

**Segment 2 Seafood HACCP Course**  
**Tuesday, May 5, 2020**



[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



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