



Seafood HACCP Segment Two Course

October 26, 2017 (8:30AM – 4:30PM)

Course Fee: \$190 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).

Doris Hicks (DE Sea Grant)
Kim Coulbourne
(MD Dept. Health & Mental Hygiene)

Course Prerequisite:

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

Instructors: Catherine Liu (MD Sea Grant)

Registration Deadline: October 20, 2017

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) Don't forget to order your FDA Fish and Fishery Products Hazards and Controls Hazards Guide (**FDA Hazards Guide**) (4th Edition - April 2011, 468 pages) and **HACCP Training Curriculum** (5th Edition) from the University of Florida via: <http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx>. You must bring the printed copy of the FDA Hazards Guide to the course or purchase one on-site (\$30 per copy; cash/check only).