Segment 2 Seafood HACCP Course Agenda  
April 20, 2017

Visitor Center, Atlanta Farmers Market, 16 Forest Parkway, Forest Park, GA 30297  
Tori Stivers, Seafood HACCP Alliance Trainer  
Assistant Instructors: Krissa Jones, GA Dept. Agriculture; Patti Ross, FDA

8:00 – 8:30 AM  Arrival & Check In

8:30 – 8:45  Orientation; course objectives; instructor & student introductions (Stivers)

8:45 – 9:30  Review 7 Principles of HACCP & FDA’s Seafood HACCP Regulation (Jones)

9:30 – 10:30  Introduction to FDA’s Hazards & Control Guide; (Stivers)  
Species/Process-Related Food Safety Hazards & Controls  
• Identify potential hazards using chapter 3 tables  
• Understand potential hazards, identify control measures, determine significant hazards using chapters 4-21  
• Demonstrate how to use Guide using seafood model examples

10:30 – 10:40  Break

10:40 – 11:15  Review of Hazards Guide Chapter 2 (pp. 21-25) using seafood model (Jones)  
Steps to Conduct a Hazard Analysis  
• Develop product description & flow diagram (steps 1-5)  
• Set up hazard analysis worksheet (step 6)  
• Identify hazards & determine if they are significant (steps 7-10)  
• Determine CCPs using decision tree on page 414 (step 11)

11:15 – noon  Review of Hazards Guide Chapter 2 (pp. 26-28) using seafood model (Ross)  
Steps to Develop HACCP Plan  
• Introduce HACCP plan form  
• Use model to illustrate steps 12-18 in Chapter 2 and complete HACCP plan form

Noon to 1:00 PM  Lunch (on your own)

1:00 – 4:30  Participants grouped into seafood product teams to:  (all instructors)  
• Conduct hazard analyses & develop HACCP plans  
• Present results to class

4:30 – 5:00  Wrap up; Resources (CD; handout; Chpt. 13 in HACCP Training Curriculum); Complete course evaluations