

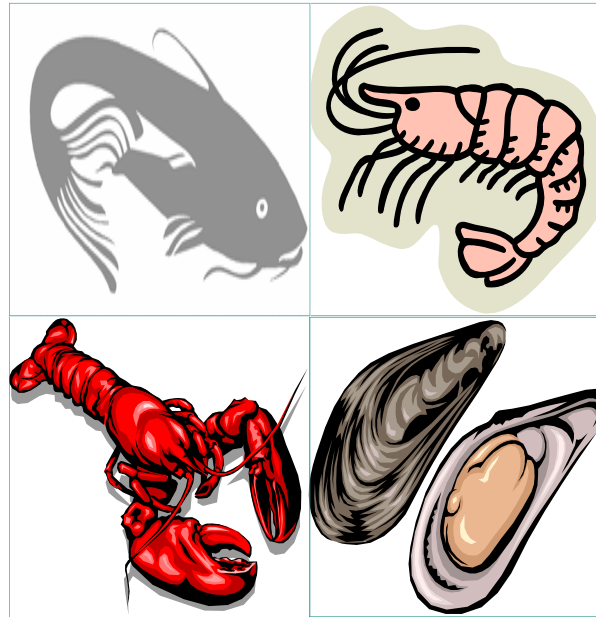


MISSISSIPPI STATE
UNIVERSITY™

*Department of Food Science,
Nutrition and Health Promotion*

Box 9805
Mississippi State, MS 39762

AFDO Seafood HACCP Alliance Segment 2 Training *for the Seafood and Aquacultured Products Industries*



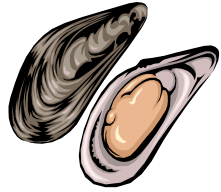
September 23, 2009
Bost Conference Center
Mississippi State University

Hosted By:



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*Department of Food Science,
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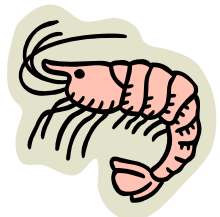


Purpose:

To provide uniform, cost-effective training to assist the seafood and aquacultured products industries and related government inspectors in developing and maintaining Hazard Analysis & Critical Control Point (HACCP) programs for product safety. This training will satisfy the training requirements contained in the U.S. FDA mandatory seafood HACCP regulations, 21 CFR Part 123 issued December 18, 1995. The training format and structure are intended to minimize the cost to the participants.

Training Requirements:

The FDA mandatory seafood regulations, Part 123.10, require that certain HACCP activities must be completed by a "HACCP trained individual." A HACCP trained individual is one who has completed training in the application of HACCP to fishery products or this person has acquired the knowledge through job experience. This training should be equivalent to that provided through a "standardized curriculum" recognized by FDA. The National Seafood HACCP Alliance course is the standardized curriculum by which FDA will judge others. HACCP implementation and practice will be the ultimate judgment.



Certification:

This training program was developed through the National Seafood HACCP Alliance in conjunction with the Association of Food and Drug Officials (AFDO). Participants who have completed the HACCP Internet Course and attend this standard one-day course will receive a "certificate of HACCP Course Completion" viewed by FDA and State Inspectors in recognition of training to satisfy the FDA mandatory seafood HACCP regulation.

Who Should Attend:

Anyone interested in HACCP programs for seafood product safety in production, processing, storage, distribution, importing, retail and/or restaurant operation is invited to attend. The training focuses on seafood processing which has been defined by FDA to include firms either in the U.S. or in a foreign country engaged in handling, storing, preparing, heading, eviscerating, shucking, freezing, changing into different market forms, manufacturing, preserving, packing, labeling, dockside handling, or holding fish and fishery products (traditional and aquacultured).

Curriculum:

The one-day course is designed to complement the HACCP Internet training and *can only be taken if you have successfully completed the Internet segment*. Information about the Internet Course can be obtained by visiting the website <http://seafoodhaccp.cornell.edu/>. The Internet course should take about 16 hours to complete online.

The training will begin with registration at the Bost Conference Center at 7:30 am on Wednesday, September 23 and adjourn by 5:00 pm.

Registration:

The registration fee is \$70 per participant. The registration fee covers the materials, recording and issuing certificates, refreshment breaks, and lunch. A confirmation letter and directions to the course site will be mailed/faxed to you after receiving your registration fee.

Online registration www.fsnhp.msstate.edu

Lodging:

Should you need overnight accommodations, please call the local phone number to reserve your room.

| | |
|-------------------|--------------|
| Comfort Suites | 662-324-9595 |
| Hampton Inn | 662-324-1333 |
| Hilton Garden Inn | 662-615-9664 |
| Holiday Inn Exp. | 662-324-0076 |
| Microtel Inn | 662-615-0700 |

Cancellation Policy:

In the event you are unable to attend the training class, your registration fee will be returned if notification is received by **September 16**. Unforeseen circumstances may require the university to cancel a program. In the event of a program cancellation, the university will refund all paid registration fees.

Contact Persons:

Dr. Anna Hood or Elizabeth Dimino
Phone: 662-325-3200
Fax: 662-325-8728
Email: annah@ext.msstate.edu
Email: edimino@fsnhp.msstate.edu

*Special Needs: If you have any special needs or dietary restrictions, please call Elizabeth at 662-325-8632.

Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated. Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.

Registration Form

(Registration Fee \$70)

Name _____

Company _____

Address _____

Phone _____

Fax _____

E-mail _____

Products Produced At Your Establishment _____

Payment by Check _____ or Credit Card _____

Card # _____ Exp Date. _____

VISA _____ AMEX _____ MC _____ Discover _____

Name on credit card _____

Card Holder's Phone Number _____

Signature (if using credit card) _____

Due to space limitations and a preferred student-teacher ratio, pre-registration is required. Registration will be on a first paid, first reserved basis and must be received by **September 16**

Make check payable to: MSU - FSNHP

Mail to:

Department of Food Science, Nutrition, & Health Promotion
Attn: Elizabeth Dimino