

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
Patti Ross, Division of Seafood Safety, CFSAN, FDA; 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) – Patti, 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

