



**US Department of Commerce/NOAA
National Training Section
HACCP Workshop for the Seafood Industry**

Day I

8:00 AM

Introduction

9:00 AM

Overview of HACCP System

Food Regulations in the US, Origins of HACCP, International Application of HACCP, 7 Principles, Prerequisite Programs and a Review of the FDA regulation Part 123.

11:45 AM

Lunch

12:45 PM

Seafood Safety Hazards - We'll review the basic biological, chemical and physical hazards that can lead to food problems for consumers and their controls.

2:15PM

Hazard Analysis: Preliminary Steps – Detailed product descriptions including identification of elevated risk factors for each finished product allows groups to create similar product groups based on shared risk. Risk profiles are essential to initial hazard analysis and reassessments.

5:30 PM

Review Day – Assign Homework – End of Day I
Homework Assignment: Reading and Written Assignment #1

Day II

8:00 AM

Review of the Homework Assignment/Completion of Preliminary Steps

9:30 AM

Hazard Analysis – Hazard Analysis - A Hazard Analysis methodology will be introduced and students will be broken into workgroups to apply this method to a model seafood company. This session will also describe how a company can use their hazard analysis to comply with a variety of regulatory programs.

10:45 AM

Hazard Analysis: Risk Assessment - The third step in the hazard analysis method used in the NMFS course, students will apply probability and severity assessment to help them identify those significant hazards which must be controlled within a HACCP Plan.

11:30 AM

**FDA Hazards and Controls Guidance
Verifying your Hazard Analysis**

The FDA Fish and Fishery Products Hazards and Controls Guidance document will be used to verify the effectiveness of the hazard analysis.

12:15 PM

Lunch

1:15 PM

Control Measures – Control measures are the cornerstone upon

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which a HACCP plan is built; students will develop and apply control measures to control significant hazards through elimination, reduction or prevention for the model seafood company practical exercise.

2:30 PM

CCP Determination

CCP determination approaches will be discussed for in-transit, in-process and cumulative time-out-of-temperature related hazards. Discussion of the Part 123 – FDA Seafood HACCP Regulation will address regulatory requirements and exceptions.

3:30 PM

FDA Seafood HACCP Plan - A review of the HACCP plan form used by the US FDA will help students capture HACCP theory on paper.

4:00 PM

Critical Limits - Defining control measures by determining direct or indirect critical limits will be covered; workgroups will continue developing a HACCP plan for the Westpak Seafood Company model. Process control sources will be identified.

5:30 PM

End of Day II – Assign Homework

Homework: Assignment #2, #3 & #4

Day III

8:00 AM

Review Homework

9:00 AM

Monitoring Procedures - Defining and developing monitoring procedures will be covered; workgroups will continue developing their HACCP plan.

10:30 AM

Corrective Actions - Defining and developing appropriate corrective action plans for critical limit deviations will be covered. Workgroups will continue the development of the HACCP plan.

12:00 PM

Lunch

1:00 PM

Verification Procedures – Initial validation and the creation of requisite daily/weekly and periodic verification procedures will be discussed. Annual and periodic reassessment catalysts and procedures will be covered. Participants will complete their HACCP Plan forms with verification steps for their HACCP Plan.

2:00 PM

Record Keeping -The role of records in your HACCP plan and records Keeping requirements will be discussed specific to Part 123 requirements.

2:30 PM

Sanitation Control Procedures (SCP) – Creation of an SCP as a prerequisite program for your HACCP system. This session will cover what is required under the US FDA regulation for documenting compliance with the sanitation elements covered by Current Good Manufacturing Practices (CGMP'S).

3:30 PM

FDA HACCP Regulation - A thorough discussion of the FDA HACCP regulation will be made; this session will culminate with a discussion about a processor's "next steps" to comply with existing regulations.

3:45 PM

Break

4:00 PM

USDC HACCP Examination

5:30 PM

End of Day III – End of Program