



Marine Extension and
Georgia Sea Grant
UNIVERSITY OF GEORGIA



**Basic Seafood HACCP Course
Brunswick, Georgia
October 29 - 31, 2019**

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 and modify HACCP plans for their products and facilities, as well as perform weekly record reviews.

All participants:

- 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 (contingent on full participation).

WHEN:

Tuesday, Wednesday, Thursday, October 29, 30, and 31 from 8:30 AM to 5:30 PM each day. 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/seafoodhaccp). The course is taught in English, and students are expected to fully participate in all activities.

WHERE:

University of Georgia Marine Extension facility at 715 Bay Street, Brunswick, GA 31520.

COST & REGISTRATION INFO:

- ✓ \$340 per person; payable by credit card, check or money order made out to "UGA Marine Extension."
- ✓ **Your completed registration form (next page) and payment must be received by Monday, October 14 to reserve your place.** You will receive an email confirming successful registration along with hotel information and directions to our facility in Brunswick.
- ✓ We can accommodate only 35 attendees, so register early!
- ✓ If the course is already full, you will be placed on a waiting list, should a cancellation occur.

INCLUDED:

The registration cost includes two books: the Seafood HACCP Alliance's HACCP Training Curriculum (2017 edition) and 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 questions, contact:

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

October 29 – 31, 2019
Basic Seafood HACCP Course Registration Form

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

- Check or money order for **\$340** payable to UGA Marine Extension is enclosed.
- Please email me a link to pay online with credit or debit 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
you handle _____

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

Please note: Due to high demand for this course, you must notify Tori Stivers (770/460-2506; tstivers@uga.edu) by 8:00 AM Monday, October 14, 2019 if you are unable to attend and want a refund.