

## Enhancing Seafood Safety through Hazard Training

Seafood is a traditional and important part of New Yorkers' diets, and the seafood industry contributes several billion dollars annually to the state economy. Each seafood business is required by the federal Food and Drug Administration to have a Hazard Analysis Critical Control Point (HACCP)-based food safety plan developed and monitored by a trained individual.

New York Sea Grant (NYSG) developed and manages an Internet-based training course for the nation in collaboration with the National Seafood HACCP Alliance to help seafood businesses meet federal and state training requirements. The course was updated in 2017 to reflect updates to the Alliance manual.

In 2017, 1,454 individuals from 46 U.S. states, D.C., Puerto Rico and 11 foreign countries completed NYSG's Seafood HACCP Internet course. These individuals were from firms of all sizes that manufacture, process, handle, store or distribute seafood products including large national firms as well as small and very small local seafood companies. Individuals from federal and state regulatory agencies also completed this training.

More than 13,179 individuals have completed the Seafood HACCP Internet training course since it was launched in 2002, enabling industry to modify and improve seafood safety control plans throughout the U.S. and 72 foreign countries.

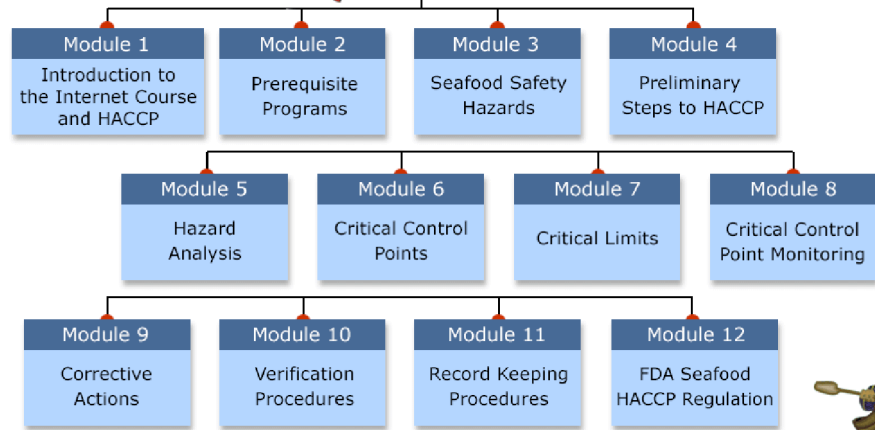
### Partners:

- National Seafood HACCP Alliance
- Sea Grant Seafood Technology Specialists nationwide
- National Association of Food & Drug Officials
- U.S. Food and Drug Administration
- Cornell Cooperative Extension



## HACCP

Hazard Analysis  
and Critical Control Point  
Training and Education



### NYSG 2017 HACCP Training Impact Snapshot

- 69% of those trained will modify, improve or update their company's existing HACCP plan. Of these, more than 2/3 will make changes to correct deficiencies found during inspection/audit
- 39% of those trained will help develop a HACCP plan for new seafood products or new processes for their company, enabling business expansion
- 18% will help develop a HACCP plan for new business startup
- 20% will use the training to conduct inspections or regulatory reviews for federal, state or local food safety authorities

### The Sea Grant Focus Area for this project is NY Sustainable Fisheries & Aquaculture

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA.

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