

A Tour of Congressional Seafood's New Digs

by LISA SILBER

We all know food safety is critical. Congressional Seafood recently invited me for a private tour of its new facilities to show what's happening on the safety front. Here is my report from the scene!

Congressional Seafood moved from its original location at the Maryland Seafood Market to a brand new, custom designed 88,000-square-foot state-of-the-art building next door. To enter the refrigerated warehouse, employees and guests are required to be properly outfitted in protective wear that requires rubber soled shoes, hardhats, hair and beard nets, and gloves. I suited up for my behind-the-scenes tour.

Equipped with cutting-edge advances, Congressional Seafood leads the way in food safety and quality assurance. It ensures that the freshest seafood is consistently sourced, processed, and delivered to customers up and down the Mid-Atlantic, from Richmond to Philadelphia.



Article photos: Lisa Silber

Tim Sughrue, vice president of Congressional Seafood, admires a big fish

Congressional was one of the first seafood distributors in the country to comply with stricter policies set forth by the FDA, and it was the test case for adding temperature recording devices on all overseas shipments. All the company's processes meet strict guidelines for HACCP and SQF certification, the gold standards for food safety.

Congressional also employs a full-

time food safety team for around-the-clock compliance. The entire facility is temperature controlled and provides an uninterrupted cold chain that can be documented and tracked. And, trust me, it was cold! This attention to detail and commitment to safety is designed to give customers certainty that they are getting the best quality product.

CONGRESSIONAL *cont.* pg 12



Showing off lobsters from the Congressional Seafood lobster tanks



Tim Sughrue