



## **BASIC SEAFOOD HACCP WORKSHOP AGENDA**

**INSTRUCTOR: CHRIS SANNITO, [CSANNITO@ALASKA.EDU](mailto:CSANNITO@ALASKA.EDU)**

<u>FIRST DAY:</u>	8:00-8:30 AM	CHECK IN, WELCOME
	8:30-8:50	WELCOME AND OBJECTIVES
	8:50-9:00	STUDENT INTRODUCTIONS AND LEARNING GOALS
	9:00-9:45	PREREQUISITE PROGRAMS AND HACCP PRELIMINARY STEPS
	9:45-11:00	SEAFOOD SAFETY HAZARDS (BIOLOGICAL, CHEMICAL AND PHYSICAL)
	11:00-11:15	BREAK
	11:15-11:30	THE SEVEN PRINCIPLES OF HACCP- VIDEO
	11:30-NOON	CONDUCTING A HAZARD ANALYSIS
	NOON-1:00 PM	LUNCH BREAK
	1:00-1:30	CONDUCTING A HAZARD ANALYSIS (CONTINUED)
	1:30-2:30	DETERMINING CRITICAL CONTROL POINTS
	2:30-3:30	ESTABLISHING CRITICAL LIMITS
	3:30-3:40	BREAK
	3:40-4:20	CRITICAL CONTROL POINTS MONITORING
	4:20-5:00	CORRECTIVE ACTIONS
	5:00	ADJOURN FOR THE DAY
	<u>SECOND DAY:</u>	8:00- 9:00 AM
9:00-10:00		RECORDKEEPING PROCEDURES
10:00-11:00		PROCESS PLANT PERMITTING / INSPECTIONS
11:00-11:05		BREAK
11:05- NOON		OVERVIEW OF SEAFOOD HACCP REGULATION
NOON- 1:00 PM		LUNCH BREAK
1:00-2:30		OVERVIEW OF SEAFOOD HACCP REGULATION (CONTINUED)
2:30-3:15		SEAFOOD SPECIFIC HAZARDS
3:15-3:45		RESOURCES FOR PREPARING HACCP PLANS
3:45-4:15	REVIEW AND WRAP UP	
<u>THIRD DAY:</u>	9:00-9:30 AM	INTRO TO HACCP GROUP ACTIVITY
	9:30-10:30	WORK SESSION-HACCP PLAN PREPARATION
	10:30-11:30	PRESENTATION OF HACCP PLANS
	11:30-11:45	WRAP UP
	11:45	EVALUATIONS AND SURVEY