

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

October 13, 2022



Carteret Community College

Wayne West Building, Room 322

3713 Arendell St. Morehead City, NC 28557

Sponsored by the Environmental Health State of Practice Committee



OBJECTIVES: This is an intensive, one-day workshop for local EHS staff aimed at providing the most up to date information regarding specific areas of seafood safety that you are likely to encounter in the field. Topics will cover shellfish tags/labeling, common seafood illnesses, identifying various seafood products and evaluating their quality, and many more.

Target Audience: EH Specialists

CREDIT: 5 CE's

Environmental Health Specialists (EHS): Application will be made to the N.C. State Board of Environmental Health Specialist Examiners for 5 **hours** of continuing education credit.

REGISTRATION INFORMATION

Registration is Free!

Online Registration - www.ncehsop.org

DAY 1

8:30	Registration and Coffee	3:30	Controlling Risk Factors with Seafood at Retail
9:00	Welcome and Introductions	4:15	Questions, Closing Remarks & Adjourn
9:15	Evolution of the NC Shellfish Aquaculture Industry		
10:00	Seafood HACCP Controls at the Commercial Level		
10:30	<i>Break</i>		
10:45	Common Seafood-Related Illnesses		
11:15	Identifying Approved Sources for Seafood		
11:45	<i>Lunch (own your own)</i>		
1:00	Evaluating Seafood Quality		
1:30	Shellfish Tags & Labeling		
2:15	Seafood Markets & Roadside Vendors		
2:45	<i>Break</i>		
3:00	Seafood Fraud		

Cadre to Include:

Jeff French, NCDEQ

Barry Nash, NC Sea Grant

Valerie Wunderly, NCDEQ

Kacee Zinn, NCDEQ

Terri Ritter, NCDHHS

Col. Carter Witten, NC Marine Patrol (DEQ)

Steve Murphey, NCDMF Director (retired)

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