

# Seafood Quality and Safety: A Practical Workshop for Environmental Health Specialists

## May 23-24, 2018



Christmount Retreat Center 222 Fern Way  
Black Mountain, NC

*Sponsored by the Environmental Health State of Practice Committee*



**OBJECTIVES:** The workshop is primarily designed to provide current and relevant information related to the safety and quality of seafood products and processes that the environmental health professional can promptly and directly apply in their daily field work. Seafood product identification, recognizing fraudulent practices, dealing with potential seafood-related illnesses, and retail seafood HACCP issues, are just a few of the fascinating topics that will be covered by experts from federal, state, and local agencies that deal with seafood on a regular basis.

**Target Audience:** EH Specialists, Industry professionals, and the general public

**CREDIT:** 12 CE's *Lunch Provided Day 1 and 2!*

**Environmental Health Specialists (EHS):** Application will be made to the N.C. State Board of Environmental Health Specialist Examiners for **12 hours** of continuing education credit.

### REGISTRATION INFORMATION:

[www.ncehsop.org](http://www.ncehsop.org)

**Fees: \$ 99**

**All registrations and payments must be postmarked at least 7 calendar days from the first day of the course in order to be registered.**

## DAY 1

**8:00**      **Registration and Coffee**

**8:30**      **Welcome and Introductions**

**8:45**      **Commercial Fishing in NC**

**9:45**      **Aquaculture in NC**

**10:30**     *Break*

**10:45**     **HACCP Controls at the Commercial Seafood Level**

**11:30**     **Approved Sources for Seafood**

**12:15**     *Lunch Provided*

**1:30**      **Required Controls for Sushi in Retail Food Handling Establishments**

**2:30**      **Retail Seafood HACCP**

**3:15**      *Break*

**3:30**      **An Overview: Shellfish Related Illness Investigation**

**4:15**      **Quality Characteristics of Seafood**

**5:00**      *Adjourn*

## DAY 2

**8:30**      **Local Seafood Ordinances: A County Perspective**

**9:15**      **Seafood Fraud**

**10:15**     *Break*

**10:30**     **Shellfish Issues in Retail Inspections**

**11:15**     **Seafood Taste Test: A Scientific Approach to New Seafood Product Development**

**12:00**     *Lunch Provided*

**1:15**      **Seafood Related Illnesses and Controls at Retail**

**2:00**      **Environmental Marine Hazards**

**2:45**      *Break*

**3:00**      **Name That Critter: Seafood Product Identification**

**4:00**      *Summary, Evaluations and Adjourn*

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## Registration Form

Course Title & Date: \_\_\_\_\_

First & Last Name: \_\_\_\_\_

E-mail: \_\_\_\_\_

Contact Number: \_\_\_\_\_

County and State of Employment: \_\_\_\_\_ REHS/Intern Number: \_\_\_\_\_

Supervisor Name: \_\_\_\_\_

Emergency Contact:

Name: \_\_\_\_\_ Relationship: \_\_\_\_\_

Address: \_\_\_\_\_ Telephone: \_\_\_\_\_

\*\*\*Please specify if special accommodations are needed\*\*\*

\_\_\_\_\_

All information must be completed and returned to:

NCEHSOP - PO BOX 316 - Wentworth, NC 27375

With payment of check or money order made out to NCEHSOP for the total of: \$99; must be postmarked at least 7 calendar days from the first day of the course in order to be registered.

## Cadre to Include:

*Jeff French, NCDEQ*

*Steve Murphey, NCDEQ*

*Shawn Nelson, NCDEQ*

*Shannon Jenkins, NCDEQ*

*Barry Nash, NC Sea Grant*

*Jeff Hinshaw, NCSU Aquaculture Extension*

*Donna Wanucha, USFDA*

*Special Agent Al Samuels, NOAA*

*Sgt. Carter Witten, NC Marine Patrol*

*Lisa Morgan, Chatham County Public Health Department*

*Sheryl Emory, Forsyth County Public Health Department*

