



SEAFOOD HACCP COURSE SEGMENT TWO

(#1619)

August 20, 2014

8:00 a.m. — 5:00 p.m.

Coastal Research and
Extension Center
1815 Popp's Ferry Road
Biloxi, MS 39532

Room A-103



COOPERATIVE EXTENSION SERVICE

U.S. DEPARTMENT OF AGRICULTURE

Mississippi State University

PO Box 5446

Mississippi State MS 39762

OFFICIAL BUSINESS

Mailstop 9390

STAMP

Randy Coker

CREC Experimental Seafood Processing Laboratory

3411 Frederic Street

Pascagoula, MS 39567

PURPOSE

In 1995, the US Food and Drug Administration enacted a law mandating HACCP for seafood businesses. The regulation became effective on December 18, 1997. This law applies to both domestic processors and those exporting their products to the United States. The seafood Hazard Analysis and Critical Control Point (HACCP) is a science-based program that helps seafood processors identify and evaluate critical points during production, processing, handling, and distributing to set up control measures that help ensure safe (prevent, eliminate, or reduce biological, chemical and physical hazards to an acceptable level) seafood.

The Seafood HACCP course was developed by the Association of Food and Drug Officials (AFDO) and the National Seafood HACCP Alliance. Completion of this course fulfills training requirements for the FDA Final Rule as outlined in 21 CFR, Part 123.



FACTORS

- Prerequisite: the students must complete the Segment One through Cornell University before they are eligible to attend a Segment Two class (<http://seafoodhaccp.cornell.edu/Intro/index.html>)
 - Attendance is limited to 15 students and space is available on a first paid/first registered basis. Cost of the course is \$65 per student (\$50 for a certificate of completion and \$15 for refreshments and handling).
 - There is no test associated with the course, but attendance at all sessions is required. Persons completing the course will receive a numbered **"Certificate of HACCP Course Completion"** from AFDO.
- Course instructor:**
- **Dr. Barakat Mahmoud**, Assistant Professor and Food Safety Extension Specialist (Experimental Seafood Processing Laboratory/MSU).

PLEASE DETACH THIS SECTION AND RETURN TO:

Randy Coker

Experimental Seafood Processing Laboratory

3411 Frederic Street

Pascagoula, MS 39567

E-Mail: ryc4@ra.msstate.edu

ALONG WITH A CHECK OR MONEY ORDER IN THE AMOUNT OF:

\$65.00

PAYABLE TO MSU

NAME _____

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ADDRESS _____

CITY _____

STATE _____ ZIP _____

PHONE _____

EMAIL _____

For more information contact:

Dr. Barakat Mahmoud

Assistant R/E Professor of Food Science

Phone: (228) 762-7783 Ext. 301

Email address: bmahmoud@ext.msstate.edu

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