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
• 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
• 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)

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)

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