



Seafood HACCP Segment II Course

June 15, 2017 in Boise

Information & registration at
www.techhelp.org



Food Safety Specialist, Jeff Kronenberg, of TechHelp and the University of Idaho leads a learning activity during a Food Safety Workshop.

This workshop is for seafood processor personnel who develop, reassess, and modify a facility's HACCP Plan and manage verification activities. Those who complete this accredited course will receive a certificate from the Association of Food and Drug Officials (AFDO) demonstrating compliance with the FDA Seafood HACCP Regulation training requirements (21 CFR 123.10). This course will ensure your company is meeting FDA requirements and help you avoid regulatory citations and costly legal issues. Participants will be trained through a combination of discussions, PowerPoint presentations, and through developing seafood HACCP plans. Attendees will be given feedback on their performance during the case studies and suggestions for developing their company's HACCP system.

Who Should Attend

This course is intended for HACCP Team facilitators, HACCP Coordinators or Managers, HACCP Team Members, QA Managers, Warehousing (Seafood) Managers, Environmental Health Specialists, Environmental Health Specialists, Food Safety Managers, Food Safety Directors, Consultants, Food Safety Auditors, and Inspectors.

Registration

- Register for the Segment 1 Seafood HACCP Online Course at <http://seafoodhaccp.cornell.edu>. Segment 1 covers 12 modules and costs \$60/person.
- Register for our Segment 2 Instructor Led course at www.techhelp.org. You must provide proof of Segment 1 completion before taking Segment 2.
- The Segment 2 Registration Fee of \$325/person includes training materials, refreshments, lunch and an AFDO Certificate of Completion.
- For registration information, please contact Paula Peterman at 208.364.6188 or paulap@uidaho.edu. For technical information, please contact Jeff Kronenberg at 208.364.4937 or jkron@uidaho.edu.
- Please advise us of special assistance needs or dietary requirements.

Course Agenda - June 15, 2017 (8 am - 4:30 pm)

- 8:00 am – Orientation, Course Objectives, and Introductions
- 8:15 am – Review and Q&A FDA
 Seafood HACCP Regulation
 Seafood Safety Hazards



Pre-requisite Programs and Preliminary Steps
7 HACCP Principles

Using the FDA Hazards and Controls Guide—Fourth Ed: April 2011

- 9:30 am – Break
- 9:45 am – Divide Students into Work Teams
- Group Work Sessions to Develop HACCP Plans Using Models from the Alliance Training Manual
- 11:30 pm – Lunch
- 12:15 pm – Resume Group Work Sessions
- 2:30 pm – Break
- 2:40 pm – Resume Group Work Sessions
- 3:30 pm – Group Presentations and Discussion of Work Session Results
- 4:25 pm – Course Evaluation
- 4:30 pm – End of Course

Register at www.techhelp.org

TechHelp is a Partnership of:



BOISE STATE UNIVERSITY



Idaho State UNIVERSITY

University of Idaho

EDA
University Center

a NIST | Network
MEP | Affiliate

Deliverables

Each attendee will receive a certificate of completion from the AFDO. Participants would typically take a 2.5-day class to obtain this certificate. Graduates of this course will meet the FDA requirement that each seafood facility have a “trained person” on site.

Instructor

Jeff Kronenberg, M.S., is an Assistant Professor at the University of Idaho School of Food Science and a Food Safety Specialist with TechHelp. Over the past 31 years, he has held positions in operations and corporate quality, productivity, food safety, HACCP, and health & safety with Frito-Lay, the J.R. Simplot Company, PowerBar, AIB International, and the University of Idaho.



Our Partnership

Our food safety information, training, assessments, and implementation services are provided by members of our highly qualified partnership of the University of Idaho Cooperative Extension, Washington State University Extension, WSU & U of I School of Food Science, WSU Food Processing Extension & Research, Oregon State University College of Agricultural Sciences – Food Science & Technology, Idaho State Department of Agriculture, Washington State Department of Agriculture, The Manufacturing Community of Southern Idaho and TechHelp.

For more information, visit techhelp.org or contact us 208.364.4937 or paulap@uidaho.edu.