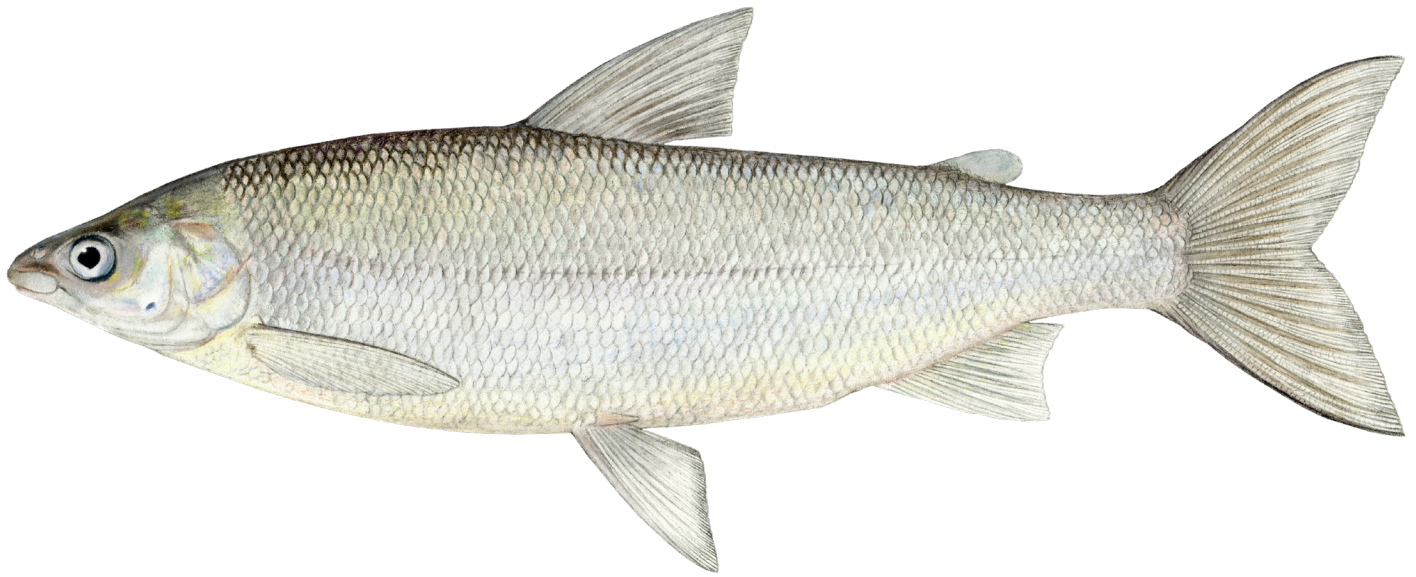


AFDO/SEAFOOD ALLIANCE HACCP TRAINING COURSE

Brimley, Michigan: December 13-15, 2022



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



TO REGISTER CONTACT:

Lauren N. Jescovitch
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GLIFWC will cover expenses for GLIFWC Tribal members and employees

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Michigan Sea Grant helps to foster economic growth and protect Michigan's coastal, Great Lakes resources through education, research and outreach. A collaborative effort of the University of Michigan and Michigan State University, Michigan Sea Grant is part of the NOAA-National Sea Grant network of 33 university-based programs.

A G E N D A

AFDO/Seafood Alliance HACCP Training Course

Brimley, Michigan December 13-15, 2022

Tuesday, December 13			
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	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}	

Wednesday, December 14			
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		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

Lauren Jescovitch Michigan State University Extension Sea Grant Educator, (Ph) 906-487-2974, jescovit@msu.edu	Jim Thannum Planning & Development, Great Lakes Fish & Wildlife Commission, (Ph) 715-682-6619, jthannum@glifwc.org
Ron Kinnunen Michigan State University Senior District Extension Educator Emeritus, (Ph) 906-250-0459, kinnunen1@msu.edu	Laurie White Planning & Development, Great Lakes Fish & Wildlife commission, (Ph) 715-292-8726, lwhite@glifwc.org