Seafood HACCP Segment 2 Course Outline
September 10th, 2015 (Thursday)
Food Innovation Center, 1207 NW Naito Parkway, Portland, Oregon 97209

Sponsored by
Oregon State University Seafood Research and Education Center, Astoria, Oregon
Food Safety Division of Oregon Department of Agriculture, Salem, Oregon

8:15 - 8:25 am  Registration and Check-in

8:25 - 8:30 am  Welcome

8:30 - 8:45 am  Orientation, Course Objectives and Introductions
  • Student introductions and HACCP experience
  • Verify student records for AFDO Certificates of Course Completion
  • Explain training materials/protocols and relationship between the Alliance and AFDO

8:45 - 9:30 am  Review
  • Prerequisite programs and preliminary steps
  • Seafood safety hazards
  • Seven HACCP principles
  • State regulations and HACCP

9:30 - 10:10 am  Seafood HACCP Regulations
  • Relationship of HACCP to FDA regulation
  • FDA guidance material (Fish and Fishery Products Hazards and Controls Guide)

10:10 - 10:20 am  Break

10:20 - 10:40 am  Use the Fish and Fishery Products Hazards and Controls Guide

10:40 - 11:15 am  Conducting Hazard Analysis

11:15 - 11:50 am  Determination of Critical Control Points

11:50 - 12:10 pm  Resources (Information and References) for Preparing HACCP Plans

12:10 - 1:00 pm  Lunch (included)

1:00 - 4:30 pm  Development of a HACCP Plan
  • Practical work group session
  • Group presentation

4:30 - 4:50 pm  Conclusion
  • Summary and concluding comments
  • Last minute questions and answers
  • Course evaluation

4:50 pm  Adjourn