AFDO/Seafood Alliance HACCP Training Course
Bay Mills Resort and Casinos – 11386 W. Lakeshore Drive
Brimley, Michigan
December 9-11, 2014

December 9
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}
1:15 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 10
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
MI 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 11
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}