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 (steps1-5)
• 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