

Appendix I: Segment Two Seafood HACCP Virtual Training Course

Agenda

Introduction to (zoom) and troubleshooting - REQUIRED for those not familiar with virtual learning and document sharing platforms (30 minutes)

Orientation, Course Objectives and Introductions

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

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)* (60 minutes required)

- 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 (i.e. model provided by SHA)

Ex: Knowledge assessment (KA) 1: Seafood Hazards

1. Where in the hazards guide can you find more information on the hazard of allergens?
 - a. Chapter 7
 - b. Chapter 9
 - c. Chapter 12
 - d. [Chapter 19](#)
2. Where in the hazards guide can you find more information on the hazard of *Clostridium botulinum* toxin formation?
 - a. Chapter 7
 - b. Chapter 9
 - c. [Chapter 13](#)
 - d. Chapter 19

Break - Roll Call

Review Progressive Steps for Developing a HACCP Program (90-120 minutes required – be specific in your agenda)

- How to conduct a Hazard Analysis (i.e. product specification, flow diagram, and hazard analysis) using FDA Hazard's Guide (Chapter 2, Appendix 3 and a process model provided by SHA)

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- 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.

Ex: Knowledge assessment (KA) 2: Identifying Hazards

1. Which of the following hazards **IS** a concern in Bluefish (*Pomatomus saltatrix*)?
 - a. Parasites
 - b. Natural Toxins
 - c. Environmental Chemicals
 - d. Aquaculture Drugs
2. Which of the following hazards **IS** a concern in Cod (*Gadus macrocephalus*)?
 - a. Environmental Chemicals
 - b. Scombrototoxin (Histamine)
 - c. Natural Toxins
 - d. Parasites

Lunch - Roll Call

Ex: Knowledge assessment (KA) 3: CCP's

1. On what page of the hazards guide can you find control strategies for aquaculture drugs?
 - a. Page 193
 - b. Page 201
 - c. Page 245
 - d. Page 297
2. On what page of the hazards guide can you find control strategies for glass inclusion?
 - a. Page 385
 - b. Page 398
 - c. Page 245
 - d. Page 297

Group Work Sessions using a new model (120 -180 minutes required – be specific in your agenda)

- Randomized pre-selected groups will be assigned one of the selected new models.
- Each group will develop a hazard analysis and a HACCP plan for their assigned model.

Presentation and Discussion of Group Work Sessions (60 minutes required)

- Groups will present their models: Hazards Identified, CCP's and final HACCP Plan.

Wrap-Up and Q&A (30 minutes required)

- Student info sheets distributed virtually prior to training and must be returned before.
- Require a short evaluation prior to signing off.