

**Segment 2 Seafood HACCP Course
Tuesday, May 9, 2023**

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 & Principles of HACCP - Sandy
9:30 – 10:30	Introduction to FDA Fishery Products Hazards & Control Guide - Tori <ul style="list-style-type: none">• 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
10:30 – 10:40	Break
10:40 – 11:25	Steps to conduct a hazard analysis using Guide Chapter 2 (pp 21-25) - Tori <ul style="list-style-type: none">• 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)
11:25–12:15 PM	Steps to develop a HACCP plan using Chapter 2 (pp 26-28) – Sandy <ul style="list-style-type: none">• Introduce HACCP plan form; transfer CCPs, hazards to it• Use Guide chapters to develop HACCP plan (steps 12-18)
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 (teams take breaks as needed)
4:00 – 5:00	Present & discuss team results
5:00 – 5:30	Final Q & A; resources; course evaluation

