

NYSG Facilitates Online Training to Ensure Seafood Safety

A New York Sea Grant (NYSG)-funded study documented that the seafood industry contributed more than \$7.9 billion to New York state's economy and employed 96,000 New Yorkers in 1999. To remain competitive and prosper, this industry must use science-based systems to maximize the safety and quality of its products.

New York Sea Grant's outreach activities include on-site and distance education training programs, workshops, newsletters, and direct technical assistance. These programs involve collaboration with businesses, regulatory agencies, the national Sea Grant network, and university resources.

In 2009, more than 1,000 individuals from seafood companies and state or federal regulatory agencies participated in food safety training programs conducted or managed by New York Sea Grant.

Internet-based Training

In 2009, nearly 750 individuals enrolled in the Internet-based course that enables them to meet the training requirement of the FDA's seafood HACCP (Hazard Analysis Critical Control Point, <http://seafoodhaccp.cornell.edu>) regulation. The online Good Manufacturing Practices course (<http://gmprtraining.aem.cornell.edu>) taught 150 individuals basic food safety practices for food processors, wholesalers and warehouses.

Since these two courses were created, more than 4,500 people have received instruction.

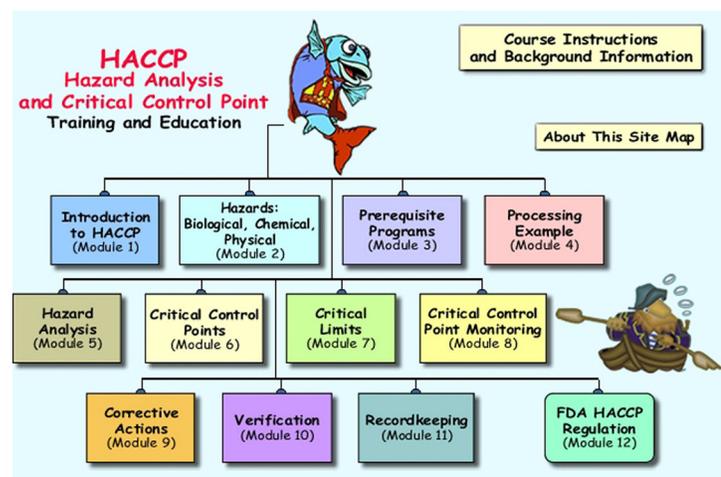
NYSG has created in-person and online training in science-based preventative systems, such as HACCP (Hazard Analysis Critical Control Point), to help the seafood industry produce safer products.

Training Workshops

In 2009, NYSG conducted six training workshops in NY on seafood safety requirements for approximately 115 individuals from seafood firms and federal and state food safety inspectors. More than 650 people have participated in these "live" training courses since 2002.

Developing Training Resources & Expertise for the Future

NYSG is one of four Sea Grant programs in the U.S. that received a \$600,000 grant from USDA's National Integrated Food Safety Initiative in 2009 to update the national Seafood HACCP Alliance training program. The program, developed in 1995, incorporates new scientific findings and regulatory requirements for a national network of qualified trainers. In 2009, NYSG was among key members of a national team that developed a new training manual and teaching modules. NYSG also helped conduct a train-the-trainer course for 25 food safety inspectors from 14 different states that will qualify them to conduct Seafood HACCP training in their state or region.



This project meets the performance measures of Sea Grant's Safe and Sustainable Seafood Supply focus area.

New York Sea Grant Extension administration is located at 112 Rice Hall, Cornell University, Ithaca, NY 14853.

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