Virtual Segment 2 Seafood HACCP Course (AFDO #)
Tuesday, April 20, 2021

Tori Stivers, Seafood HACCP Alliance Supervisory Trainer
Sandy Shepherd, Good Shepherd Consulting LLC, Assisting Trainer

8:00 – 8:30 AM  Check in; orientation to Zoom, Google documents & troubleshooting

8:30 – 8:45  Course objectives; instructor/student introductions - Tori

8:45 – 9:30  Review 7 principles of HACCP & FDA’s seafood HACCP regulation - Sandy
Knowledge Assessment 1

9:30 – 10:30  Introduction to FDA Hazards & Control Guide - Tori
- Identify potential species/process-related hazards using Chapter 3 tables
- Understand potential hazards, identify control measures, determine significant hazards using Chapters 4-21
- Demonstrate how to use Guide with provided commodities
- Knowledge assessments 2-5

10:30 – 10:40  Break & roll call

10:40 – 11:40  Review of Hazards & Control Guide Chapter 2 (pp 21-25) - steps to conduct a hazard analysis - Tori
- Develop product description & flow diagram (steps1-5)
- Set up hazard analysis worksheet (step 6)
- Identify hazards & determine significance (steps 7-10)
- Determine CCP’s using decision tree (step 11)
- Knowledge assessment 6

11:40 – 12:30 PM  Lunch

12:30 – 1:30  Review of Hazards Guide Chapter 2 (pp 26-28) – steps to develop a HACCP plan – Sandy
- Introduce HACCP plan form
- Use model to illustrate completing HACCP plan form (steps 12-18)
- Knowledge assessment 7

1:30 – 4:10  Participants placed in teams to conduct hazard analysis & develop HACCP plan using Seafood HACCP Alliance training model

4:10 – 5:10  Present & discuss break-out session results

5:10 – 5:40  Final Q & A; resources; course evaluation