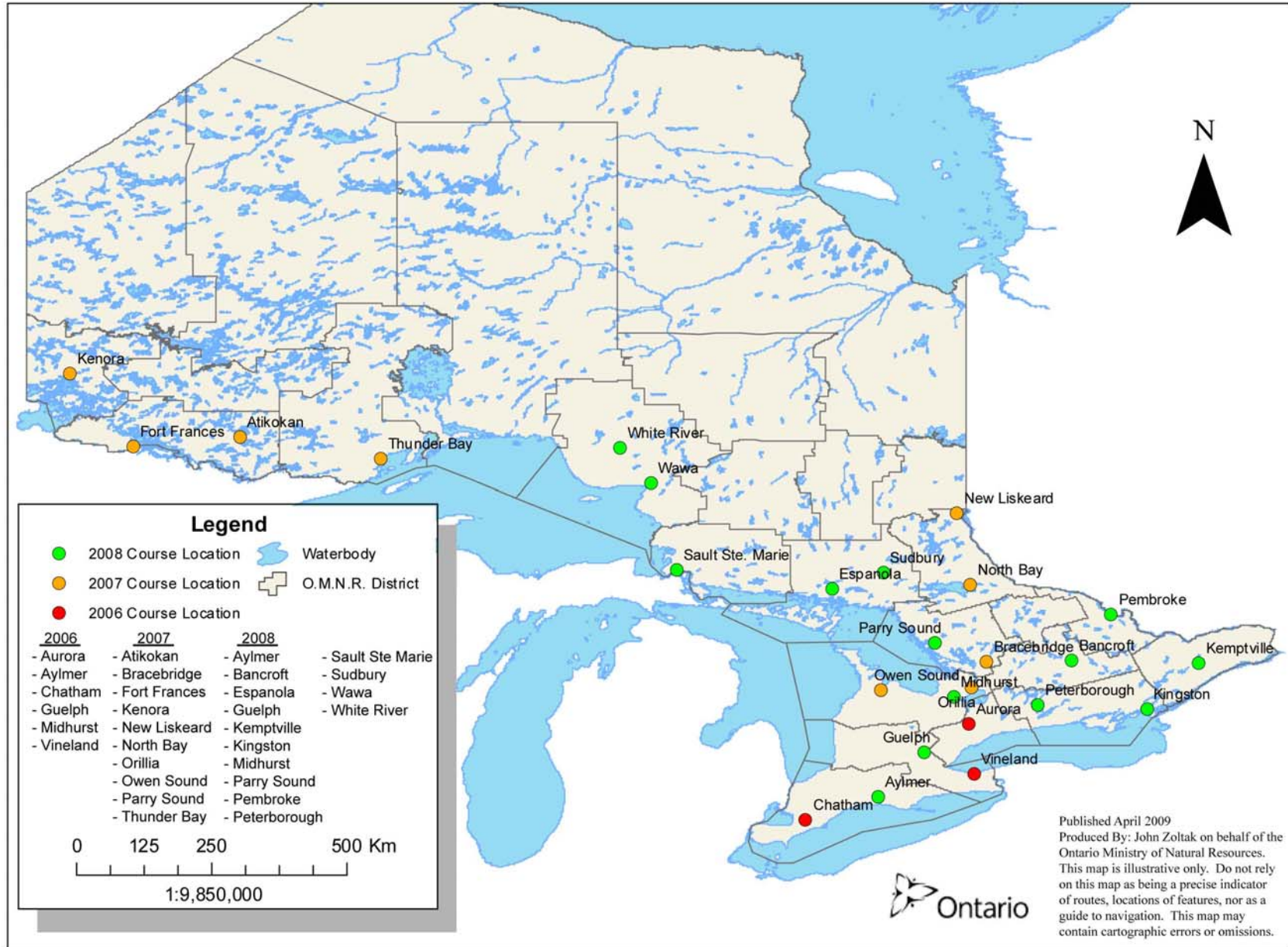
- 180 harvesters trained
- 16 courses held October through December
- 2-3 make up courses January through May
- MNR approved plan to receive 2009 licence
- Standard conditions placed on licences related to inspecting catch for non-target species, etc.

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## Licence Conditions

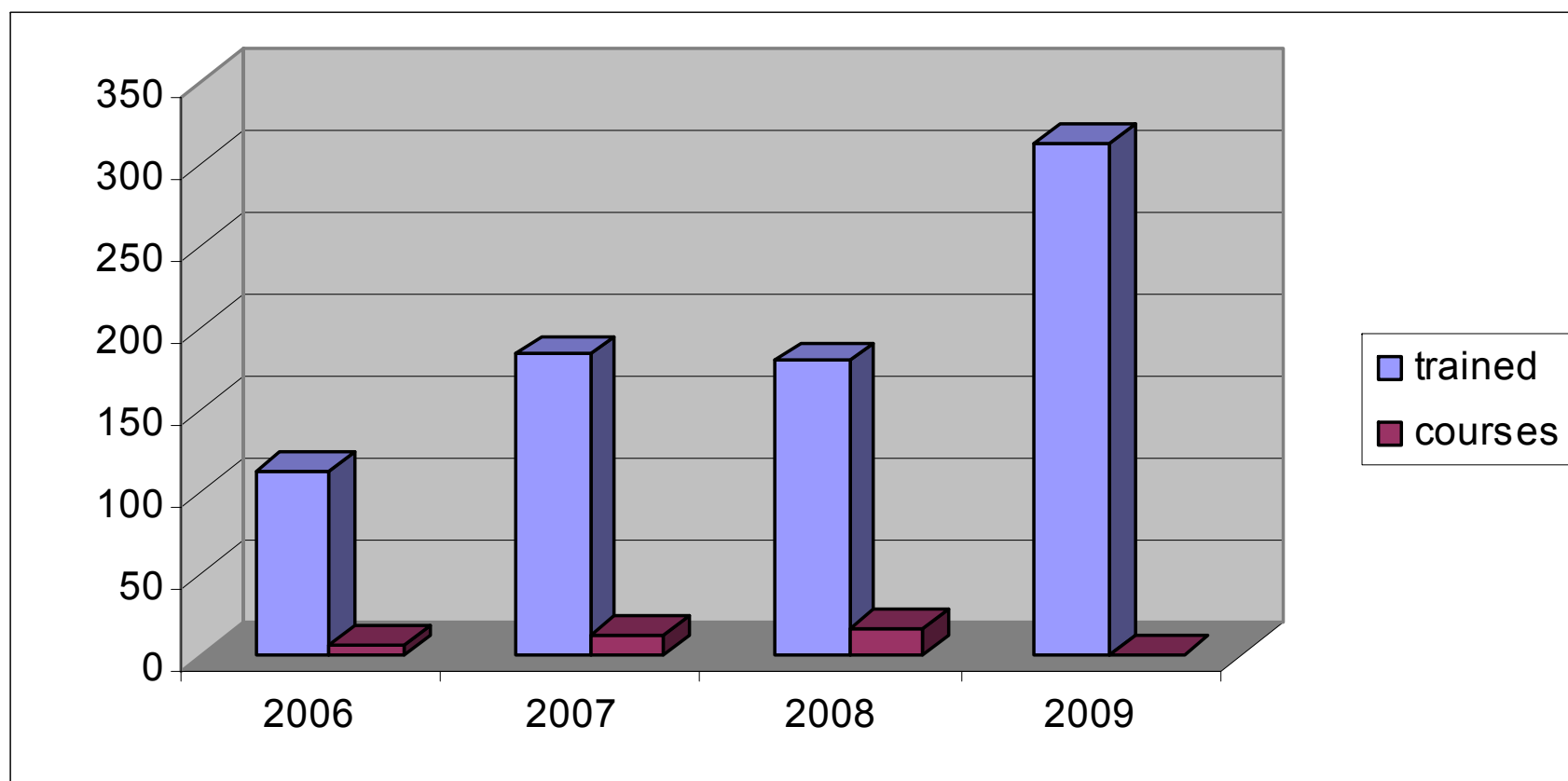
- Refer to licence being issued based on HACCP plan
- Requires update to plan if changes in operation or licence
- Requires inspection of fish and removal of non-baitfish species
- May require appropriate treatment of water discharged into natural watercourse
- May restrict origin of baitfish held in live holding boxes in natural waters

# 2006 - 2008 HACCP Training Session Locations

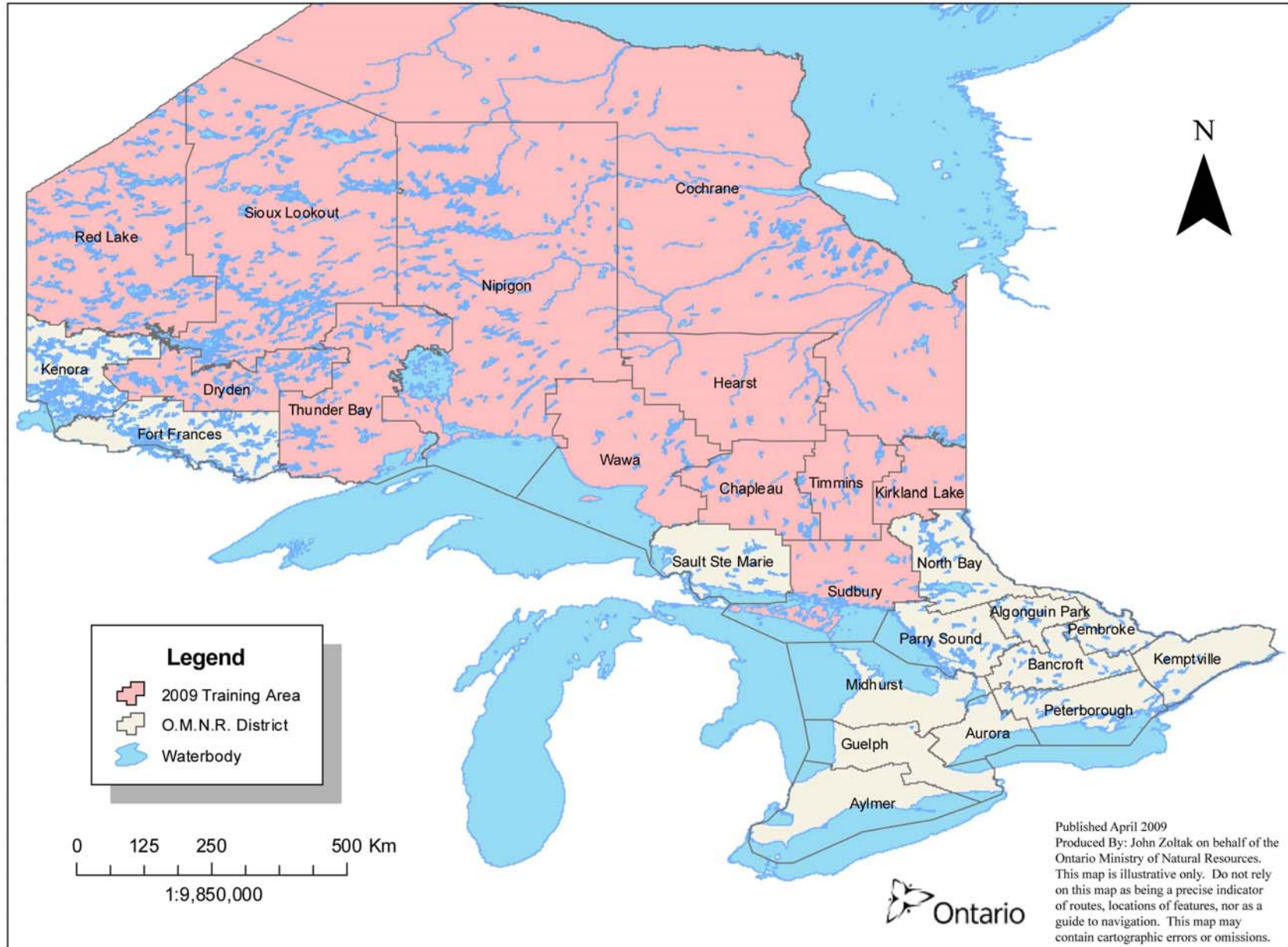


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## HACCP Training 2006-2009



# Planned HACCP Training Areas For 2009



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## Monitoring Effectiveness

- Effectiveness monitoring program in development
- Will require support of MNR districts
- Combination of:
  - Enforcement blitzes by Conservation Officers
  - Knowledge of licence issuing staff
  - Data from compliance database

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## Monitoring Effectiveness

- Some preliminary assessment done in 2 MNR Districts in the Lake Simcoe area
  - 23 inspections completed
  - 10 in full compliance with HACCP plans
  - 10 minor HACCP plan violations
  - 3 major HACCP plan violations

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## THE BAITFISH PRIMER



A GUIDE TO IDENTIFYING AND PROTECTING  
ONTARIO'S BAITFISHES

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