

# Seafood Quality and Safety Workshop: For Environmental Health Specialists



**Thursday, October 10, 2024**

**Carteret Community College  
Wayne West Building, Room 322  
3713 Arendell St. Morehead City, NC 28557**

This is a 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 include HACCP, shellfish tags/labeling, seafood fraud, approved sources, traceback investigations and seafood risk factors in a retail environment.

**5.5 hours of continuing education credits**

**Registration Fee: \$50.00**

**Online Registration: [www.ncehsop.org](http://www.ncehsop.org)**

Sponsored by the Environmental Health State of Practice Committee



# Agenda for October 10, 2024

- 8:30 Registration and Coffee
- 9:00 Welcome and Introductions
- 9:15 Controlling Risk Factors in Retail Establishments (Terri Ritter)
- 10:00 Seafood Borne Illnesses (Barry Nash)
- 10:30 Break
- 10:45 Marine Aquaculture (Eric Herbst)
- 11:15 Identifying Approved Sources for Seafood (NC Marine Patrol)
- 12:00 Lunch (ON YOUR OWN – NOT PROVIDED)
- 1:00 TBD (Jennifer Moore)
- 1:30 Characteristics of Fresh Seafood (Barry Nash)
- 2:00 Break
- 2:15 Shellfish Tags and Labeling (Valerie Wunderly)
- 3:00 Traceback Investigations (Shawn Nelson)
- 3:30 Seafood Fraud (Kacee Zinn)
- 4:15 Closing Remarks and Adjourn