

SANITATION CONTROL PROCEDURES FOR PROCESSING FISH AND FISHERY PRODUCTS- AGENDA

May 4, 2018

Instructor- Chris Sannito, Alaska Marine Advisory Program

8:30 am- 9:00 am- Registration

9:00 am- 9:15 am- Introductions and National Seafood HACCP Alliance SPC Course

9:15am -9:45 am – SAFETY OF WATER

9:45 am-10:15 am- CONDITION AND CLEANLINESS OF FOOD CONTACT SURFACES

10:15-10:30- MORNING BREAK

10:30 am-11:00 am- PREVENTION OF CROSS CONTAMINATION

11:00 am-11:30 am- MAINTENANCE OF HAND WASHING, HAND SANITIZING AND TOILET FACILITIES

11:30 am-12:00 pm- PROTECTION OF FOOD FROM ADULTERANTS

12:00 pm- 1:00 pm LUNCH

1:00 pm- 1:30 pm- PROPER LABELING, STORAGE AND USE OF TOXIC COMPOUNDS

1:30 pm- 2:00 pm – CONTROL OF EMPLOYEES WITH ADVERSE HEALTH CONDITIONS

2:00 pm -2:15 pm- AFTERNOON BREAK

2:15 pm-2:45 pm- EXCLUSION OF PESTS

2:45 pm- 3:30 pm – SSOP PLANS AND SANITATION CONTROL RECORDS

3:30 pm -4:30 pm – DEMO - Measuring sanitizer residuals using test kits
QUAT, CHLORINE LOW RANGE, CHLORINE HIGH RANGE AND IODINE

4:30 pm - ADJOURN