

# 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
		<i>(<a href="http://w3.lara.state.mi.us/orrsearch/202_10189_AdminCode.pd">http://w3.lara.state.mi.us/orrsearch/202_10189_AdminCode.pd</a>)</i>	
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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**Beth Waitrovich**

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Registration Deadline  
**NOV. 26, 2018**  
\$115 Check payable to  
"NCAFD0"  
\*US checks only\*

Seafood HACCP Alliance  
Basic/SCP/3-day Course

**SEND TO:**  
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**Student Information Sheet**

First Name  Course Number

M.I.

Last Name

Address 1

Address 2

City/State/Zip

Country

Phone  Ext.  Fax

Email

Training Location/City  Training Location/State

Training Date

Company

Professional Affiliation (*please check one*)

- Industry     Government/Regulatory     Education     Consultant     Other