Segment 2 Seafood HACCP Course  
Tuesday, May 7, 2019

University of Georgia Center for Food Safety  
Melton Building, 350 Woodroof Drive, Griffin, GA 30223  
Tori Stivers, Seafood HACCP Alliance Supervisory Trainer  
Assistant Instructors: Krissa Jones, GA Dept. Agriculture; Patti Ross, U.S. 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 – 10:20  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

10:20 – 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 (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  Final Q & A; Resources (flash drive; handout; Chapt. 13 in HACCP Training Curriculum); Course evaluations