



# Seafood HACCP Alliance Trainer eNewsletter

**Association of Food and Drug Officials**

**September 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 and fax number (717) 650-3650 have not changed.

## Quick Links

[SHA Protocol](#)

[SHA Internet Course](#)

[Florida Sea Grant Org](#)

[FDA Document 1](#)

[FDA Document 2](#)

[Executive Steering  
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## Seafood HACCP Protocol Revised

The Seafood HACCP Alliance HACCP and SCP Training Protocol was recently revised and the latest edition can be found here:

<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 Guide for Applicants <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](mailto:aking@afdo.org).

## Update on Current Seafood HACCP Alliance Training Materials

The required training materials for approved SHA/AFDO training courses have been recently 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](mailto:dhicks@udel.edu) or Steve Otwell, [otwell@ufl.edu](mailto: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.

## **FDA Published Guidance Documents on FSMA Rules**

The FDA announced the availability of two FSMA related guidance documents that may be of interest to Seafood HACCP Trainers.

One document will help producers of seafood products that are covered by the Seafood HACCP regulation understand which parts of the FSMA rules apply to them and how the FSMA rules may affect their operations.  
<https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm569554.htm>

Another document is a Small Entity Compliance Guide (SECG) to help small businesses comply with the Final Rule on Mitigation Strategies to Protect Food Against Intentional Adulteration (or Intentional Adulteration Rule), mandated by FSMA.  
<https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm572408.htm>

## 2018 Train-the-Trainer Course

Arrangements are being made for the 2018 Train-the-Trainer Course. If you know of someone who would be interested in taking the course, please let them know to contact Alena King, [aking@afdo.org](mailto:aking@afdo.org), to be placed on the waiting list. When arrangements are finalized, we will contact them with the details.

Stay tuned for more information.

## Training Tips

### Detailed Agendas

To help insure that your agenda will be approved when initially submitted, please follow the criteria 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](mailto:afdo@afdo.org) and reference HACCP eNewsletter Training Tip in the subject line.

## AFDO Training Statistics

**We are on track to have a record year for the number of Courses for 2017. As of 9/18/2017, there were 95 Basic Course, 146 Segment Two Courses and 6 SCP Courses scheduled. To see more statistics go to <http://www.afdo.org/page-1353047>.**

## 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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