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
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/orrssearch/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

Ron Kinnunen
MSU Extension Sea Grant Educator, Michigan Sea Grant Program
710 Chippewa Square, Suite 202 - Marquette MI 49855
Phone/fax: 906-226-3687  E-mail: kinnune1@anr.msu.edu

Jim Thannum
Planning & Development, Great Lakes Indian Fish & Wildlife Commission
Maple Lane (mailing P.O. Box 9) - Odanah, WI 54861
Ph: 715-682-6619  Fax: 715-682-9294  E-mail: jthannum@glifwc.org

Beth Waitrovich
Health & Nutrition, Michigan State University Extension Educator
527 Stephenson Street -Norway, MI 49870
Ph: 906-774-0363  Fax: 906-563-5507  E-mail: waitrovi@anr.msu.edu