

Seafood HACCP Segment Two Course

September 1, 2015 (8:00AM – 4:30PM)
Richard A. Henson Center Ballroom (1118/1120)
University of Maryland Eastern Shore
30665 Student Services Center Lane
Princess Anne, MD 21853

Course Fee: \$120 per person. Fee includes course materials (handouts), refreshments, drinks, lunch, and a certificate of course completion from the Association of Food and Drug Officials (AFDO).

Instructors: Cathy Liu (MD Sea Grant)
Doris Hicks (DE Sea Grant)
Erin Butler and Kim Coulbourne
(MD Dept. Health & Mental Hygiene)

Course Prerequisite:
Completion of HACCP Segment One Online Course
(<http://seafoodhaccp.cornell.edu/Intro/index.html>)

Registration Deadline: August 28, 2015
Contact: Dr. Catherine (Chengchu) Liu
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The Seafood HACCP Segment 2 Course is a one-day practical course developed by the Seafood HACCP Alliance (SHA) in cooperation with the Association of Food and Drug Officials (AFDO). This course provides a “standardized curriculum” recognized by the FDA and is taught by trained instructors. Participants must complete the Internet Seafood HACCP Segment One Course to attend this course. Attendees will be able to ask questions, get assistance, and apply what they have learned in the Segment One course. By completing this accredited course, participants will receive a certificate of course completion from AFDO that satisfies the FDA Seafood HACCP Regulation training requirements (21 CFR 123.10).

This course is a must for individuals who need to demonstrate compliance with the training requirements of the FDA, state health departments and regulatory agencies. Anyone involved in seafood handling, processing, packing, storing, transportation and distribution is encouraged to attend this course. During this course, participants will review HACCP principles, the FDA regulation, and the FDA Hazards Guide. Participants will also work in groups to conduct a Hazard Analysis and develop a HACCP plan for a model seafood business assigned by the instructors.

PLEASE NOTE: (1) To receive the certificate of course completion from AFDO and SHA, **you must first complete the Basic Seafood HACCP Segment One Internet Course** and provide a copy of the Internet course completion E-mail to show that you have completed the Segment One Internet course to be eligible to attend this Segment Two Course. More information about the Segment One online course can be found at: <http://seafoodhaccp.cornell.edu/Intro/index.html>. (2) You are required to bring **your own printed copy** of the FDA Fish and Fishery Products Hazards and Controls Guidance (**FDA Hazards Guide**) (**Fourth Edition - April 2011, 468 pages**), which can be ordered from the University of Florida via: <http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx>.

Seafood HACCP Segment 2 Course Agenda

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- 08:00 am Registration and Check in
- 08:30 am Welcome
- 08:35 am Orientation, Course Objectives and Instructions
- 08:45 am Review and Questions and Answers
 - Introduction and Overview
 - Prerequisite Programs
 - Seafood Safety Hazards
 - Eight Key Areas of Sanitation
 - Seven HACCP Principles
 - Seafood HACCP Regulations
- 10:00 am Break
- 10:15 am Using the FDA Hazards Guide to Conduct Hazard Analysis (Mahi-mahi Example)
 - Using the FDA Hazards Guide to Develop HACCP Plan (Mahi-mahi Example)
- 11:45 am Practical Group Work Sessions to Develop HACCP Plans
 - Divide Students into Groups to Assemble HACCP Teams and Select SHA Models
- 12:00 pm Work Lunch – included
 - Conduct Hazard Analysis using the FDA Hazards Guide
 - Develop HACCP Plans using the FDA Hazards Guide
- 3:00 pm Group Work Presentation and Discussion
- 4:00 pm Wrap-Up
 - Final Questions and Answers
 - Course evaluation
- 4:30 pm Adjourn