AGENDA

AFDO/Seafood Alliance HACCP Training Course
Bay Mills Resort and Casinos – 11386 W. Lakeshore Dr.
Brimley, Michigan
December 4-6, 2018

December 4
EST 8:00 am Chapter 1 Welcome and Course Objectives ...........................................Ron Kinnunen
8:15    Chapter 2 Prerequisite Programs.................................................................Jim Thannum
8:45    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 5
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 6*

*Course will be held at Bay Mills Community College, 12214 W. Lakeshore Dr.

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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