

Fish and Shellfish Safety

Implementing Hazard Analysis and Critical Control Point Programs



Based on the FDA Fish and Fishery Products Hazards and Controls Guidance, 4th Edition

Basic Seafood HACCP Workshop February 22-24, 2012

Location:

**Mobile County Extension Office
1070 Schillinger Road, N.
Mobile, AL 36608-5298**

Certification By:

**Association of Food and Drug Officials
National Seafood HACCP Alliance**

Presented By:

**Auburn University Food Systems
Initiative
Alabama Cooperative Extension System**

In Cooperation With:

**North Carolina Cooperative Extension
Alabama Department of Public Health
US Food and Drug Administration,
New Orleans District**

Who teaches the workshop?

Qualified and supervisory instructors, recognized by the Association of Food and Drug Officials (AFDO), are from Alabama Cooperative Extension and various federal and state agencies. These agencies include: NC Sea Grant; the US Food and Drug Administration, Atlanta District; Auburn University Food Systems Initiative; and Alabama Department of Public Health Seafood and Shellfish. The course is National Seafood HACCP Alliance certified.

Who should attend?

The primary audience for the two-and-a-half day workshop is members of the seafood processing and importing industry, and regulatory officials based in the United States. This training satisfies FDA requirements under Title 21 CFR Part 123.

What will be covered?

This workshop will cover basic chapters in the Seafood HACCP Training Curriculum, 5th Edition, consistent with the FDA Fish and Fishery Products Hazard and Controls Guidance, 4th Edition. A sample agenda is:

Day One - 9:00 am - 5:00 pm

- Orientation and Introduction to Course and HACCP
- Prerequisite Programs and Preliminary Steps
- Seafood Safety Hazards
- Conducting a Hazard Analysis
- Determining Critical Control Points
- Establishing Critical Limits
- Critical Control Points Monitoring
- Corrective Actions

Day Two - 9:00 am - 5:00 pm

- Establish Verification Procedures
- Recordkeeping Procedures
- Overview of FDA Seafood HACCP Regulation
- Resources for Preparing HACCP Plans
- Practical Work Session

Day Three - 9:00 am - 1:00 pm

- Group Work Sessions to Develop HACCP Plans
- Presentation and Discussion of Group Work Results

What is the cost?

Basic Workshop - February 22—24, 201

\$200 per person

Online registration at: <http://www.aces.edu/fcs/fspp/>

Course books and handouts are included in the registration fee. Morning and afternoon breaks with refreshments will be provided. Lunch is on your own.

Upon completion of the course, each participant, with the assistance of certified instructors, will have completed a working HACCP plan ready to implement at their place of business and be eligible to receive an Association of Food and Drug Officials (AFDO) course completion certificate.

Directions and Accommodations

The Alabama Cooperative Extension System Mobile office is located at 1070 Schillinger Rd., N., Mobile, Alabama 36608-5298.

Please arrange for your own accommodations, there are many hotels in the Mobile area.

Technical Questions

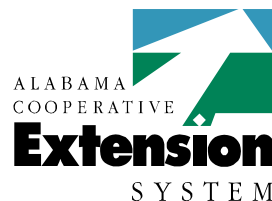
Dr. Jean Weese, weesesj@auburn.edu, 334/844-3269

Dr. Pat Curtis, curtipa@auburn.edu, 334/844-6247

Dr. David Green, dpg@ncsu.edu, 252/222-6304

Registration Questions

Regina Crapps, crappre@auburn.edu, 334/844-7456



AUFSI

Auburn University Food Systems Initiative



Registration Form
BASIC SEAFOOD HACCP WORKSHOP
February 22-24, 2012

Please complete separate form for each registrant.

Name _____

Company _____

Title/Position _____

Address _____

City _____

State _____

Zip _____

Phone _____

Fax _____

Email _____

Cost \$200.00 per person

Please include payment with registration.

Make checks payable to: Auburn University

Mail completed form and payment to:

AUFSI Seafood HACCP workshop

Regina Crapps

570 Devall Drive, Suite 104

Auburn, AL 36832

Online registration at:

https://tpg.auburn.edu/ustores/web/product_detail.jsp?PRODUCTID=1233