
AFDO/Seafood Alliance HACCP Training Course

Odawa Hotel – Huron Room

Petoskey, Michigan

December 6-8, 2011

A G E N D A

December 6

<i>EST</i> 8:00	Opening	Welcome	
	Chapter 1	Course Objectives	Ron Kinnunen
	Chapter 5	Hazard Analysis and Preventive Measures	Ron Kinnunen
	Chapter 2	Hazards (Biological, Chemical, Physical)	Mike Erdman
	Appendix 3	Seafood-Specific Hazards	Mike Erdman
10:00	- <i>Break</i>		
10:15	Chapter 3	Prerequisite Programs and HACCP Preliminary Steps	Jim Thannum
12:15	- <i>Lunch</i>		
1:15	Chapter 6	Identification of Critical Control Points	Jim Thannum
2:15	- <i>Break</i>		
2:30	Chapter 7	Establish Critical Limits	Mike Erdman
	Chapter 8	Critical Control Point Monitoring	Ron Kinnunen
	Chapter 9	Corrective Actions	Jim Thannum
5:30	- <i>Adjourn</i>		

December 7

8:00	Chapter 10	Record-Keeping Procedures	Jim Thannum
	Chapter 11	Verification Procedures	Mike Erdman
10:00	- <i>Break</i>		
10:15	Chapter 12	The Seafood HACCP Regulation	Jim Thannum
12:00	- <i>Lunch</i>		
1:00	Chapter 4	Commercial Processing Example: Smoked fish	Ron Kinnunen
2:00		Smoked Fish Regulations	Ron Kinnunen
2:30	- <i>Break</i>		
2:45	Chapter 13	Where to go for Help	Mike Erdman
	Appendix 4	Review and Prep for Developing HACCP Plans Work Session Regulations related to Homeland Security	Ron Kinnunen
5:30	- <i>Adjourn</i>		

December 8

8:00	Work Sessions on Developing HACCP Plans (Break into groups)		
11:30	- <i>Lunch</i>		
12:30	Work Sessions Reports (Discussions, Questions, and Answers)		
3:30	- <i>Adjourn</i>		

