



Seafood and HACCP Resources

Seafood HACCP Training Resources

[Florida Sea Grant \(HACCP Manuals, Hazards Guide and Training Models\)](#)

[FDA Seafood Page \(Hazards Guide, Errata Sheet, Videos\)](#)

[Association of Food and Drug Officials \(AFDO\) Seafood HACCP webpage](#)

Agency Resources

[Electronic Code of Federal Regulations](#)

USFDA

[FDA Seafood Resource Page](#)

[FDA Aquacultured Seafood Page](#)

[FDA Draft Guidance for control of Listeria in ready-to-eat foods](#)

[FDA Guidance on Seafood HACCP and FSMA](#)

[FSMA Sanitary Transport of Human and Animal Food](#)

[FSMA Rule of Adulteration](#)

[National Shellfish Sanitation Program \(NSSP\) Model Ordinance](#)

[FDA Traceability Records for Certain Foods \(including some seafood species\)](#)

[FDA Food Defense Training on the FSMA Intentional Adulteration Rule](#)

[FDA Bad Bug Book](#)

[FDA Seafood List](#)

[Importing FDA-Regulated Products: Seafood Video](#)

USDA

[USDA Inspection of Siluriformes \(Catfish\)](#)

[Country of Origin Labeling \(COOL\)](#)



Seafood and HACCP Resources

Industry/NGO Resources

[Ready-to-eat Seafood Pathogen Control Guidance Manual \(National Fisheries Institute \[NFI\]\)](#)

[AFDO Control of Pathogens in Ready-to-Eat Seafood Products](#)

[Industry Guidance of Best Practices for Addressing Seafood Fraud \(NFI\)](#)

[NFI Guide to Food Labeling Requirements](#)

[NFI Traceability Resources](#)

Academic Resources

[New York Sea Grant Seafood Resources](#)

[Seafood Network Information Center \(Extensive resources for Seafood and HACCP\)](#)

[Oregon State University Seafood Lab](#)

[Virginia Seafood Agricultural Research and Extension Center](#)

[Louisiana Fisheries Forward](#)

[Mississippi State University Experimental Seafood Processing Lab](#)

This document will be reviewed and updated periodically, to request additional educational resources be added, send them to shadirector@afdo.org.