

SeafoodNIC

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Hello from Sea Grant

Pamela Tom

University of California Davis, Seafood Extension Program Manager

What is Sea Grant?

The National Sea Grant College Program (created in 1966) is part of the National Oceanic and Atmospheric Administration (NOAA), U.S. Dept. of Commerce. NOAA's California Sea Grant College Program is a statewide, multi-university program of marine research, extension services, and education activities administered by the University of California. It is headquartered at Scripps Institution of Oceanography at the University of California, San Diego. There are Sea Grant field offices located in coastal county UC Cooperative Extension offices. UC Davis houses the Marine Fisheries Specialist (Christopher Dewees) and the Seafood Extension Program Coordinator (Pamela Tom) who have statewide responsibilities.

The Sea Grant Extension Program (SGEP) serves as the UC public service link between the marine community and other groups (academia, government and industry) to help clientele solve problems related to marine resources.

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Seafood Quality and Safety Training – April 2005

Several training programs on quality, regulatory updates (food security, HACCP, and country of origin labeling), HACCP and Sanitation Control Procedures will be held in Irvine and San Francisco during April 18-29, 2005:

1. Sanitation Control Procedures (SCP) -- 1 day
2. Basic HACCP -- 3 days
3. HACCP Segment 2 (follow up to HACCP training on the internet) -- 2 days
4. HACCP Regulatory Update – ¼ day
5. Seafood Quality and Country of Origin Labeling - 1 day

The events are possible through the cooperation of:

- California Department of Health Services - Food and Drug Branch
- California Fisheries and Seafood Institute
- US Department of Agriculture - Agricultural Marketing Service
- US Food and Drug Administration (San Francisco and Los Angeles Districts)
- USDC/NOAA Seafood Inspection Program
- University of Alaska Marine Advisory Program
- UC Sea Grant Extension Program
- Western Association of Food and Drug Officials

Course schedules, additional information, and pre-registering on-line, are available from the Seafood Quality and Training Program internet site at: <http://seafood.ucdavis.edu/events/ca-training.htm> or from Pamela Tom (e-mail: pdtom@ucdavis.edu Phone/Fax: 530/752-3837). □

Pre-registration is REQUIRED. No registrations are accepted at the event. FDA Security requires prior notice before entry is allowed into the building.

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Seafood Technology Extension Outreach Programs

- The Seafood Network Information Center web site: <http://seafood.ucdavis.edu>
- An internet discussion list on seafood HACCP, processing, regulation, and safety issues (seafood@ucdavis.edu)
- Announcements listserv on regulatory issues and training opportunities of interest to the California seafood processing industry (ca-seafood@ucdavis.edu)
- Training courses (when trainers are available)
- "SeafoodNIC" -- this new newsletter focusing on information for the California seafood industry.

Note: due to budget constraints, future issues will be announced via the announcements listserv and be posted on-line at: <http://seafood.ucdavis.edu/pubs/onlinenews.htm> □

More on HACCP and SCP Courses

Since Dec. 18, 1997, the U.S. Food and Drug Administration requires that all seafood processors and importers operate with a Hazard Analysis and Critical Control Point (HACCP) program.

HACCP is *not* a stand alone-alone program but is a part of a larger system of control procedures. In order to implement a successful HACCP program, prerequisite programs such as Good Manufacturing Practices (GMPs) and Sanitation Control Procedures -- usually specified as Sanitation Standard Operating Procedures (SSOPs) -- need to be met in order to prevent food from becoming adulterated due to unsanitary conditions. The SCP course is an optional course which covers the eight key sanitation concerns of the HACCP regulation.

Who Should Attend?

All seafood processors, distributors and importers are encouraged to attend both courses. The HACCP course will explain the HACCP concept, hazards, and the Seafood HACCP regulation. Attendees will learn how to develop, implement and modify a HACCP plan for their operations. The SCP course helps attendees understand how to separately monitor environmental safety issues from the biological, chemical and physical hazards in food. In some situations, SSOPs may reduce the number of critical control points in HACCP plans. □

Seafood Quality and Safety Calendar

April 2005				
Monday	Tuesday	Wednesday	Thursday	Friday
18 Irvine Sanitation Control Procedures	19 Irvine Basic HACCP	20 Irvine Basic HACCP HACCP Seg. 2	21 Irvine Basic HACCP HACCP Seg. 2 HACCP Reg. Update	22 Irvine Seafood Quality and COOL
25 San Francisco Seafood Quality and COOL	26 San Francisco Sanitation Control Procedures	27 San Francisco Basic HACCP	28 San Francisco Basic HACCP HACCP Seg. 2	29 San Francisco Basic HACCP HACCP Seg. 2 HACCP Reg. Update

Seafood Quality and Safety Training Registration Form

(Please Type or Print)

Name: _____
First
Middle
Last

Company Name: _____

Street or P.O. Box Address _____

City
State
Zip Code

Phone Number: _____ Fax Number: _____
(Area Code) Number
(Area Code) Number

E-mail Address: _____

Please check your professional affiliation: Industry Government Academia

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

You may fax this form to Pamela Tom at 530/752-4759. However, to be confirmed in the course, the due date for fees is as follows:

- Basic HACCP Course and Sanitation Control Procedures Course Fees – Due March 22, 2005
- HACCP Segment 2, Seafood Quality and Country of Origin Labeling Workshop Fees – Due April 8, 2005
- HACCP Regulatory Update (no fee, but pre-registration is required) – Due April 8, 2005

Instructions: Check (✓) the sign-up date(s) and total the fee(s) for the course(s).

Date	✓ Sign-Up	Irvine, California	Fee
Apr. 18		Sanitation Control Procedures Course	\$80
Apr. 19-21		Basic HACCP Course	\$175
Apr. 20-21		HACCP Segment 2	\$60
Apr. 21		HACCP and Food Security Regulatory Update	0
Apr. 22		Seafood Quality & Country of Origin Labeling Workshop - Industry	\$50
Apr. 22		Seafood Quality & Country of Origin Labeling Workshop –Gov./Academia	\$20
Amount Due:			

Date	✓ Sign-Up	San Francisco, California	Fee
Apr. 25		Seafood Quality & Country of Origin Labeling Workshop - Industry	\$50
Apr. 25		Seafood Quality & Country of Origin Labeling Workshop –Gov./Academia	\$20
Apr. 26		Sanitation Control Procedures Course	\$80
Apr. 27-29		Basic HACCP Course	\$175
Apr. 28-29		HACCP Segment 2	\$60
Apr. 29		HACCP and Food Security Regulatory Update	0
Amount Due:			

Send this form along with your remittance to: Pamela Tom (see address on page 4).

(MAIL ID: PTOM)

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Food Science and Technology Department
One Shields Avenue
Davis, CA 95616

ADDRESS CORRECTION REQUESTED

Seafood Quality, Safety and Regulatory Programs

April 18-22, 2005 – Irvine, CA

April 25-29, 2005 – San Francisco, CA

- **Basic HACCP** -- standardized curriculum recognized by the US FDA
- **HACCP Regulatory Update** – discussion on US FDA Food Security and observations of how industry is complying with HACCP in the region
- **HACCP Segment 2** – completion of the 2-day HACCP internet training course
- **Sanitation Control Procedures** – a prerequisite program for a successful HACCP program; covers monitoring of eight sanitation principles
- **Seafood Quality and Country of Origin Labeling Workshop** – introduces factors affecting seafood quality and includes handling recommendations; the new COOL regulation will be discussed by a USDA administrator.

Details on the internet at: <http://seafood.ucdavis.edu/events/ca-training.htm>