



Seafood HACCP Alliance Trainer *eNewsletter*

**Association of Food and Drug
Officials**

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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 SHA Executive Committee is currently looking at making revisions to the Protocol. Any changes will be posted in future eNewsletters.

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.
- 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.

At the spring meeting of the SHA Executive Board, it was decided that the Protocol agenda is the official agenda to follow. 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 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 Florida Sea Grant Seafood HACCP website, <https://www.flseagrant.org/seafood/haccp>.

Spanish translation of material update

The Basic Seafood HACCP Training Curriculum Book, the slide set and the models Spanish translations are in the review stage. We hope to announce that they are finalized and available for purchase in the next eNewsletter.

SHA Internet Course

The 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.

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).

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.

FDA Update

The United States Food and Drug Administration equivalence determination regarding the European Union Food Safety Control System for raw bivalve molluscan shellfish.

A Federal Register Notice was published on March 09, 2018 seeking public comment on a proposed determination that the European Union (EU) food safety control system for raw bivalve molluscan shellfish ("shellfish") intended for export into the United States, as administered by the European Commission (EC), provides at least the same level of sanitary protection as the United States' system and is therefore equivalent. If finalized, this determination would permit the importation of shellfish harvested from certain production areas and processed by establishments that have been listed by FDA on the Interstate Certified Shellfish Shippers List (ICSSL). This notice also briefly describes the processes whereby other EU Member States (EUMS) may be approved in the future. The comment period closed on May 23, 2018. [Read more....](#)

Accreditation Bodies recognized by The United States Food and Drug Administration

Accredited Third-Party Certification is a voluntary program in which FDA recognizes "accreditation bodies" that will have the responsibility of accrediting third-party "certification bodies." The certification bodies will conduct food safety audits and issue

certifications of foreign food facilities. [Read more about the FDA Third Party Certification Program....](#)

FDA Publishes the 2017 Food Code (9th Edition)

The Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. It represents FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service. The 2017 Food Code (9th edition) reflects the agency's continued commitment to maintaining cooperative programs with state, local, tribal, and territorial governments. The 2017 edition reflects the input of regulatory officials, industry, academia, and consumers that participated in the 2016 meeting of the Conference for Food Protection (CFP). Collaboration with the CFP and our partners at the U.S. Department of Agriculture's Food Safety and Inspection Service and the Centers for Disease Control and Prevention of the U.S. Department of Health and Human Services helps ensure the Food Code establishes sound requirements that prevent foodborne illness and injury and eliminates the most important food safety hazards in retail and foodservice facilities. [Read more....](#)

National Fisheries Institute (NFI) Update

Ready to Eat Seafood Pathogen Control Manual

The National Fisheries Institute (NFI) has updated the 2002 Smoked Seafood Working Group Listeria monocytogenes Control Manual to incorporate principles from FDA's January 2017 draft Guidance to Industry: Control of Listeria monocytogenes in Ready-to-Eat Foods and provide up-dated industry standards and practices. Specifically, the manual has incorporated the new "seek and destroy" strategy for eliminating Listeria monocytogenes from the plant environment as well as including GMPs and sanitation control guidelines specific to ready-to-eat seafood products, effective environmental monitoring practices, and scientific studies to address non-thermal bactericidal measures used during processing. The scope of the manual has been expanded from smoked seafood products to cover all Ready-to-Eat seafood products. In addition to Listeria monocytogenes control, Salmonella control is also addressed. A new appendix addresses the relationship between the pathogen control environmental monitoring program and Sanitation Control Procedures of FDA's Seafood HACCP regulation control procedures.

The revised Ready-to-Eat Seafood Pathogen Control Manual (Listeria monocytogenes and Salmonella spp.) was updated through the efforts of subject matter experts from the seafood industry, academia, Seafood Products Association and NFI. [To view a copy of the manual....](#)

AFDO News

Webinar offerings

The Seafood HACCP Executive Committee is considering developing a webinar to assist Seafood HACCP trainers with submitting courses to AFDO and other trainer information. Please take the survey below to let us know if you would be interested in a free webinar to cover tips and tricks for Seafood HACCP trainers. [Survey link...](#)

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.

Electronic Certificates

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.

SHA Train-the-Trainer Training

Please join us in congratulating the newest Seafood HACCP Trainers. The 2018 course was held on March 27-29, 2018 in Philadelphia, Pennsylvania. Twenty-eight people from the United States, Spain, Italy, South America, Mexico, the Bahamas and Portugal attended the training. If you have any training tips for the new Trainers, please send them to Alena King at aking@afdo.org, and they will be shared in the next eNewsletter.

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. The location will most likely be in the western part of the United States.

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.

