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