



# Seafood HACCP Alliance Trainer *eNewsletter*

## Association of Food and Drug Officials October 2018

### In This Issue

[Protocol Information](#)  
[Training Material Information](#)  
[SHA Models Committee Update](#)  
[FDA Update](#)  
[Aquaculture America 2019](#)  
[AFDO News](#)  
[SHA Train-the-Trainer Information](#)  
[Upcoming Courses](#)

### Quick Links

[SHA Protocol](#)  
[Florida Sea Grant Org](#)  
[Executive Steering Committee List](#)  
[Steering Committee List](#)  
[Workgroup Listing](#)

### Seafood HACCP Protocol Revised

The [Seafood HACCP Alliance HACCP and SCP Training Protocol](#) was revised in September 2017. Any changes will be posted in future eNewsletters and emails.

We encourage all trainers to:

- read the Protocol to make sure 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 along with the submission of the Registration and Agenda.
- 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](mailto:aking@afdo.org).

### 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 justification 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 University of Florida Sea Grant Seafood HACCP website, [fseagrant.org/haccp](http://fseagrant.org/haccp).

### Cost Increase

At the August, 2018 meeting of the Seafood HACCP Alliance Executive Meeting, it was agreed to raise the cost of the printed manuals to \$35 beginning September 15, 2018. The increase is necessary due to rising costs.

### Fish and Fishery Products Hazards and Controls Guidance (FDA Hazards Guide)

We anticipate various updates to chapters over the next several 12 to 18 months. The National Seafood HACCP

Alliance for Training and Education will strive to keep the print book updated as the changes are made available by the FDA. The online version which is linked to the FDA web-site will always be the most up-to-date version.

<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Seafood/ucm2018426.htm>

The Spanish-language version of the FDA Hazards Guide is now available in print from the IFAS Extension Bookstore, [ifasbooks.ifas.ufl.edu](http://ifasbooks.ifas.ufl.edu) or online at [fseagrant.org/haccp](http://fseagrant.org/haccp).

### SHA Internet Course

The updated Seafood HACCP Alliance (SHA) Segment One Internet course is now offered in Spanish.

If you have questions about a Segment I Course or a student needs a copy of their Completion Notice, please have them contact Cornell University at <http://seafoodhaccp.cornell.edu>, or call (631) 632-8791.

### **Hazard Analysis and Critical Control Point Training Curriculum (blue book) 6th Edition, May 2017**

The printed Spanish-language version of the 6th Edition will be available on or about October 15 from the University of Florida IFAS Extension Bookstore or online at [fseagrant.org/haccp](http://fseagrant.org/haccp).

### **Seafood HACCP Training Models**

The English-language version of the Seafood HACCP Training Models have been updated and posted through September 2017. The list now features two new models for aquaculture products with more to follow. The Spanish-language version of the manual will be available on or about October 15 at [fseagrant.org/haccp](http://fseagrant.org/haccp).

You can make 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**

HACCP Training slides can be downloaded at no charge at [fseagrant.org/haccp](http://fseagrant.org/haccp). The Spanish-language version of the slides will be available for download on or about October 15.

### **Sanitation Control Procedures for Processing Fish and Fishery Products Manual**

The manual is available for purchase in English and Spanish versions at [fseagrant.org/haccp](http://fseagrant.org/haccp). An addendum is provided with updates on Current Good Manufacturing Practices.

### **Vietnamese Translation of Training Material**

A limited amount of the HACCP training manual and training slides have been translated into Vietnamese. Please contact Steve Otwell, [otwell@ufl.edu](mailto:otwell@ufl.edu) or Dorothy Zimmerman, [dozimmerman@ufl.edu](mailto:dozimmerman@ufl.edu) for more information.

### **Training Manuals available on Internet**

It has come to the attention of the Seafood HACCP Alliance that some of the training manuals authorized by the Alliance are available for sale on the Internet. These manuals are not necessarily the most up-to-date manuals and may contain outdated information. The only authorized seller of the Seafood HACCP Alliance training manuals is the University of Florida IFAS Extension Bookstore, [ifasbooks.ifas.ufl.edu](http://ifasbooks.ifas.ufl.edu) or online at [fseagrant.org/haccp](http://fseagrant.org/haccp).

[Back to top](#)

## **SHA Models Committee Update**

The Seafood HACCP Alliance (SHA) Models Committee has developed numerous Model HACCP Plans that can be used during the third day of the basic HACCP course or the Segment Two HACCP one-day course. These models are intended to help participants understand the basic principles of HACCP by going through the process of developing a Hazard Analysis and HACCP Plan using the FDA Fish and Fishery Products Hazards and Control Guide for the model(s) provided during the training course.

In order to establish a more formal means of continuous improvement, the SHA Models Committee has set up an online form that can be used to submit suggestions for modification. Unless a serious error was made which requires immediate attention, the Models committee will meet at least twice a year to consider all input and make final adjustments as needed to the pertinent Model HACCP Plans..

So, if after having reviewed or used the models during training you have suggestions regarding modifications or have noticed an error, kindly submit your input using this [form](#). Comments submitted through this form will be directed to the SHA Models Committee and will be put in queue for inclusion as part of the ongoing models verification process.

[Back to top](#)

## FDA

The following question was sent to us from a SHA/AFDO Trainer: On Page 21 of the Training Curriculum, 6th Edition, Table 1 it states in the title, Seafood HACCP Regulation Sanitation Requirements (21 CFR 123.11(b)) and their relation to the current Good Manufacturing Practice Regulation (21 CFR 110). Is this the correct reference or should it be 21 CFR 117?

Jane Cluster, FDA Division of Seafood Safety provided the following answer: "The amendment to the HACCP rule published in the federal register with the GMP/PC rule in Sept. 2015 states *"Each processor shall monitor the conditions and practices during processing with sufficient frequency to ensure at a minimum, conformance with those conditions and practices specified in part 110 of this chapter and in subpart B of part 117 of this chapter that are both appropriate to the plant and the food being processed and relate to the following:"* Very small businesses will be expected to meet the requirements of subpart B of part 117 after Sept. 18, 2018. Currently all other businesses must meet the requirements of subpart B at this time.

The amendment references both parts 110 and 117 because of the tiered implementation of part 117 by facility size. Although part 110 has not been rescinded, after Sept. 18<sup>th</sup>, FDA will expect all processors to comply with subpart B of part 117 and will evaluate against that regulation in all facilities subject to subpart B."

[Back to top](#)

## Join us for Aquaculture America 2019

During the Triennial Aquaculture Conference, [Aquaculture 2019](#), a Special Session on "Seafood: Enhancing Post-harvest Practices, the Workforce, and our Consumer Base" will be organized by Sea Grant. The conference is the largest aquaculture meeting in the world and will be held in New Orleans, Louisiana from March 7th to the 11th, 2019. This session will provide a platform to share research and extension programs on seafood post-harvest safety and quality control as well as seafood education in general.

Contact the following Session Organizers with any questions about the session.

Michael Ciaramella, New York Sea Grant/Cornell Cooperative Extension, Email: [mc2544@cornell.edu](mailto:mc2544@cornell.edu), Phone: 631-632-8730

Anoushka Concepcion, Connecticut Sea Grant/University of Connecticut Cooperative Extension  
Catherine (Chengchu) Liu, Maryland Sea Grant/University of Maryland Extension  
Julie Anderson Lively, Louisiana Sea Grant/Louisiana State University

Hope to see you there!

[Back to top](#)

## AFDO News

### AFDO Seafood Committee

Did you know that AFDO has a Seafood Committee that both AFDO members and non-members are invited to join? This committee focuses on issues related specifically to seafood and assists AFDO with developing seafood related policies and positions and the development and delivery of seafood training programs. The committee provides technical expertise with respect to seafood issues, advises the Board of Directors on current seafood issues, and represents AFDO at selected meetings. The committee also maintains cooperative working relationships with the Retail Food Committee, the Food Committee, the Laws and Regulations Committee and the Education and Training Committee. Additionally, the committee is responsible for continuing review and update of AFDO's model Cured, Salted and Smoked Fish code and communication of recommended modifications to the Laws and Regulations Committee.

To join, please contact Alena King at [aking@afdo.org](mailto:aking@afdo.org).

### Personnel Changes

Rita Johnson retired on September 14, 2018. At that time, she also resigned her positions as Co-Chair of the AFDO Seafood Committee, Seafood HACCP Alliance Executive Committee and the Seafood HACCP Alliance Steering Committee. We thank Rita for her many contributions to AFDO and wish her all the best in her future endeavors.

Matthew Coleman, Florida Dept of Agriculture & Consumer Services, Division of Food Safety, has been appointed to fill Rita's positions as Co-Chair of the AFDO Seafood Committee, Seafood HACCP Alliance Executive Committee and the Seafood HACCP Alliance Steering Committee. We look forward to working with Matt on these Committees.

Evelyn (Gutierrez) Watts was invited to join the Seafood HACCP Alliance Steering Committee which she has accepted.

accepted.

### **New Database**

The AFDO Office has undertaken the process of switching to a new Seafood HACCP database. In doing so, we will need to update the Trainer contact information. We will be reaching out to all Trainers to make sure that your information is correct. We would appreciate your cooperation at that time to insure that the new database will contain the correct information.

One benefit of the new database is that the AFDO staff will be able to issue electronic certificates as opposed to mailing the certificates to the students. Hopefully this will help eliminate the problem of returned and lost Certificates.

### **Training Statistics**

View the latest [Training Statistics](#) that were shared at the Seafood HACCP Alliance Steering Committee meeting on August 28, 2018.

[Back to top](#)

## **SHA Train-the-Trainer Training**

The AFDO staff is working on a date and location for the 2019 Train-the-Trainer Course. If you know of anyone that would be interested in attending the training, please have them contact Alena King at [aking@afdo.org](mailto:aking@afdo.org). The location will most likely be in the western part of the United States.

[Back to top](#)

## **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.

[Back to top](#)

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