Segment 2 Seafood HACCP Course Agenda
August 22, 2018

Visitor Center, Atlanta Farmers Market, 16 Forest Parkway, Forest Park, GA 30297
Tori Stivers, Seafood HACCP Alliance Supervisory Trainer
Other instructors: Krissa Jones, GA Dept. Agriculture;
Sandy Shepherd, Good Shepherd Consulting

8:00 – 8:30 AM Arrival & Check In
8:30 – 8:45 Orientation; course objectives; instructor & student introductions (Stivers)
8:45 – 9:15 Review 7 Principles of HACCP & FDA’s Seafood HACCP Regulation (Jones)
9:15 – 10:15 Introduction to FDA’s Hazards & Control Guide; Species/Process-Related Food Safety Hazards & Controls (Stivers)
- 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
10:15 – 10:30 Break
10:30 – 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 (Shepherd)
- 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 (flash drive; handout; Chapt. 13 in HACCP Training Curriculum); Complete course evaluations