

# Seafood HACCP Segment 2 Training

## for Seafood Industry and Inspectors

**PURPOSE:** The Association of Food and Drug Officials (AFDO)/Seafood HACCP Alliance HACCP courses provide uniform, cost-effective training to assist the seafood industry and related government inspectors in developing and maintaining Hazard Analysis and Critical Control Point (HACCP) programs for product safety and compliance with the U.S. FDA HACCP regulation. This training is consistent with commercial trends and it will satisfy the training requirements contained in the U.S. FDA mandatory seafood HACCP regulations, 21 CFR Part 123 issued December 18, 1995. Commercial compliance for HACCP implementation for seafood processors and importers started December, 1997. (See HACCP regulation at: <http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/SeafoodHACCP/ucm111304.htm> Refer to: 21 CFR Part 123 and 21 CFR Part 1240).

**TRAINING REQUIREMENTS:** The FDA mandatory seafood HACCP regulation, Part 123.10 requires that certain HACCP activities must be completed by a "HACCP trained individual." A HACCP trained individual is one who has completed training in the application of HACCP to fishery products or who has acquired the knowledge through job experience. The primary measure for training will be performance. This course provides a "standardized curriculum" recognized by the FDA.

**CERTIFICATION:** Participants who complete the Internet HACCP course and a HACCP Segment 2 (see below) course will receive a "**Certificate of HACCP Course Completion**" in the mail from AFDO. The FDA and State inspectors recognize this AFDO certificate in satisfying the FDA seafood HACCP regulation training requirement.

**WHO SHOULD ATTEND:** Anyone involved or interested in HACCP programs for seafood product safety in production, processing, storage, importing, distribution, retail and/or restaurant operations is cordially invited. The training focuses on seafood processing which has been defined by FDA to include firms either in the United States or in a foreign country engaged in handling, storing, preparing, heading, eviscerating, shucking, freezing, changing into different market forms, manufacturing, preserving, packing, labeling, dockside handling, or holding fish and fishery products (traditional and farm-raised). The HACCP regulation also applies to importers of processed seafood.

**CURRICULUM:** The **HACCP Internet Course** covers the first 2 days of the 3-day basic HACCP course and is available on-line through Cornell University (see <http://seafood.ucdavis.edu/haccp/training/cornell.htm>). To receive a certificate, participants need to complete the HACCP Internet course prior to April 20, 2011. A HACCP Segment 2 course will be held at the Crab Boat Owners Association Hall in San Francisco on April 20, 2011.

Participants must provide (either at the time of registration, or during check-in) a copy of the memo that Cornell University e-mails after the registrant has completed the on-line HACCP course.

Books are not provided; you will need to **bring your own copies of the training curriculum and Hazards Guide**. You can order (recommended) the books (codes: SGR 120 and SGR 121 for \$20 each; \$40 total plus postage) via: <http://ifasbooks.ufl.edu/merchant2/merchant.mv?Screen=CTGY&Store Code=IFASBOOKS&Category Code=SGBK> which is the University of Florida IFAS Extension book store, or you can download SGR 120 from the Cornell University web site ([http://seafoodhaccp.cornell.edu/manuals\\_pdf.html](http://seafoodhaccp.cornell.edu/manuals_pdf.html)) and bring your laptop to the course. **You MUST bring a copy of the FDA Fish Guide (SGR 121) to use in the class.**

**Review the 7 principles of HACCP before the course. Also, bring your own: pencil, paper, highlighting marker, lunch and refreshments.**

## REGISTRATION:

Pre-registration due date for **HACCP Segment 2** is April 18, 2011. The registration fee per registrant is **\$60.00**. The fee covers an AFDO certificate of course completion and instructor's travel. Lunch is on your own.

We are not equipped to handle credit card. Please make your check or money order **payable to: Regents of the University of California.**

Visit this web site for **directions to the Crab Boat Owners Association**, 2907 Jones St., (a.k.a. Al Scoma Way, across from Scoma's Restaurant) San Francisco:

<http://www.yellowbot.com/crab-boat-owners-association-san-francisco-ca.html>

Note: this place is not easy to find if you are unfamiliar with Fisherman's Wharf in San Francisco. Jefferson St. divides Jones St. (south) and Al Scoma Way (north which used to be Jones St.). On the south side of Jefferson St., there is an alley in between Castagnola's Restaurant and the "Blues at Lou's Pier 47 Club." Walk between these two establishments towards Scoma's Restaurant. You will pass the Crab Boat Owner's Association on your left. It is a big tall grey building. On the door is an 8x4" brass plate that says, "Crab Boat Owner's Association." There is also another sign on the door that says "Mike Hammond Marine Electronics."

**Reimbursements requested after April 18, 2011 will incur a \$10 fee.**

To confirm your participation, send payment with your name, address, phone/fax numbers to the training coordinator. Receipt of your registration will be acknowledged via email. Please email [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu), if you do not get an acknowledgement.

**REMEMBER:** You will need to download and/or mail order your texts and bring them to class.

Contact: Pamela Tom, Course Supervisor  
Food Science and Technology Department  
University of California  
One Shields Avenue  
Davis, CA 95616

E-mail: [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu)  
Phone: (530) 752-3837 Fax: (530) 752-4759

**REGISTRATION IS ON A FIRST PAID, FIRST RESERVED BASIS. ENROLL EARLY!!!  
SPACE IS LIMITED.**

- Note: An excellent FDA guidance document which provides questions and answers on the seafood HACCP regulation and implementing a HACCP system in seafood processing is available at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/ucm176892.htm> This document will answer common HACCP questions that are often raised in the industry.
- You are highly encouraged to review the study guide prior to attending the course: [http://seafood.ucdavis.edu/haccp/training/study\\_guide\\_sf.pdf](http://seafood.ucdavis.edu/haccp/training/study_guide_sf.pdf)
- Prior to attending the course, it is highly recommended that you also view the Sanitation Control Procedures on-line course (free) at: <http://seafood.ucdavis.edu/haccp/scpvideos.htm>

# April HACCP Segment 2 Course Outline

April 20, 2011

**Crab Boat Owners Association**  
**2907 Jones Street (a.k.a. Al Scoma Way, across from Scoma's Restaurant)**  
**San Francisco, CA 94133**

- 8:00 – 8:15 a.m. Orientation and Course Objectives, Pamela Tom – UC Davis
- Introduce instructors and students
  - Verify that each student has completed the Internet-based Segment one course
  - Explain training protocol, relationship of the Alliance and AFDO and training requirement of FDA Seafood HACCP Regulation
- 8:15 - 9:00 Review and Q&A – Pamela Tom and Christopher Rezendes – CERCo HACCP
- Seafood Safety Hazards
  - Prerequisite Programs and Preliminary Steps
  - 7 HACCP principles
- 9:00 – 10:00 Seafood HACCP Regulation – Christopher Rezendes
- 10:00 – 10:15 Coffee Break
- 10:15 – 10:45 “Sources of Information on Preparing HACCP Plans,” Pamela Tom
- 10:45 – 11:30 “How to Use the Fish and Fishery Products Hazards and Controls Guide” – Pamela Tom
- 11:30 – 12:30 p.m. Conducting a Hazard Analysis – Christopher Rezendes  
Practical, presentation and discussion of work group session results
- 12:30 – 1:15 Lunch – bring your own sack lunch, snacks and beverage
- 1:15 – 2:15 Conducting a Hazard Analysis (Continued)  
Practical, presentation and discussion of work group session results
- 2:15: - 4:15 Developing a HACCP Plan – Christopher Rezendes  
Practical, presentation and discussion of work group session results
- 4:15 - 4:30 Wrap-Up – Pamela Tom and Christopher Rezendes
- Summary/concluding comments
  - Question and Answer period for any remaining student questions
  - Submit Evaluation and Course Completion Form
  - Receive UC Davis certificate of HACCP Course completion
- 4:30 Adjourn

## HACCP Segment 2 Course Registration Form

**Crab Boat Owners Association**  
2907 Jones St., (a.k.a. Al Scoma Way, across from Scoma's Restaurant)  
San Francisco, CA  
April 20, 2011

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Registration fee: HACCP Segment 2 - \$60**

Internet course completion memo enclosed ( )

I will bring the memo to the course\* ( )

I will E-mail the memo to: [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu) \* ( )

\* You must complete the on-line internet course prior to April 20, 2011 to be assured of receiving your letter of course completion.

Total Enclosed: \_\_\_\_\_

Make check or money order payable to: *Regents of the University of California.*

**Enrollment is limited and based on first come, first served. Mail this form with your fee (due April 18, 2011) to:**

Pamela Tom  
University of California  
Food Science and Technology Department  
One Shields Avenue  
Davis, CA 95616 USA

E-mail: [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu) Phone/Fax: 530/752-3837

You will receive an e-mail acknowledgment confirming your acceptance in the course.