



Marine Extension and
Georgia Sea Grant
UNIVERSITY OF GEORGIA



**Basic Seafood HACCP Course
Brunswick, Georgia
January 9 - 11, 2018**

The University of Georgia Marine Extension and Georgia Sea Grant is offering a **Hazard Analysis Critical Control Point (HACCP)** training program for seafood processors, packers, wholesalers, and importers. Under federal and state regulations, seafood companies are required to have at least one employee (or use a consultant) with seafood HACCP training or equivalent experience to develop/modify HACCP plans specific for their products and facilities and perform weekly record reviews.

All Participants Will:

- learn the basics of seafood HACCP and how to develop a HACCP plan for their facility, and
- receive a certificate recognized by the U.S. Food and Drug Administration (FDA) that documents they have been trained in seafood HACCP.

WHEN:

We will teach a 3-day course from 8:30 AM to 5:30 PM on Tuesday, Wednesday, and Thursday, January 9, 10, and 11. You must be present the entire time to receive a HACCP certificate which will be mailed to you by the Association of Food and Drug Officials (www.afdo.org). This course is taught in English, and students are expected to fully participate in all activities.

WHERE:

Training will take place at the University of Georgia Marine Extension building at 715 Bay Street, Brunswick, GA 31520.

COST:

The course fee of **\$260 per person** is payable by credit card or check or money order made out to "UGA Marine Extension." **Your completed registration form (next page) and payment must be received by Monday, December 18 to reserve your place.** We can accommodate only 40 students, so please register early! You will receive an emailed message confirming successful registration along with hotel information and directions to the Marine Extension Service facility in Brunswick. You will also be notified if the course is full and offered the option of being placed on a waiting list, should a cancellation occur.

INCLUDED:

The course registration cost includes two books: the Seafood HACCP Alliance's HACCP Training Curriculum (2017 edition) and the FDA's 2011 Fish & Fisheries Products Hazards & Controls Guidance, which you will receive on the first day. **(If you need Spanish versions of these books, please let me know!)** The **registration fee does not include the cost of meals.** If you have any questions about this course, please contact:

Tori Stivers, Seafood Specialist, UGA Marine Extension and Georgia Sea Grant
770/460-2506; tstivers@uga.edu; Website – gacoast.uga.edu/haccp-training

January 9 – 11, 2018
Basic Seafood HACCP Course Registration Form

Please mark one payment option box and complete the rest of the form.

- Check or money order for **\$260** payable to UGA Marine Extension is enclosed.
- Please email me a link to pay with credit card.

Please type or print clearly. If we cannot read your handwriting, we cannot process your registration!! You will receive an email confirming successful registration.

First Name _____ Middle Initial _____

Last Name _____

Company/Agency Name _____

If company, approximate number of people working at your location _____

Mailing Address (this is where your HACCP training certificate will be sent)

City _____ State _____ Zip _____

Phone(s) _____ FAX _____

Email _____

Seafood products sold _____

Your professional affiliation - You must select one category listed below:

Industry Regulator Educator Consultant Other

U.S. mail completed form with check or money order (if this payment option is used) to:

Tori Stivers
UGA Marine Extension
P.O. Box 2156
Peachtree City, GA 30269

*** Due to high demand for this course, you must notify Tori Stivers (770/460-2506; tstivers@uga.edu) by 8:00 AM Monday, December 18, 2017 if you are unable to attend and wish to receive a refund.**