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TAB #1 - PowerPoint presentation with notes area

TAB #2 - Hazards Guide Chapter 3

TAB #3 - HACCP Plan examples (3)

Participant Guide – handout

Agenda

Day One

- Introduction to HACCP
- The History and Impact of Food Safety
- FDA Seafood HACCP Rule – Overview
- Hazards – Chemical, Physical, and Biological
- Prerequisite Programs (PRPs), including GMPs, SSOPs
- Implementing HACCP
 - Preliminary Steps to HACCP Plan Development

Day Two

- HACCP Principles (the interactive exercises for HACCP plan development)
 - Hazard Analysis
 - Critical Control Points
 - Critical Limits
 - Monitoring Procedures
 - Corrective Actions
 - Verification (and Validation)
 - Recordkeeping
 - Seafood Labeling (FDA produced videos)
- Review
- Exam and Presentation of Certificates

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