



# Seafood HACCP Alliance Trainer eNewsletter

**Association of Food and Drug Officials**

**June 2017**

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## AFDO Office Moved

In May, 2017, the AFDO Office moved to a larger facility in downtown York, Pennsylvania. Our new address is:

Association of Food and Drug Officials  
155 W Market Street - 3rd Floor  
York PA 17401

Our telephone number (717) 757-2888 has not changed.

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## Seafood HACCP Protocol Revised

The HACCP and SCP Training Protocol was updated in December 2016. Please assure you are using the latest version of the protocol when submitting course applications and agenda. If you wish to deviate from the protocol you must provide justification when submitting your application. [View the latest version](#). In addition, submit your application at least 30 days in advance to assure there is enough time to obtain approval for your course.

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## New 6th Edition of Seafood HACCP Alliance Training Manual Now Available

The new Hazard Analysis and Critical Control Point Training Curriculum 6th Edition ('Blue Book' - SGR 132) goes on sale June 1, 2017. This sixth edition includes some changes to improve the training program and the few additions regarding requirements introduced by the Food Safety Modernization Act (FSMA).

In related news, a one-page supplement has been added to the existing Sanitation Control Procedures for Processing

**Fish and Fishery Products training manual ('Green Book' - SGR 119).**

Both training manuals feature changes in compliance with the new Good Manufacturing Practices-Part 117. They will be required in accordance with the SHA/AFDO Protocol for approved HACCP and SCP courses accompanied with certificates of course completion issued and recorded by AFDO.

The 'blue book,' the 'green book' and the current 2011 edition of the FDA Hazard Guide (SGR 129) can be purchased and delivered at the existing rate (\$25 US/manual) through the UF/IFAS Extension Bookstore, <https://ifasbooks.ifas.ufl.edu/>, 352-392-1764 or 800-225-1764. These are the required training manuals for the Seafood HACCP Alliance (SHA) courses recognized with the AFDO course completion certificate.

## **Discounted 5th Editions of HACCP Training Manual Available Until September 1**

A limited supply of the 5th Edition of the Seafood HACCP Training Manual can still be purchased through the UF/IFAS Extension Bookstore at \$10/copy, a significant discount off the current \$25 cost. The book includes a one-page addendum that explains changes needed to address the few new requirements imposed through the Food Safety Modernization Act and revisions to Good Manufacturing Practices (GMPs Part 117). Orders will be accepted by phone only (no online orders). Orders may be placed during normal business hours (8 am to 5 pm, eastern) at 352-392-1764 or 800-225-1764. Books are available until September 1, or while supplies last.

## **Revised Seafood HACCP Training Models Now Posted**

Recent revisions and additional training models were posted in the seafood HACCP section of the [Florida Sea Grant website](#) as of June 1, 2017. A total of 10 models are now available. The Seafood HACCP Alliance (SHA) Training Protocol requires use of these example models in all approved courses that provide certificates issued and recorded by AFDO. The models are accompanied with an instruction sheet for trainers and blank forms for use in practical exercises required for all SHA/AFDO approved courses. All materials can be downloaded directly from the website at no charge.

Future versions will be progressively identified with approval dates for revisions or additions.

You can make any suggestions for changes, corrections and ideas for new models to Doris Hicks at [dhicks@udel.edu](mailto:dhicks@udel.edu) or Steve Otwell at [otwell@ufl.edu](mailto:otwell@ufl.edu).

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## **2017 Train-the-Trainer Course**

The Seafood HACCP Alliance (SHA) is happy to welcome 24 new trainers who completed the 2017 Train-the-Trainer course

held on May 9-11 in Chicago, IL. Our new trainers are from 13 different U.S. states, Puerto Rico, South Korea and Ecuador. [Read more....](#)

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## Unapproved Use of an Antimicrobial Agent

During a recent audit of FDA's food safety program, auditors observed a fishery product that had fallen on the floor during processing and was "reconditioned" by rinsing it in a solution containing acidified sodium chlorite. In response to that observation, FDA is re-enforcing current Good Manufacturing Practices (cGMP 21CFR110.80). [Read more...](#)

## Training Tips

In future issues, information from experienced trainers will share what techniques are working well and any helpful tips. Please submit any suggestions and/or questions to: [afdo@afdo.org](mailto:afdo@afdo.org). In the subject line, please reference HACCP eNewsletter Training Tip.

## Upcoming Courses

Upcoming HACCP Courses: [Click Here](#)

Please contact us with any questions: [afdo@afdo.org](mailto:afdo@afdo.org) (717) 757-2888

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