Tentative Agenda
Segment 2 Seafood HACCP Course
Tuesday, August 17, 2021

University of Georgia Center for Food Safety
Melton Building, 350 Woodroof Drive, Griffin, GA 30223

Tori Stivers, Seafood HACCP Alliance Supervisory Trainer
Sandy Shepherd, Good Shepherd Consulting LLC; Assisting Trainer
Krissa Jones, Georgia Department of Agriculture; Assisting Trainer

8:00 – 8:30 AM  Arrival, check in

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

10:55 – noon  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

noon – 1:00 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 – Sandy & Tori

4:10 – 5:10  Present & discuss team results

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