

## Seafood HACCP Alliance Training Materials

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The Seafood HACCP Alliance training materials are designed for persons working in commercial and regulatory settings or related professions that can influence and/or involve seafood product safety. In keeping with the FDA HACCP mandate for fish and fishery products, this course focuses on product processing which can relate to production, importing and additional commerce. The two required training materials include:

[HACCP: Hazard Analysis and Critical Control Point Training Curriculum, Fourth Edition \(November 2001\)](#)

[FDA Fish & Fish & Fisheries Products Hazards & Control Guide: Third Edition \(June 2001\)](#).

Note: the 2nd edition of the HACCP Training Curriculum (1997) is available in [Spanish](#).

The above materials can be viewed on-line (see links above), or purchased for a nominal fee as manuals from the [University of Florida IFAS Extension Bookstore](#).

The PowerPoint overhead masters which accompany the curriculum can be [downloaded](#).

The Encore HACCP Training Program is designed to assist those processors who are experiencing difficulty in complying with the regulation. Moreover, it is intended to give regulatory personnel a more thorough understanding of HACCP to assist them in evaluating the adequacy of industry developed HACCP plans. The Seafood HACCP Encore Course 68 page manual in PDF format can be [downloaded](#)\*.

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\* [Acrobat Reader](#) required

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