

REGISTRATION FORM

May 2016 Basic Seafood HACCP training

Participant Information (Please type/print all information and use a separate form for each registrant.)

Date: _____
Name: _____
Organization: _____
Address: _____
City: _____
State: _____ Zip Code: _____
Phone: () _____
Fax: () _____
E-mail: _____

Registration Fee

Early bird registration fee: \$275.00/person

Regular registration fee: \$300.00/person

Payment

Credit Card Payments

Click on store.lsuagcenter.com/events

Visa, Master Card, Discover and
American Express credit cards accepted

or

Make check or money order payable to
“**LSU AgCenter**” and submit with this registration
form to the following address:

LSU School of Nutrition and Food Sciences
Attn: Petrie Baker
297 Knapp Hall
110 LSU Union Square
Baton Rouge, LA 70803
E-mail: pbaker@agcenter.lsu.edu

Registration questions contact

Celika Murphy cmurphy@agcenter.lsu.edu

Lead Instructor

Evelyn Gutierrez MEGutierrez@agcenter.lsu.edu

Course Description

Training in Hazard Analysis Critical Control Point (HACCP) is mandated for the seafood processors by the U.S. Food and Drug Administration (FDA). Basic HACCP courses teach the principles of HACCP and empower processors to develop HACCP plans specific for each seafood product they handle or produce.

The School of Nutrition and Food Sciences offers a two and a half day basic Seafood HACCP training designed to educate seafood processors, packers, wholesales, importers, harvesters and warehouses about seafood safety. Participants who complete the course receive a certificate issued by AFDO, that fulfills the FDA requirements for seafood HACCP training.

Instruction

Instructors are faculty and staff in the LSU AgCenter School of Nutrition and Food Sciences and by experts appointed by the FDA and AFDO.

Experience with nationally conducted Better Process Control Schools has shown that students benefit when work sessions developing HACCP plans are taken after the instruction. A presentation of developed HACCP plans will be held at the end of the training.

Opportunities will be provided by the staff during the three-day seminar for specific questions and/or clarifications, which may occur individually or collectively.

Certification

Satisfactory completion of the course ensures that the participant is acquainted with:

- ◇ An understanding of how to develop a HACCP plan.
- ◇ Tools to develop, implement, monitor and verify a HACCP plan.

Participants who complete the course receive a certificate issued by AFDO, that fulfills the FDA requirements for seafood HACCP training.

Registration

The registration fee is \$300 per person, which includes the cost of the manuals, certificate, materials, lunch, and coffee breaks.

Advance registration is required. Space is limited, so please register early.

If registered by Friday April 29th receive discount price \$275. Online registration closes **May 4th**. Registration not guarantee after this date. Cancellations before April 29th, will be refunded in full minus processing fee, provided notification is received in writing or by telephone followed by written notification. A substitute from the original registrant's institution or company may attend the seminar.

Contact Information

Registration

Celika Murphy
cmurphy@agcenter.lsu.edu

Lead instructor

Evelyn Gutierrez
MEGutierrez@agcenter.lsu.edu
Ph: (225)578-5207

CLASS SCHEDULE

All class meetings will be held on LSU campus in 212 Efferson Hall.

Tuesday, May 10

- 8:30 a.m. Registration
- 9:00 a.m. Welcome & Introduction
- 9:30 a.m. Overview of FDA Seafood HACCP Regulations
- 12:00 p.m. Lunch
- 1:00 p.m. Prerequisite Programs and Preliminary Steps
- 1:45 p.m. Seafood Safety Hazards (Biological, Chemical and Physical)
- 2:45 p.m. Break
- 3:00 p.m. Principle 1: Hazard Analysis and Preventive Measures
- 3:45 p.m. Principle 2: Identification on Critical Control Points
- 4:45 p.m. Adjourn for the Day

Wednesday, May 11

- 8:00 a.m. Principle 3: Establishing Critical Limits
- 9:45 a.m. Principle 4: Critical Control Point Monitoring
- 10:30 a.m. Principle 5: Corrective Actions
- 11:15 a.m. Principle 6: Record Keeping
- 12:00 p.m. Lunch
- 1:00 p.m. Principle 7: Verification
- 1:45 p.m. Sources of Information on Preparing HACCP Plans and How to use the Hazard Guide
- 2:30 p.m. Break
- 2:45 p.m. Work session: Developing HACCP plans.
- 5:00 p.m. Adjourn for the Day

Thursday, May 12

- 8:30 a.m. Work session: Finalize and Presentation of HACCP plans

CLASS CANCELCATION

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

If the short course is cancelled or postponed, the University will refund registration fees, but cannot be held responsible for other costs, charges, or expenses, including cancellation/exchange charges assessed by airlines or travel agencies.

TRAVEL & ACCOMMODATIONS

Each participant is responsible for his/her own travel arrangements. Please make lodging arrangements directly with the hotel of your choice.

Suggested hotels include:

- Staybridge Suites
- Courtyard by Marriott
- La Quinta
- Comfort Suites
- Holiday Inn Select
- Lod Cook Hotel (on campus)

The closest airports are:

Baton Rouge Metropolitan Airport is approximately 10 miles north of the city. Allow 30-45 minutes for travel time.

New Orleans International Airport is approximately 60 miles south of Baton Rouge.

For directions to Efferson Hall or other places on campus click on the interactive map. <http://campusmap.lsu.edu/map/>

LSU AGCENTER
SCHOOL OF NUTRITION AND FOOD SCIENCES
297 KNAPP HALL
110 LSU UNION SQUARE
BATON ROUGE, LA 70803
(225)578-5207

BASIC SEAFOOD HACCP TRAINING



LOUISIANA STATE UNIVERSITY
EFFERSON HALL
BATON ROUGE, LA

May 10-12, 2016



Sponsored by:
LSU AgCenter
School of Nutrition and Food Sciences
In cooperation with
AFDO
Food and Drug Administration