

Seafood HACCP 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 attend and complete this standard course will receive a "**Certificate of HACCP Course Completion**" which FDA and State inspectors recognize as training to satisfy the FDA mandatory seafood HACCP regulation.

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 seafoods.

CURRICULUM: The **HACCP Internet Course** which provides parts one and two of the 3-day basic HACCP course is available on-line through Cornell University (see <http://seafood.ucdavis.edu/haccp/training/cornell.htm>). In order to receive a certificate, participants need to complete the **HACCP Segment 2** course prior to November 20, 2009. A HACCP Segment 2 course in Irvine, CA is will be offered on **November 23, 2009**.

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. You may bring your lunch or purchase a box lunch at the time you check-in.

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 the chapters for the two manuals from the Cornell University web site (http://seafoodhaccp.cornell.edu/manuals_pdf.html) and bring your laptop to the course.

Review the 7 principles of HACCP before the course. Bring your own pencil, paper and highlighting marker.

REGISTRATION:

Pre-registration for **HACCP Segment 2** is November 16, 2009. The registration fee per registrant is **\$60.00**. The fee covers an AFDO certificate of course completion, refreshments and also partially supports travel for the supervisory instructor.

Lunch is not included. You may bring your own lunch or order an optional box lunch on the morning of arrival for \$12.50 (bring exact change).

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

Government photo identification (i.e., driver’s license or passport) is required for admission into the building.

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 us (pdtom@ucdavis.edu), if you do not get an acknowledgement.

REMEMBER: You will need to download or mail order your texts and bring them to class; bring photo ID..

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

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

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

Driving Directions to the U.S. Food and Drug Administration - Conference Room, 19701 Fairchild, Irvine, CA Phone: (949) 608-4413

- **From the North:**
Take the San Diego freeway going South.
Exit off Jamboree ramp, make right hand turn onto Jamboree from the ramp.
Continue on Jamboree, the streets one will pass is Michelson, Campus, then you will come to Fairchild (There is a light)
Make left on Fairchild. Building is on the left hand side of the street (it is the only structure on the property so far).
If people are coming from LA it will take them one to two hours to get to the building.
- **From the South:**
Take the San Diego Freeway North and exit on Jamboree. Go up the ramp and make a left hand turn onto Jamboree.
Continue on Jamboree, the streets one will pass is Michelson, Campus, then you will come to Fairchild (There is a light)
Make left on Fairchild. Building is on the left hand side of the street (it is the only structure on the property so far).
- **Parking is available adjacent to the building in Irvine.**

Seafood HACCP Segment 2 Course Outline
November 23, 2009
FDA - Los Angeles District
19701 Fairchild
Irvine, California

8:15 – 8:30 AM Check-in

8:30 - 9:00 AM **ORIENTATION AND COURSE OBJECTIVES**

- 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

9:00 – 10:30 AM **REVIEW AND Q & A**

- Seafood Safety Hazards
- Prerequisite Programs and Preliminary Steps
- Sanitation Control Procedures
- 7 HACCP principles
- Relationship of HACCP to FDA regulation
- FDA Guidance material (Hazards Guide)
- Work through part of ABC Shrimp or other model if necessary to review the process of developing a HACCP plan

10:30 – 10:45 AM **Break**

10:45 – Noon **DIVIDE STUDENTS IN TO APPROPRIATE WORK TEAMS AND REVIEW AND SELECT MODELS**

GROUP WORK SESSIONS TO DEVELOP HACCP PLANS USING MODELS IN ALLIANCE TRAINING MANUAL

Noon – 12:30 PM **Lunch**

12:30 - 2:00 PM **GROUP WORK SESSIONS TO DEVELOP HACCP PLANS USING MODELS IN ALLIANCE TRAINING MANUAL (continued)**

2:00 - 2:15 PM **Break**

2:15 - 4:15 PM **PRESENTATION AND DISCUSSION OF GROUP WORK SESSION RESULTS WRAP-UP**

- Summary/concluding comments
- Q & A period for any remaining student questions
- Ensure that student rosters are correct for AFDO Certificates of Course Completion
- Evaluation and Course Completion Report

4:30 PM **Adjourn**

HACCP and Segment 2 Courses Registration Form
U.S. Food and Drug Administration, 19701 Fairchild, Irvine, CA
November 23, 2009

Name: _____

Company: _____

Address: _____

Telephone: _____ **Fax:** _____

E-mail: _____

Registration fee: **HCCP 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

Total Enclosed: _____

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

- You must complete the on-line internet course prior to November 20, 2009 to be assured of receiving your letter of course completion.
- Government photo identification (i.e., driver's license or passport) is required for admission.

To guarantee your enrollment, mail this form with your fee (due November 16, 2009) to:

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

E-mail: pdtom@ucdavis.edu Phone: 530/752-3837 Fax: 530//752-4759