



Seafood HACCP Alliance Course

**Sanitation Control Procedures for
Processing Fish and Fishery Products**

Developed by the
National Seafood
HACCP Alliance
for Training and
Education.

First Edition 2000

NATIONAL SEAFOOD HACCP ALLIANCE

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Foreword

National Seafood HACCP Alliance

The National Seafood HACCP Alliance for Education and Training is simply a cooperative effort amongst existing industry and government programs sharing their responsibility to advance the safety of seafood products in the United States, be they harvested, aquacultured or imported. Their approach is to provide uniform education through courses designed for the diverse commercial sectors and the corresponding inspection authorities. The courses are further complimented with a "Compendium of Fish and Fishery Product Processes, Hazards, and Controls" and the FDA's "Fish & Fishery Products Hazards & Control Guide." All training materials are not restricted and are made available for public and international use.

Following the initial project grant from the National Sea Grant College Program in 1993, the Seafood HACCP Alliance is now supported by a tripartite of funds from the U.S. Food and Drug Administration, the Association of Food and Drug Officials and the National Sea Grant Office for educational activities through 2001. Their efforts are still recognized by "Certificates of Course Completion" that are issued and recorded by the Association of Food and Drug Officials based in York, Pennsylvania. The Alliance activities, educational material and scheduled courses are posted on their adopted website, <http://seafood.ucdavis.edu>.

The Seafood HACCP Alliance does not have regulatory authority and it does not address or set regulatory policy for food safety. Their educational plan recognizes the essential role of state regulatory authorities, the educational networks of Sea Grant and Cooperative Extension Services, the respective federal agencies, and the industry trade associations in providing current and continuous educational support for commerce and public interests.

SPECIAL NOTE: Although the Seafood HACCP Alliance does not enforce or set regulatory policy, their editorial committees do provide recommendations through examples in their curricula that are intended to help firms comply with the prevailing regulations. These recommendations should not be considered regulatory requirements. The training materials try to distinguish specific regulatory requirements through references to the rules or authorities.

Seafood HACCP Alliance Training Materials

Sanitation Control Procedures for Processing Fish and Fishery Products (SGR-119), First edition January 2000, 203 pages. Manual available from Florida Sea Grant College Program, P.O. Box 110409, Gainesville, FL 32611-0409 (352) 392-2801.

HACCP: Hazard Analysis and Critical Control Point Training Curriculum, Third Edition (English) July 1996, 276 pages, and Second Edition, 1997 (Spanish), UNC-SG-98-07. Manual available bound - North Carolina Sea Grant, Box 8605, NC State University, Raleigh, NC 27695-8605 or call 919/515-2454.

Fish & Fishery Products Hazards & Control Guide, Second Edition, January 1998, 276 pages. Manual available bound - North Carolina Sea Grant, Box 8605, NC State University, Raleigh, NC 27695-8605 or call 919/515-2454. Send inquiries to U.S. Food & Drug Administration, Docket Management Branch (HFA-305), Room 1-23, 12420 Parklawn Drive, Rockville, Maryland 20857 for docket number 93N-0195.

Compendium of Fish and Fishery Product Processes, Hazards and Controls (continuous updates) available website - <http://seafood.ucdavis.edu/haccp/compendium/compend.htm>

Future Editions

This manual, future additions and the latest updates are available at the following website:

<http://seafood.ucdavis.edu/sanitation/scpmanual.htm>

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