

AFDO/SEAFOOD ALLIANCE HACCP TRAINING COURSE

Bayfield, Wisconsin: November 1-3, 2022



LOCATION: Red Cliff Band Of Lake Superior Chippewa
Legendary Waters Resort & Casino, 37600 Onigamiing Dr, Bayfield, WI 54814



TO REGISTER CONTACT:

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GLIFWC will cover expenses for GLIFWC Tribal
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A G E N D A

AFDO/Seafood Alliance HACCP Training Course

Red Cliff, Wisconsin November 1-3, 2022

Tuesday, November 1			
Time	Chapter	Title	Instructor
8:00 am		Welcome!	Lauren Jescovitch
8:15 am	1	Introduction to the Alliance Course and HACCP	Lauren Jescovitch
9:05 am	2	Prerequisite Programs & SCP	Lauren Jescovitch
9:50 am		Break	
10:00 am	3	Seafood Safety Hazards	Ron Kinnunen
11:00 am	4	Preliminary Steps in Developing a HACCP Plan	Lauren Jescovitch
11:15 am	5	Hazard Analysis	Jim Thannum
12:00 pm		Lunch	
1:00 pm	6	Determine Critical Control Points	Lauren Jescovitch
2:00 pm	7	Establish Critical Limits	Jim Thannum
3:00 pm		Break	
3:15 pm	8	Critical Control Point Monitoring	Ron Kinnunen
4:00 pm	9	Corrective Actions	Lauren Jescovitch
5:00 pm		{Adjourn}	

Wednesday, November 2			
Time	Chapter	Title	Instructor
8:00 am	10	Establish Verification Procedures	Ron Kinnunen
8:45 am	11	Record-Keeping Procedures	Jim Thannum
9:45 am		Break	
10:00 am	12	The Seafood HACCP Regulation	Lauren Jescovitch
12:00 pm		Lunch	
1:00 pm		WI Smoked Fish Regulations	Jim Thannum
1:20 pm		Regulations Related to Homeland Security	Ron Kinnunen

1:45 pm		Review and Preparation for Practical Exercises	Lauren Jescovitch
2:15 pm		Practical Exercises at Red Cliff Fish Company 1) Sanitation and Sanitation Records 2) Smoked Fish Safety and Salometer Testing 3) Calibration of thermometers and probes	ALL
4:30 pm		Group Discussion	Lauren Jescovitch
5:00 pm		{Adjourn}	

Thursday, November 3			
Time	Chapter	Title	Instructor
8:00 am	13	Resources for Preparing HACCP Plans	Lauren Jescovitch
8:30 am		Review and Preparation for HACCP Plans --Review of FDA Seafood HACCP Regulation (21 CFR Part 123) and the 7 principles of HACCP --FDA's <i>Fish and Fishery Products Hazards and Controls Guidance</i> --Review of the steps to develop a plan	Lauren Jescovitch
9:30 am		Group Work Sessions using models that are applicable to the participant's needs. Groups shall develop a hazard analysis, HACCP plan and sanitation audit form for a given example.	Lauren Jescovitch
12:00 pm		Lunch	
1:00 pm		Continue Group Work Sessions	Lauren Jescovitch
1:30 pm		Team Presentations and Class Discussion of Group Work Session Results	Jim Thannum
2:30 pm		Review and Q&A	Lauren Jescovitch
3:00 pm		{Adjourn}	

Instructors

Lauren Jescovitch

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Ron Kinnunen

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Jim Thannum

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