



Oregon
Department
of Agriculture

Seafood HACCP Segment Two Course

Sponsored by
Oregon State University Seafood Research and Education Center
Oregon Department of Agriculture / Food Safety Division

Date: November 3rd, 2016 (Thursday, 8:15 am – 4:50 pm)

Location: Food Innovation Center, 1207 NW Naito Parkway, Portland, Oregon 97209

Cost: \$285 per person. Fee includes handouts, refreshments, lunch, FDA Fish and Fishery Products Hazards and Controls Guidance and an AFDO Certificate of course completion.

This Seafood HACCP Segment 2 training course is developed by the Association of Food and Drug Officials (AFDO) and the Seafood HACCP Alliance to provide training for the processing and importing of fish and fishery products for commerce in the U.S. The primary audience is the seafood processors/importers and regulatory officials. Anyone involved in handling, preparing, processing, packing, and storing seafood products or interested in HACCP programs for seafood safety during manufacturing, distribution, retail, and restaurant operation is welcome to attend the course.

Course Prerequisite

Completion of HACCP Segment 1 Internet Online Course
(<http://seafoodhaccp.cornell.edu/Intro/index.html>)

Download course information and registration forms:

<http://osuseafoodlab.oregonstate.edu/announcements/seafood-haccp-segment-2-course-0>

Registration Deadline: October 27, 2016

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