AFDO/Seafood Alliance HACCP Training Course

Ojibwa Casino Resort – 16449 Michigan Ave. (M-38)
Baraga, Michigan
December 10-12, 2013

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

December 11
8:00 Chapter 10 Establish Verification Procedures ........................................ Beth Waitrovich
Chapter 11 Record-Keeping Procedures ........................................................ Jim Thannum
Chapter 12 The Seafood HACCP Regulation ................................................. Jim Thannum
12:00 {Lunch}
1:00 Commercial Processing Example: Smoked fish ................................. Ron Kinnunen
Smoked Fish Regulations ............................................................................ Ron Kinnunen
Chapter 13 Sources of Information on Preparing HACCP Plans ............ Beth Waitrovich
Regulations Related to Homeland Security ................................................. Ron Kinnunen
Review and Preparation for Developing HACCP Plans

5:30 {Adjourn}

December 12
8:00 Seafood HACCP Course Review
Work Sessions on Conducting Hazard Analysis and Developing HACCP Plans (Break into
groups)
11:30 {Lunch}
12:30 Work Sessions Reports (Discussions, Questions, and Answers)
3:30 {Adjourn}