



Seafood HACCP Alliance Trainer eNewsletter

Association of Food and Drug Officials

March 2018

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Seafood HACCP Protocol Revised

The Seafood HACCP Alliance HACCP and SCP Training Protocol was revised in September, 2017. The latest edition can be found at: <http://www.afdo.org/page-1186193>. The following changes were made:

- The protocol was revised to align with changes that were made to the HACCP Training Curriculum (i.e. Blue Book 6th Edition).
- The protocol was updated to reflect the AFDO new office address and to clarify the role of the Executive Committee.
- The protocol was updated to reflect the increased cost of the Internet Segment One Course to \$75.00.
- A change was made to the SHA/AFDO Training Course Approval Committee. There is now only one committee that reviews all Domestic HACCP and SCP Training courses that are submitted to the AFDO Office. Having one review committee will allow review of courses to be more consistent and efficient. There was no change to the International Review Committee.

We encourage all trainers to:

- read the protocol and assure that they are following the revised agendas as outlined in the protocol. Trainers wishing to deviate from the agenda listed in the protocol and/or provide less than recommended contact hours must provide justification in writing.
- to review the Instructor's Page, <http://afdo.org/page-1187059> when submitting courses for approval; and
- submit applications in a timely manner keeping in mind that it may take 20 to 30 business days for a course to be approved.

Any questions regarding course approval should be directed to Alena King, aking@afdo.org

Protocol Agenda Requirements vs Training Book Agenda Requirements

There has been some confusion about which requirements to follow when submitting an agenda for approval as there is a difference between the Protocol Agenda Requirements and Training Book Requirements. The training book allows for only 14.75 hours of contact time; whereas the protocol calls for 16 hours of contact time.

The protocol agenda is the one that was agreed upon after receiving the input from numerous experienced trainers who did not feel that only 14.75 hours of contact time was enough - it essentially shortened it from a 2.5-day course down to a 2-day course. Please be sure that your submitted agenda follows the requirements as outlined in the protocol. Please do not follow the Training book requirements as they are incorrect.

Protocol Agenda Flexibility

The protocol states there is flexibility in the design of an agenda based on the nature of the audience. The application (which is contained within the protocol) states that if instructors plan to teach the course agenda in less than the specified minimum contact hours then they need to justify their decision. The justification should be sent along with the agenda. For example, a trainer states that the reason they are short time for the Group Presentations is because it is a closed course and there are only 3 students. This was approved.

Current Seafood HACCP Alliance Training Materials

The required training materials for approved SHA/AFDO training courses have been updated and posted for use from the Florida Sea Grant Seafood HACCP website,
<https://www.flseagrant.org/seafood/haccp/>.

Basic Seafood 'HACCP Training Curriculum' (blue colored manual) 6th Edition, May 2017

The manual title remains the same, but the new edition SGR 132 replaces the older version SGR 127. The new edition, SGR 132, includes corrections, some reformatting and a few additions including pertinent new rules from the Food Safety Modernization Act (FSMA).

Sanitation Control Procedures for Processing Fish and Fishery Products, (green colored manual) 1st edition, 2000, SGR 119

This manual remains the same, but a new 'Supplement' page (Attention Readers -March 2017) has been added to explain pertinent changes introduced through new FSMA rules.

FDA's "Fish and Fishery Products Hazards and Controls Guidance, (gold colored manual) 4th edition, 2011, SGR 129

This manual remains the same, but a new 'Supplement' page (Attention Readers -March 2017) has been added to explain pertinent changes introduced through new FSMA rules.

Seafood HACCP Training Models

The recommended Seafood HACCP training models have been updated and posted through September 2017. The list now features two new models for aquaculture products. Current listing by title include:

- Shrimp (Wild), Cooked, Frozen
- Fresh Tuna Loins
- Shrimp (Farm-raised), Raw Frozen
- Wild Salmon Sushi Rolls
- Fish Sticks, Breaded and Frozen
- Wholesale/Distribution/Warehouse
- Hot Smoked Salmon, Reduced-Oxygen Packed
- Wholesale/Distribution of Histamine Fish
- Shucked Oysters
- Oyster Shellstock
- Tilapia (Farm-raised), Fresh and Frozen

You can make any suggestions for changes, corrections and ideas for new models to Doris Hicks, dhicks@udel.edu or Steve Otwell, otwell@ufl.edu.

Seafood HACCP Training Slide Sets

BASIC Seafood HACCP Training Course

A new set of training slides (PowerPoint) has been posted at the site for use with the Basic Seafood HACCP training course. The slides follow the course outline in the FDA Guide (SGR 129) and the revised Basic Training curriculum (SGR 132).

Segment 2 Basic Seafood HACCP Training Course

A new set of Segment 2 training slides (PowerPoint) has been posted at the site for use with the Segment 2 Seafood HACCP training course that complements the Internet Segment 1 course.

SHA Internet Course

The Seafood HACCP Alliance (SHA) Segment One Internet course has been updated to be consistent with the latest (May 2017) edition of the SHA Training Curriculum manual (blue book). All students who register for the Internet course from September 7, 2017 on will be enrolled in the latest edition. The course fee will also increase on the same date to \$75.00 as approved by the SHA Executive Committee. There are no other changes to the structure for the Segment One Internet course and the Segment Two course taught by SHA instructors. The Internet course will continue to be managed by Mike Ciaramella and Karen Palmeri at the Cornell/NY Sea Grant office in Stony Brook, NY. The Internet course registration site will also remain at the same location at: <http://seafoodhaccp.cornell.edu>.

Instructions For Training

A brief list of instructions for use of seafood HACCP training materials is posted on the FL Sea Grant website, <https://www.flseagrant.org/seafood/haccp/>.

Spanish-Language Translations

As of September 2017, all new training materials are available in English. Spanish-language translations are in progress and will be posted as soon as available.

New GAO report on Imported Seafood Safety: FDA and USDA Could Strengthen Efforts to Prevent Unsafe Drug Residues, GAO-17-443)

This latest work addresses how the Food and Drug Administration and the Department of Agriculture's Food Safety and Inspection Service help ensure the safety of imported seafood, including catfish, from unsafe drug residues and ways the agencies could strengthen their efforts; and the extent to which these agencies coordinate their oversight efforts.

The report can be accessed by visiting <http://www.gao.gov/products/GAO-17-443>.

Training Tips

Detailed Agendas

To help insure that your agenda will be approved when initially submitted, please follow the criteria stated in the AFDO/SHA Seafood HACCP Protocol. Here are some helpful tips:

- Be mindful to include the bulleted items under each major topic;
- Ensure minimum time is devoted to each topic as stated in the protocol;
- Ensure minimum total contact hours are met (Basic - 16 hours, Segment Two and SCP - 6.5 minimum hours);
- List all training materials to be used in delivery of the course in addition to the SAH/AFDO Core Training Manual and FDA's Fish and Fishery Hazards and Controls Guidance, latest version;

We would like to include training tips from experienced trainers about what techniques are working well and any helpful tips in the next newsletter. Please submit your training tips, suggestions and/or questions to: afdo@afdo.org and reference HACCP eNewsletter Training Tip in the subject line.

AFDO Training Statistics

In 2017, AFDO Instructors conducted 88 Basic Courses, 5 SCP Courses and 146 Segment II Courses. A total of 2,345 students attended the courses. To see more statistics go to <http://www.afdo.org/page-1353047>.

Upcoming Courses

Upcoming HACCP Courses: [Click Here](#)

Closed courses not listed on AFDO website

If you indicate on your Course Registration Form that your Course will be closed to the public, We will no longer list the Course on the AFDO website under Upcoming Courses. Should you prefer to have the Course listed on the AFDO website, please let us know at the time of submission. Once approved, we will be glad to list it for public view.

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

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