



SEA GRANT COLLEGE PROGRAM
MARINE ADVISORY SERVICE

University of Delaware
Hugh R. Sharp Campus
700 Pilottown Road
Lewes, DE 19958-1298

National Seafood HACCP Alliance Segment 2 Course

January 25, 2012

To: Seafood Processors / Distributors
From: Doris T. Hicks, Seafood Technology Specialist
Re: HACCP Training, Tuesday, March 27, 2012

A Seafood HACCP Alliance Segment 2 HACCP Class will be held March 27, 2012 at the University of Delaware, Sea Grant Program in Lewes, Delaware. When combined with the internet course, this class satisfies the training requirements of the U.S. Food and Drug Administration and state health departments. Relatively few such classes are currently offered nationally. If you need training, you should plan to attend.

PLEASE NOTE: This is the one-day class taken at the completion of the internet course. For AFDO certification and recognition by regulatory agencies, you must first complete the internet course and **bring a copy of the notice of completion from Cornell University** to this Segment 2 class. Go to <http://seafoodhaccp.cornell.edu> to learn more and to register online.

Please use the form below to pre-register for the Segment 2 class. You can mail, email or fax the information. If you wish to pay by credit card please go to this link <http://seafoodhaccpseg2course.eventbrite.com>. The class will be held on the first floor of the **Cannon Lab building, room 104, beginning at 8:30am**. More information will follow after you register. I look forward to seeing you in Lewes. Let me know if you need accommodations or any other assistance.

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

The FDA Standard for Certification

Cost: \$65 per student (Make Check Payable to: **University of Delaware**)

Complete and Return To:

Name: _____
Company/Agency: _____
Address: _____
City/State/Zip: _____
Phone: _____ Fax: _____ Email: _____
Other attendees registering at this time: _____
Amount enclosed (\$65.00 each): _____

Segment Two of Basic HACCP Course
March 27, 2012

University of Delaware, Hugh Sharp Campus, Cannon Lab
Room 104, 700 Pilottwon Road, Lewes, DE 19958

Agenda

- 8:00 am Registration
- 8:30 Orientation and Course Objectives – Doris Hicks
- 8:45 Review and Q and A
Seafood Safety Hazards – Tom Rippen
Prerequisite Programs & Preliminary Steps – Doris Hicks
7 HACCP Principles – Tom Rippen and Erin Butler
The FDA Regulation –Erin Butler
The Hazards & Controls Guide – Doris Hicks
Mahi-mahi Model – Tom Rippen
- 10:30 Break
- 10:45 Work Group Sessions – Select Models and Conduct Hazard Analysis
- 12:00 Lunch – provided
- 1:00 Work Group Sessions - Develop HACCP Plans
- 2:30 Presentation and Discussion of Work Session Results
- 3:00 Wrap-Up and Adjourn

Trainers

Thomas E. Rippen, University of Maryland, supervisory instructor, Sea Grant Extension Program, University of Maryland, Center for Food Science and Technology, UMES, Princess Anne, MD 21853, 410-651-6636 ph., 410-651-8498 fax, terippen@umes.edu.

Doris T. Hicks, Specialist, Seafood Technology, University of Delaware, Graduate College of Marine Studies, Hugh R. Sharp Campus, 700 Pilottown Rd., Lewes, DE 19958, 302-645-4297, 302-645-4007 fax. Doris is an Alliance/AFDO qualified HACCP instructor. dhicks@udel.edu

Erin Butler, Food Processing Rating Officer, Department Of Health & Mental Hygiene, Office of Food Protection and Consumer Health Services, 6 Saint Paul Street, Suite 1301, Baltimore, MD 21202-1608, 410-767-8404

Training Materials

Segment 2 students should already have the course manuals, as per instruction provided with the Internet course. Please bring these with you along with Cornell email notice of Segment 1 course completion.

Sincerely,



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