

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:

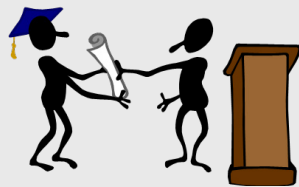
Happy Holidays and Happy New Year! It's been a year since we last communicated with you and there are a few things we'd like to bring to your attention. See page 2 to find out how to get updates on revisions to the Hazards Guide. Heads up - the current GMPs are in revision per the Food Safety Modernization Act (FSMA). We will notify you when they are finalized. You may want to know that FSMA also gives FDA the power to mandate recall and to potentially assess fees if re-inspection is required at your facility.

As always, if you have any questions about HACCP, we would be happy to help get answers.

Nancy and Lori

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Training Courses



Basic Seafood HACCP Training Course
Narragansett, RI
May 6-8, 2014

Segment Two Follow-up to Internet Course
Narragansett RI
May 22, 2014

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 (SGR 129) can be obtained for \$25 plus shipping from Florida Sea Grant by going to <http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx> or by calling 800-226-1764.

You can also 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 www.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 course is designed to review the requirements of Part 110 – cGMPs 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://gmprtraining.dyson.cornell.edu/>

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Get Email Notification of Updates to the Hazards Guide

The FDA will now be updating the 2011 Fish and Fishery Products Hazards and Control Guide by chapter and as needed. It will no longer be printing updated versions, so it is your responsibility to check regularly on possible updates for changes that relate to your product and process. FDA has created a listserv to inform you of updates to the Hazards Guide. Individuals may sign up at the following address:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Seafood/ucm2018426.htm>

When you go to the site, look for the text “Sign up for E-mail Updates” under the Title. Click it and enter your email, submit, and you’re all set! There are other email alerts you can sign up for, if you are interested.

Spanish Version of HACCP Training Manual Available

The Seafood HACCP Alliance training manual is now available in Spanish. To obtain a copy, you can order it from the University of Florida Extension Bookstore for \$25/copy plus shipping (SGR 130) at:

<http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx> or by calling 800-226-1764.

You can also download PDF of this manual from the FL Sea Grant website:

<https://www.flseagrant.org/publications/seafood/>

