

### **Specific tasks addressed by the Allinace:**

1. Formalizing the 'Seafood HACCP Alliance' in terms of organization and inter-program communications and cooperation per the educational objectives. (Chrm. Dan Smyly)
2. Developing and integrating existing HACCP materials into a "Core Seafood HACCP Curriculum." This curriculum was designed to help in training any interested party, including federal, state and local food inspectors, and the seafood industry. Features under consideration are the recommended formats and duration for training sessions and use of combined sessions overlapping regulatory and commercial participation. Species per process specific curricula are included. (Chrm. Donn Ward)
3. Designing an "evaluation mechanism" to judge agency and industry learning performance. This helped to assure agency and industry understanding of basic HACCP concepts and regulatory expectations. The recommendations considered audience experience, type of education delivery and length of programs. (Chrm. George Flick)
4. Training a cadre of "Seafood HACCP Instructors" and establishing criteria for evaluating acceptable HACCP training program content and instructor qualifications. Selected sites for this initial training assured coverage by different geographic settings and commercial activity. (Chrm. Mike Moody)
5. Preparing educational materials for sectors of the seafood industry that complement the processing and importing sectors (i.e., commercial fishermen, aquaculturists, seafood shippers, retailers, and food service operators), and the public. These materials emphasize the importance and benefits of HACCP in increasing seafood safety and quality. (Chrm. Don Kramer and Bob Price)
6. Developing a 'Compendium' of approved seafood processing methods and recommended methods for HACCP monitoring and recording. (Chrm. Bob Price)
7. Exploring the use of 'pilot-testing' to introduce HACCP with regulatory and industry participation in actual commercial settings while exercising a 'processing authority' approach as proposed by FDA. (Chrm. Steve Otwell)
8. Maintaining and distributing a list of pertinent research to help implement and advance HACCP programs. (Chrm. Ken Hilderbrand)

For further information about the Seafood HACCP Alliance contact Dr. W. Steven Otwell, Chair of the Seafood HACCP Alliance.