

## SEAFOOD HACCP ALLIANCE FOR EDUCATION & TRAINING

The Seafood HACCP Alliance was formed to foster a more uniform and current national education, training and technical assistance program for the seafood industry and the federal, state and local food inspectors. The Alliance approach is to develop basic education manuals and conduct a series of 'train-the-trainer' courses to help prepare a cadre of instructors across the nation. Likewise, through continuing project funds from the National Sea Grant College Program, they plan to provide a number of actual training sessions for the regional industries and inspectors. To assure regional coverage, the Alliance is organized in alignment with the regional affiliates of the Association of Food & Drug Officials (AFDO). They are represented by pertinent agencies, academic expertise and industry. The Alliance does not develop or direct policy or commercial response. The Alliance role is strictly for development and delivery of educational programs.

### **SEAFOOD HACCP STEERING COMMITTEE**

Association of Food & Drug Officials and their six regional Affiliates

US Food and Drug Administration, Office of Seafood

National Marine Fisheries Service

National Fisheries Institute

National Food Processors Association

Interstate Shellfish Sanitation Conference

USDA Cooperative Research, Education & Extension Services

National Sea Grant Office and the State based programs in Alaska, California, Florida, Louisiana, North Carolina, Oregon and Virginia

### **TRIAL TRAINING SESSION, WASHINGTON, DC - DECEMBER 4-6, 1995**

The Seafood HACCP Alliance has arranged a special "trial test" for their materials and mode of instruction to determine needed adjustments before completing the course curriculum and launching the national education program. The trial training session is designed to exemplify the intended training program. The instruction includes a manual and selection of practicals to provide experience in developing HACCP programs for seafood processing. All training materials were developed in cooperation with the US Food & Drug Administration to assure consistency with future FDA mandates. Towards the end of the training session, student and instructor comments will be compiled to help direct adjustments in the Alliance training materials and instruction. This critique is most important if the Alliance training program is to be effective.

### **TRAINING AGENDA**

Mon. Dec. 4 8 am Registration and Program Orientation

am Introduction to HACCP/Food Safety Hazards/Pre-

requisites for HACCP

pm Developing a HACCP Program

Tue. Dec. 5 am Developing a HACCP Program - continued

pm HACCP Practical in Seafood Processing

Wed. Dec. 6 am Reviews/Exam/Critiques

noon Adjourn

### **REGISTRATION AND LODGING**

A group of 15 to 20 students will be selected from the recommendations of the respective AFDO regional affiliates. Selections will try to assure an even mix for industry and inspector representatives. The recommendations will feature likely representatives to be future regional seafood HACCP trainers. The intended audience will be both industry and regulatory.

Registration: THERE IS NO REGISTRATION FEE. For additional information contact Steve Otwell, Food Sci. & Human Nutrition Dept., University of Florida, Gainesville, FL (Ph: 904/392-1991; Fax: 904/392-8594; e-mail: [Otwell@gnv.ifas.ufl.edu](mailto:Otwell@gnv.ifas.ufl.edu)).

Lodging: DoubleTree Hotel (Pentagon City- National Airport), 300 Army Navy Dr., Arlington, VA @ \$99 single and \$125 double occupancy. Attendees must confirm reservations BEFORE NOVEMBER 15 (Ph: 703/416-4100 or Fax: 703/416-4147). They should identify the "Seafood Alliance" for special rates. The hotel is within walking distance to the Metro stop at Pentagon City for travel about Washington, D.C. Travel from the airport is best via free hotel shuttle service (703/416-3893).

### **4TH FORMAL MEETING - SEAFOOD HACCP ALLIANCE FOR EDUCATION AND TRAINING**

Dec. 6, 1995 (2 pm) through Dec. 7, 1995 (3 pm)

DoubleTree Hotel, National Airport, Washington, DC (for lodging details,

see information above)

### **MEETING AGENDA**

Dec. 4 (8 am) through Dec. 6 (noon) - Special Seafood HACCP Trial Training Session for Invitees

Dec. 6 (2 pm) through Dec. 7 (3 pm) - Seafood HACCP Alliance Steering Committee Meeting

Wed. - Open Committee Reports

Thur. - Alliance planning activity to include planning for the 2nd alliance video-teleconference activity

### **Committees**

SO-1 Organization SO-5 Compendium of Methods for HACCP

SO-2 Core Curriculum & Curricula SO-6 HACCP Pilot Test/Field Evaluations

SO-3 Learning Evaluations SO-7 General Education Materials

SO-4 HACCP Trainers and Training SO-8 Required Research

The 4th meeting of the Seafood HACCP Alliance for Education and Training will convene the Steering Committee to review their work since June 1994 and discuss their plan for work through 1996. This National Sea Grant funded project plans to advance the development of a uniform national HACCP education, training and technical assistance program for the seafood industry and the federal, state and local food inspectors. The Steering Committee includes representation from pertinent agencies, academic expertise and industry. Their organization is aligned with the various regional affiliates of the Association of Food and Drug Officials. The Alliance does not develop or direct regulatory policy or

commercial response. Their role is strictly for development of an educational program. Anyone interested in HACCP training programs and materials should plan to attend.

The Seafood HACCP Alliance meeting DOES NOT require a registration fee. For Alliance information contact: Steve Otwell, e-mail [Otwell@gnv.ifas.ufl.edu](mailto:Otwell@gnv.ifas.ufl.edu) (address, phone, etc. listed above).