

SEAFOOD SAFETY SAVVY: A HACCP UPDATE

from the Connecticut Sea Grant College Program, University of Connecticut
and the Cooperative Extension and Sea Grant Programs, University of Rhode Island

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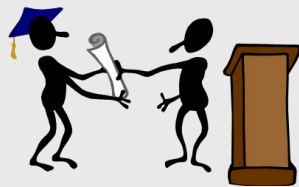
A Message from the Editors:

Happy New Year! We hope 2013 will be a prosperous year for you and that everything is going well. Enclosed in this newsletter you will find a brief survey that we hope you will take the time to answer.

We need to find out whether the training we've been providing the seafood industry over the past 16 years (!) has been effective in meeting your needs with respect to implementing a HACCP program. We've enclosed a business reply postcard with just a few questions that should only take a few minutes of your time to answer. Then, all you need to do is drop it in the mail, at no cost to you! Your feedback will help us continue to offer this programming.

Nancy and Lori

Training Courses



Basic Seafood HACCP Training Course
Narragansett, RI
May 21-23, 2013

Segment Two Follow-up to Internet Course
Narragansett RI
May 15, 2013

Contact Lori Pivarnik (401) 874-2972
or email pivarnik@uri.edu

Web Sites for Key Information

2011 FDA Fish and Fishery Products Hazards and Control Guide: The new guide can be obtained for \$25 plus shipping from Florida Sea Grant by calling 800-226-1764 or going to www.ifasbooks.com.

OR you can download the Guide (it's a BIG file) from www.fda.gov/FoodGuidances (click on Seafood); this site also has links to introductory videos on the new guide.

Association of Food and Drug Officials (AFDO): Visit www.afdo.org for the [HACCP training calendar](#), links to important seafood HACCP information, and how to obtain a replacement HACCP training certificate if you have misplaced yours.

Interstate Shellfish Sanitation Conference: Click on "NSSP Guide" to find most recent version of the Model Ordinance. www.issc.org

Seafood Health Facts: Making Smart Choices
Balancing the Benefits and Risks of Seafood Consumption SeafoodHealthFacts.org

Segment One, Seafood HACCP Internet Course
(must be taken prior to Segment Two course):
<http://seafoodhaccp.cornell.edu>

Good Manufacturing Practices Internet Course:
This GMP Internet course is designed to review the requirements of Part 110 – Current Good Manufacturing Practices in the Manufacturing, Packing, or Holding of Human Food - in Title 21 of the U.S. Code of Federal Regulations. This regulation specifically applies to all food products regulated by FDA. <http://gmpttraining.dyson.cornell.edu/>



Hazards Guide available in Spanish

The 4th edition of the FDA's Fish and Fishery Products Hazards and Control Guide is available in Spanish from CETI Publications, in Annandale, Virginia. This is an independent publisher with NO endorsement by the FDA, however, some of you may still find the translated guide useful. As the price will include shipping, you must contact the company for a final quote. The guide is distributed as a PDF document which can be read on any computer. For more information or to order a copy, contact CETI PUBLICATIONS by email:

CETIFISH@Verizon.net, or write to:

Ceti Publications
7865 Thor Drive
Annandale, ViA 22003-1437

WANTED: EVALUATION FEEDBACK

As we mentioned in our opening message, we have enclosed a business reply postcard with a few questions in the hopes of collecting some information from you on the HACCP training you received from us (Lori and Nancy), particularly since the training format has changed in the last two years. Periodically we need to follow up with previous course participants in order to continue offering the program the best we can.

Please take a few minutes to fill out the brief survey and then drop the postcard into the nearest mailbox. Thank for your help!

Keep in mind we are always willing to answer your questions regarding HACCP program implementation.

Lori Pivarnik (401) 874-2972
Nancy Balcom (860) 405-9107