

Fish and Shellfish Safety

Implementing Hazard Analysis and Critical Control Point Programs



Basic Seafood HACCP Workshop

**JUNE 23-25, 2009
Columbia, SC**

Certification By

**Association of Food and Drug Officials
National Seafood HACCP Alliance**

Presented By

**Clemson University Cooperative Extension
North Carolina Cooperative Extension
NC State University Seafood Laboratory**

In Cooperation With

**South Carolina Department of Agriculture
US Food and Drug Administration
Atlanta District**

Workshop Location

**Clemson University Livestock-Poultry
Health Building**



What is Seafood HACCP?

HACCP stands for Hazard Analysis and Critical Control Point, which is a science-based system for assuring that many types of food remain safe from chemical, physical and biological hazards at critical points along the journey from the production to consumption.

Seafood HACCP does just that - help the fisherman, dealers, processors and others identify and evaluate critical points during handling and production in order to set up control measures that help ensure safe seafood.

HACCP has a long history beginning in 1959 when Pillsbury, NASA and the US Army Natick Laboratories were involved in developing safe "space foods" for US astronauts. From this early work, HACCP principles were developed and presented to the food industry in 1971. The initial *three* principles were: *identify/assess hazards; determine critical control points (CCPs) and establish systems to monitor CCPs.*

Early uses of HACCP were in low-acid and acidified canned food regulations. In 1985 the National Academy of Sciences endorsed HACCP as the most effective means of assuring the safety of the nation's food supply. In 1989, *seven* principles were adopted for food production by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).

The seven principles of HACCP are:

- *Conduct a hazard analysis*
- *Determine the critical control points (CCPs)*
- *Establish critical limits*
- *Establish monitoring procedures*
- *Establish corrective actions*
- *Establish verification procedures*
- *Establish record-keeping and documentation procedures.*

Why attend Basic Seafood HACCP?

Basic Seafood HACCP is essential for the seafood industry to continue to provide the safest and highest quality products possible. The US Food and Drug Administration enacted laws mandating HACCP for seafood businesses in 1995. These laws apply to both domestic processors and those exporting their products to the United States.

As consumer demand grows for fresh fish, shellfish and seafood products worldwide, HACCP is becoming the accepted norm internationally for food safety. The European Union and Japan require HACCP for specific products.

Nationally, over 22,600 individuals since 1996 have received training - from basic seafood HACCP to "train the trainer" workshops.



What will be covered?

During this two-and-a-half-day workshop, a standardized curriculum developed by the National Seafood HACCP Alliance will be followed. A sample agenda is:

Day One • 9:00 am - 5:00 pm

- Welcome and Course Objectives
- Seafood Sanitation Overview
- Hazards - Biological, Chemical and Physical
- Prerequisite Programs and HACCP Preliminary Steps
- Hazard Analysis and Preventive Measures
- Identification of Critical Control Points
- Establish Critical Limits
- Critical Control Point Monitoring

Day Two • 8:30 am - 4:30 pm

- Corrective Actions
- Record-Keeping Procedures
- Verification Procedures
- The Seafood HACCP Regulation
- Sources of Information on Preparing HACCP Plans
- Review and Preparation for Developing HACCP Plans
- Work Session

Day Three • 8:30 am - 12:00 noon

- Work Sessions of Developing HACCP Plans (groups)
- Work Session Reports (discussion, Q & A)

Who teaches the workshop?

Supervisory instructors are university-based and represent the South Carolina and North Carolina Cooperative Extension Services. Additional instructors from various government agencies assist in teaching portions of the Seafood HACCP Workshop. These agencies include: South Carolina Department of Agriculture and the US Food and Drug Administration, Atlanta District. All instructors are certified through the National HACCP Alliance.

Who should attend?

People from a wide variety of positions in the seafood industry will all benefit from this Seafood HACCP Workshop. This annual two-and-a-half day workshop is designed for regulatory agencies, the seafood industry - particularly distributors and processors - and others who are required to have an FDA Seafood HACCP Plan in place for handling fresh seafood and seafood products.

What is the cost?

Registration fee is **\$200 per person**. Each participant will receive two-and-a-half-days of training which includes two HACCP course books and all handouts. Upon leaving the course, each participant, with the assistance of certified instructors, will have completed a working HACCP plan ready to implement at their place of business and be **individually recognized with an AFDO course completion certificate**.

Directions and Accommodations

The Clemson University Livestock-Poultry Health Building is located at Exit 80 off of I-20 (Clemson Road). From Columbia, take I-20 East toward Florence. Get off at Exit 80, which is Clemson Road. Go north about 2 miles on Clemson Road. You will see a large brick building on the right with the Clemson sign.

Park anywhere in the parking lot and sign in at the front desk. The meeting room is to the left of the front desk. The street address is 500 Clemson Road, Columbia, SC 29229.

A large outdoor mall with restaurants is located near the Livestock-Poultry Health Building.

Nearby Accommodations

Comfort Inn
7700 Two Notch Road
(803)788-5544

Hampton Inn
I-20 and Clemson Road
(803)788-4901

Holiday Inn Express
I-20 and Clemson Road
(803) 419-3558

Registration Form

Please complete a separate form for each registrant.

Name _____

Company _____

Address _____

City _____

State _____

Zip _____

Phone _____

Fax _____

E-mail* _____

Registration fee \$200 per person.

Space is limited, please register early.

**Registration deadline is JUNE 18, 2009
or call for availability.**

Make checks payable to Clemson University.

Mail completed form and payment to:

Clemson University
Department of Food Science and Human Nutrition
Dr. Julie Northcutt, HACCP Registration
223 Poole Agricultural Center, Box 340316
Clemson, SC 29634-0316
(864) 656-3397 • Fax: (864) 656-0331

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*preferred communication

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2009 SEAFOOD HACCP TRAINING ANNOUNCEMENT

