

# AFDO/SEAFOOD ALLIANCE HACCP TRAINING COURSE

Brimley, Michigan: December 13-15, 2022



**LOCATION:** Bay Mills Resort & Casino, 11386 West Lakeshore Drive, Brimley, MI 49715



## TO REGISTER CONTACT:

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# A G E N D A

## AFDO/Seafood Alliance HACCP Training Course

Brimley, Michigan      December 13-15, 2022

<b>Tuesday, December 13</b>			
<b>Time</b>	<b>Chapter</b>	<b>Title</b>	<b>Instructor</b>
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	Laurie White
9:50 am		Break	
10:00 am	3	Seafood Safety Hazards	Lauren Jescovitch
11:00 am	4	Preliminary Steps in Developing a HACCP Plan	Laurie White
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}	

<b>Wednesday, December 14</b>			
<b>Time</b>	<b>Chapter</b>	<b>Title</b>	<b>Instructor</b>
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		MI Smoked Fish Regulations	Lauren Jescovitch
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 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, December 15			
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	
<b>Lauren Jescovitch</b> Michigan State University Extension Sea Grant Educator, (Ph) 906-487-2974, <a href="mailto:jescovit@msu.edu">jescovit@msu.edu</a>	<b>Jim Thannum</b> Planning & Development, Great Lakes Fish & Wildlife Commission, (Ph) 715-682-6619, <a href="mailto:jthannum@glifwc.org">jthannum@glifwc.org</a>
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