

Tentative Agenda
Segment 2 Seafood HACCP Course
Tuesday, April 26, 2022

University of Georgia Center for Food Safety

Melton Building, 350 Woodroof Drive, Griffin, GA 30223

Tori Stivers, Seafood HACCP Alliance (SHA) Supervisory Trainer
Sandy Shepherd, Good Shepherd Consulting LLC; SHA Assisting Trainer



- 8:00 – 8:30 AM **Arrival, check in**
- 8:30 – 8:45 **Course objectives; instructor/student introductions** - Tori
- 8:45 – 9:30 **Review FDA’s seafood HACCP regulation & 7 principles of HACCP** - 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 the above Guide sections with provided commodities
 - Knowledge assessments 2-5
- 10:30 – 10:40 Break
- 10:40 – 11:25 **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
- 11:25–12:15 PM **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
- 12:15 – 1:15 Lunch on your own (not provided)
- 1:15 – 4:00 Participants grouped in teams to conduct hazard analysis & develop HACCP plan using SHA training model(s) – Sandy & Tori
- 4:00 – 5:00 Present & discuss team results
- 5:00 – 5:30 Final Q & A; resources; course evaluation

