

Seafood HACCP Segment 2

June 2-3, 2026 - Online via Zoom

AGENDA

Day 1

- I. Introduction to Zoom and Troubleshooting**
- II. Orientation, Course Objectives and Introductions**
- III. Review of FDA Seafood HACCP Regulation(21 CFR Part 123) Fish and Fishery Products, and the 7 Principles of HACCP**
- IV. Identify Species and Process-related Food Safety Hazards and Control Strategies**
- V. Review Progressive Steps for Developing a HACCP Program - Conducting the Hazard Analysis Nutrients Content Claim (NCC)**
- VI. Group Work Session - Hazard Analysis**
- VII. End of Day 1 - Wrap Up and Adjourn**

Day 2

- VIII. Review of Day 1**
- IX. Group Presentation and Discussion – Hazard Analysis**
- X. Review Progressive Steps for Developing a HACCP Plan**
- XI. Group Work Session – HACCP Plan**
- XII. Group Presentation and Discussion – HACCP Plan**
- XIII. End of Day 2 - Wrap Up, Q&A, and Adjourn**