

NYSG-Driven HACCP Internet Training Course Enhances Seafood Safety

Seafood is a traditional and important part of New Yorker's diets, and the seafood industry is an important part of New York State's economy, contributing several billion dollars annually. Each seafood business is required by the U.S. Food and Drug Administration (FDA) and New York State to have a Hazard Analysis & Critical Control Point (HACCP)-based food safety plan in place, and certain activities associated with this plan must be conducted by a trained individual.

NY Sea Grant (NYSG) developed and manages an Internet training course for the nation's seafood businesses in collaboration with the National Seafood HACCP Alliance to help those businesses meet federal and state training requirements.

In 2012, 1,282 individuals completed NYSG's Seafood HACCP Internet course. Of these, 890 individuals (nearly 70%) provided the following feedback on how they will use the training and information provided:

- 577 individuals (65%) reported they will modify improve or update their company's existing HACCP food safety plan. Of these, almost half will make changes to correct deficiencies found during an inspection or audit.
- 565 individuals (63%) reported they will share their knowledge and provide training to others. About 60% will train their own company's employees to help with the successful implementation of their HACCP food safety system, and 40% will provide training to others.
- 562 individuals (63%) reported they will conduct the routine food safety monitoring or verification activities required by their company's HACCP food safety plan.



NYSG seafood safety training provides critical assistance to NY's fishing and seafood purveyor industries. Photo: NYSG

- 313 (35%) individuals reported they will be involved in developing a HACCP food safety plan for either new seafood products their company will handle or a new process their company is developing to enable them to expand their business.
- 155 (17%) individuals reported they will use this training so that they can develop a HACCP food safety plan for a new business that they or others will be starting.
- 183 (21%) individuals reported they will use the training and information provided to conduct inspections or regulatory reviews for FDA or a state or local food safety authority.
- 121 (14%) individuals reported they will provide consulting or other services to seafood companies to help them meet regulatory food safety requirements.

In addition to the FDA, NYSG partners in this safety training initiative are the National Seafood HACCP Alliance and the National Association of Food & Drug Officials.

This project meets the performance goals of Sea Grant's Safe & Sustainable New York Seafood Supply Focus Area.

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA. New York Sea Grant Extension administration is located at 112 Rice Hall, Cornell University, Ithaca, NY 14853.

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