HACCP FOR SHELLFISH SHIPPERS







WHAT:

• A ONE-DAY WORKSHOP to provide existing or new shellfish shippers with training in the process and procedures for developing a Hazard Analysis Critical Control Point (HACCP) plan for their business to comply with state and federal regulations on shellfish sanitation and quality.

WHO:

- All shellfish dealers MUST have and implement a HACCP plan in order to be licensed and certified by the Maryland Department of Health and Mental Hygiene.
- Shellfish shippers who have not taken a HACCP class or who have employees needing training should plan on attending.
- Harvesters wanting to sell their catch directly must be licensed and certified by the Maryland Department of Health and Mental Hygiene and have HACCP training.
- Training in HACCP is a requirement of the shellfish regulations.

WHERE: University of Maryland Wye Research & Education Center, 124 Wye Narrows Drive, Queenstown MD.

Directions: US 50 to Carmichael Road (sign reads "Univ of Md WREC"); go 3.1 mi to Right on Cheston Lane; go 1.5 mi and make slight Left onto Houghton Lab Lane; proceed straight ahead to parking lot; the conference room is in the main building.

WHEN: WEDNESDAY, JULY 16, 2014, 9 AM to 3 PM

REGISTRATION: Registration fee of \$20 includes lunch, breaks and printed material. REGISTRATION IS REQUIRED PRIOR TO THE MEETING and workshop is LIMITED TO 30 attendees. Please make checks payable to "University of Maryland" or CALL to arrange payment at the door. We're sorry but can't accept credit card payment at this time.

CONTACT: Registration payment may be mailed to: Martha Milligan, University of Maryland, Wye Research & Education Center, P.O. Box 169, Queenstown MD 21658 OR phone Martha at 410-827-8056 ext 134 to register and arrange to pay at the door.

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