

AGENDA

AFDO/Seafood Alliance HACCP Training Course

Ojibwa Casino Resort – 16449 Michigan Ave. (M-38)

Baraga, Michigan

December 5-7, 2017

December 5

| | | | |
|-------------|-----------|---|-----------------|
| EST 8:00 am | Chapter 1 | Welcome and Course Objectives | Ron Kinnunen |
| 8:15 | Chapter 2 | Prerequisite Programs..... | Jim Thannum |
| 8:35 | Chapter 3 | HACCP Preliminary Steps..... | Jim Thannum |
| 9:00 | Chapter 4 | Seafood Safety Hazards..... | Beth Waitrovich |
| 10:15 | Break | | |
| 10:30 | Chapter 5 | Hazard Analysis..... | Ron Kinnunen |
| 12:00 pm | {Lunch} | | |
| 1:00 | Chapter 6 | Determine Critical Control Points | Jim Thannum |
| 2:00 | Chapter 7 | Establish Critical Limits..... | Beth Waitrovich |
| 3:00 | Break | | |
| 3:15 | Chapter 8 | Critical Control Point Monitoring | Ron Kinnunen |
| 4:00 | Chapter 9 | Corrective Actions | Jim Thannum |
| 5:00 pm | {Adjourn} | | |

December 6

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|------------|---|---|-----------------|
| 8:00 am | Chapter 10 | Establish Verification Procedures..... | Beth Waitrovich |
| 9:00 | Chapter 11 | Record-Keeping Procedures..... | Jim Thannum |
| 10:00 | Break | | |
| 10:15 | Chapter 12 | The Seafood HACCP Regulation | Jim Thannum |
| 12:00 noon | {Lunch} | | |
| 1:00 pm | The Seafood HACCP Regulation (cont'd) | | Jim Thannum |
| 2:15 | Commercial Processing Example: Smoked fish | | Ron Kinnunen |
| | Smoked Fish Regulations | | Ron Kinnunen |
| | | (http://w3.lara.state.mi.us/orrsearch/202_10189_AdminCode.pdf) | |
| 3:00 | Break | | |
| 3:15 | Chapter 13 | Sources of Information on Preparing HACCP Plans | Beth Waitrovich |
| 3:45 | Regulations Related to Homeland Security | | Ron Kinnunen |
| 4:15 | Review and Preparation for Developing HACCP Plans | | Ron Kinnunen |
| 5:15 pm | {Adjourn} | | |

December 7 (includes on-line students taking “Segment 2”)

- 8:00 am EST Review of FDA Seafood HACCP Regulation (21CFR Part 123) and the 7 principles of HACCP
- 8:30 am Identify species and process-related food safety hazards and their associated control strategies using the FDA’s *Fish and Fishery Products Hazards and Controls Guidance*
- 9:30 am Review of the steps: How to Conduct a Hazard Analysis, Developing a Hazard Analysis and Identifying Controls, and Developing a HACCP Plan.
- 11:00 am Group Work Sessions using models that are applicable to the participant’s needs. Approximately four groups shall develop a hazard analysis and HACCP plan based on their assigned model. Each group will also complete a sanitation audit form.
- 12:00 noon {Lunch}
- 1:00 pm Continue group sessions
- 3:00 pm Team Presentations and Class Discussion of Group Work Session Results
- 4:30 pm {Adjourn}

INSTRUCTORS

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