



HACCP 3 Seafood Simple Process and Transport, Wholesale and Retail

HACCP 3 SIMPLE PROCESS HACCP for Seafood

Pre requisite is HACCP 1

HACCP 1 takes you through the basic Good Manufacturing Processes and is a 16-hour Class based on International Codex Standards and qualifies for Manager Certification for Both FDA and USDA requirements.

This course is good for simple processing of raw product, cooking, selling and transportation after purchasing from the supplier, farmer or harvester.

This course is not for aquaculture, harvesting, and processing of raw product.

This course takes you through Fish and Fishery Products Hazards and Controls Guidance.

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From the Department of Health and Human Services Public Health Service, Food And Drug Administration, Center for Food Safety and Applied Nutrition Office of Food Safety.

We follow the book with a PowerPoint presentation, show how to use forms and charts in the workbook, show videos relating to the subjects, have questions and answers and help you with your plan as needed.

Workbooks Topics Covered:

- Introduction
- Definitions
- General Information
- Conducting a Hazard Analysis and Developing a HACCP plan
- Potential Species-Related and Process-Related Hazards
- Pathogens from the Harvest Area
- Parasites
- Natural Toxins
- Scrombrotoxin (Histamine) Formation
- Other Decomposition-Related Hazards
- Environmental Chemical Contaminants and Pesticides
- Methylmercury
- Aquaculture Drugs
- Pathogenic Bacteria Growth and Toxin Formation (Other Than Clostridium botulinum) as a result of time and temperature abuse
- Clostridium botulinum Toxin Formation
- Pathogenic Bacteria Growth and Toxin Formation as a Result of Inadequate Drying



- Staphylococcus aureus Toxin Formation in Hydrated Batter Mixes
- Pathogenic Bacteria Survival Through Cooking or Pasteurization
- Pathogenic Bacteria Survival Through Processes Designed to Retain Raw Product Characteristics
- Introduction of Pathogenic Bacteria After Pasteurization and Specialized Cooking Processes
- Undeclared Major Food Allergens and Certain Food Intolerance Causing Substances and Prohibited Food and Color Additives
- Metal Inclusion
- Glass Inclusion
- Forms
- Sample Product Flow Diagram
- Critical Control Point Decision Tree
- Bacterial Pathogen Growth and Inactivation
- FDA and EPA Safety Levels in Regulations and Guidance
- Japanese and Hawaiian Vernacular Names for Fish Eaten Raw
- Bacterial and Viral Pathogens of Greater Concern in Seafood Processing Public Health Impacts
- Procedures for Safe and Sanitary Processing and Importing of Fish and Fishery Products.
- Plan implementation using tools from HACCP 1 and your FDA Fish Hazards Workbook

This is an interactive class and your taking the class allows you to contact us for simple questions and challenges up to 5 years at no charge.