



Seafood HACCP Basic Course

June 6-8, 2016

Cumberland County Department of Public Health
1235 Ramsey St. Fayetteville, NC 28301

Day One, June 6

8:30-9:00AM **Registration**

9:00-9:30 **Orientation and Introduction to Alliance Course and HACCP (Jeff French)**

- Introduce instructors, course materials
- Chapter 1: Introduction to course and HACCP

9:30-10:15 **Chapter 2: Prerequisite Programs & Chapter 3: Preliminary Steps (Greg Bolton)**

- Sanitation & other programs needed prior to HACCP plan implementation
- FDA's eight key sanitation areas & related GMP's
- Controls for sanitation outside of HACCP plans
- Product description, intended use, intended consumers

10:15-10:30 **Break**

10:30-11:45 **Chapter 4: Seafood Safety Hazards (Barry Nash)**

- Biological Hazards (types, concerns, controls)
- Chemical Hazards (types, concerns, controls)
- Introduce FDA Hazards Control Guide

11:45-1:00 **Lunch**

1:00-2:30 **Chapter 5: Conducting a Hazard Analysis (Jeff French)**

- Utilize processing model to illustrate why/how to conduct initial hazard analysis
- Incorporate Hazards Guide
- Introduce Hazard Analysis form

2:30-2:45 **Break**

2:45-3:45 **Chapter 6: Determining Critical Control Points (Greg Bolton)**

- Definition, examples of critical control points (CCPs)
- Tools to help identify CCPs
- Processing model illustration

3:45-4:45 **Chapter 7: Establishing Critical Limits (Barry Nash)**

- Define critical limits (CLs); determine CLs for a CCP
- Processing model example

4:45 **End Day One**

Day Two, June 7

8:30-9:15AM **Chapter 8: Critical Control Point Monitoring (Jeff French)**

- Definition & purpose of CCP monitoring
- Develop monitoring procedures for model example

9:15-10:00 **Chapter 9: Corrective Actions (Barry Nash)**

- Definition & need for pre-determined corrective actions
- Processing model example

10:00-10:15 **Break**

10:15-11:00 **Chapter 10: Establish Verification Procedures (Jeff French)**

- Definition of verification & discuss frequency
- Processing model example

11:00-12:00 **Chapter 11: Record-Keeping Procedures (Barry Nash)**

- Importance of and types of required HACCP records
- Distinguish between HACCP and Sanitation records
- Processing model example

12:00-1:15 **Lunch**

1:15-2:45 **Chapter 12: The Seafood HACCP Regulation (Jeff French)**

- Format of the regulation & important definitions
- Interrelation of HACCP regulation with other directives

2:45-3:15 **Chapter 13: Resources for Preparing HACCP Plans (Barry Nash)**

- Personnel, publications, internet resources, and agencies

3:15-3:30 **Break**

3:30-5:30 **Group Work Sessions on Developing HACCP Plans**

5:30 **End Day Two**

Day Three, June 8

8:30-10:00AM	Continue Group Work Sessions and Complete HACCP Plans
10:00-11:30	Group Presentations of Hazard Analysis Sheets and HACCP Plans
11:30-12:00	Final Comments, Questions, and Course Evaluation Completion

Course Instructors

Jeff French, REHS, Environmental Health Regional Specialist, NC Division of Marine Fisheries, Shellfish Sanitation & Recreational Water Quality Program

Barry Nash, MS, Seafood Marketing and Technology Specialist, NC Sea Grant

Greg Bolton, MS, Seafood Research Technologist, NC State University – Center for Marine Science and Technology