



Research, training, and technical assistance for Alaska's seafood industry



### Seafood HACCP Segment 2

(Hazard Analysis Critical Control Point)

January 26, 2024 ♦ online

March 1, 2024 ♦ online

Mandatory for all Alaska seafood processors. Learn the scientific process for identifying specific hazards in processing, and control measures for reducing risks.

### Better Process Control School

February 7–9, 2024 ♦ Anchorage

Learn the principles of acidified foods and thermal processing, equipment requirements, closure evaluation, and record keeping for glass jars and cans. The course addresses both flexible pouch and metal can retort operations.

### Sanitation Control Procedures Workshop

April 26, 2024 ♦ Kodiak

A one-day sanitation control procedures workshop designed for all seafood processors covering the basics of sanitation and documentation requirements. Several demonstrations will be conducted using test kits to monitor common sanitizer residuals.

### Seaweed Handling and Processing

May 2024 ♦ Kodiak

Hands-on workshop to help Alaskan individuals and companies better understand what's involved in becoming a seaweed processor. Applications will be required to attend.

### Smoked Seafood School

May 1, 2024 ♦ Kodiak  
*Kodiak Island Borough residents only*

A workshop for Kodiak Island Borough residents interested in smoking and processing fish, including home fish-smoking enthusiasts, small smokehouse operators, fishermen interested in direct marketing fish, and commercial operators.

### Questions? Contact

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Additional classes can be arranged at your business or in your community. Contact [sea.grant@alaska.edu](mailto:sea.grant@alaska.edu) for more information.