

**Virtual Segment 2 Seafood HACCP Course (AFDO # 10415)  
Tuesday, June 22, 2021**

[Tori Stivers](#), Seafood HACCP Alliance Supervisory Trainer  
[Sandy Shepherd](#), Good Shepherd Consulting LLC; Assisting Trainer  
Patti Ross, Division of Seafood Safety, CFSAN, FDA; 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 – 9:45 **Review FDA’s seafood HACCP regulation & 7 principles of HACCP** - Sandy  
Knowledge Assessment 1
- 9:45 – 10:45 **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
- 10:45 – 10:55 Break & roll call
- 10:55 – 11:55 **Steps to conduct a hazard analysis using Guide Chapter 2 (pp 21-25)** - Tori
- 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, Appendix 3 (step 11)
  - Knowledge assessment 6
- 11:55 – 12:30 PM Lunch
- 12:30 – 1:30 **Steps to develop a HACCP plan using Chapter 2 (pp 26-28)** – Sandy
- Introduce HACCP plan form; transfer CCPs, hazards to it
  - Use Guide chapters to develop HACCP plan (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 – Patti, Sandy, Tori
- 4:10 – 5:10 Present & discuss team results
- 5:10 – 5:40 Final Q & A; resources; course evaluation

