

## **APPENDIX II: SEGMENT TWO HACCP COURSE** **(6.5 Contact Hours minimum with the use of FDA Hazards Guide)**

The optional Cornell Internet based HACCP training course (Segment One) is designed to teach students the information presented in the basic HACCP curriculum and assure the participants understand how to use the FDA Hazards Guide. The SHA/AFDO **Segment Two** course provides additional instruction and recommended Practical Work Sessions with oversight provided by a Qualified SHA/AFDO Trainer. To receive an AFDO “Certificate of Course Completion,” students who have completed the Segment One Cornell Internet Course must then complete their training by attending a “face-to-face” (classroom format) training course called Segment Two. The following Segment Two course format and agenda involves 6.5 Contact Hours. Individuals who previously attended a SHA/AFDO training course and want to attend a Segment Two course as a refresher or to demonstrate that they have been updated or re-trained must present a copy of their previous SHA/AFDO certificate to the Supervisory Instructor which is then forwarded to AFDO instead of a Segment One course completion email.

### Orientation, Course Objectives and Introductions

30 minutes - Review of FDA Seafood HACCP Regulation (21CFR Part 123) Fish and Fishery Products, and the 7 Principles of HACCP

60 minutes – Identify species- and process-related food safety hazards and their associated control strategies using the FDA’s *Fish and Fishery Products Hazards and Controls Guidance* (FDA Hazards Guide)

- Explain how to use Chapter 3, using Tables 3-2, 3-3, and 3-4.
- Discuss use of the “Understand the Potential Hazard” section of each chapter.
- Participants should identify the food safety hazards for the provided commodities (e.g., model provided by SHA or based on participant’s needs).

90-120 minutes – Review Progressive Steps for Developing a HACCP Program

- How to conduct a Hazard Analysis (i.e. product specification, flow diagram, and hazard analysis) using FDA’s Hazards Guide (Chapter 2, Appendix 3 and a process model provided by SHA or based on participant’s needs).
- Developing a hazard analysis and identifying controls using the same model as bullet one and utilizing the individual chapters in the FDA’s Hazards Guide to understand and develop a hazard analysis and identify CCPs. Developing a HACCP Plan using individual chapters of the FDA’s Hazards Guide and the same process model as per this section.

120 to 180 minutes – Group Work Sessions using a new model(s) provided by the Alliance or model(s) that are applicable to the participant’s needs

- Participants shall be divided appropriately into work groups
- Each group shall develop a hazard analysis and HACCP plan as deemed appropriate by the Trainer

60 minutes – Group Presentations Dependent on the number of groups presenting – Team Presentations and Class Discussion of Group Work Session Results

30 minutes - Paperwork and Final Q & A