A step by step guide to develop a HACCP plan for your seafood processing facility created by NY Sea Grant Seafood Specialist

This guide will walk you through developing a HACCP plan based on the Seafood HACCP Alliance (SHA) and Association of Food and Drug Officials (AFDO) approved curriculum for seafood HACCP. For more in depth information on developing a HACCP plan you can use the SHA “Hazard Analysis and Critical Control Point Training Curriculum (Manual)” and the “FDA Fish and Fishery Products Hazards and Controls Guidance (Hazard Guide),” which can be purchased online or downloaded at [www.flseagrant.org/seafood/haccp](http://www.flseagrant.org/seafood/haccp)

You can also find additional information on developing HACCP plans and seafood safety regulations at the resources outlined below.

**Seafood Network Information Center**
> >>Seafood HACCP
> [www.seafood.oregonstate.edu](http://www.seafood.oregonstate.edu)

**Food and Drug Administration**
> >>Food >>Guidance & Regulation >>Guidance Documents & Regulatory Information by Topic >>Seafood
> [www.fda.gov](http://www.fda.gov)

**New York Sea Grant**
> >>Resources New York Seafood: Industry and Consumers
> [www.nyseagrant.org/seafood](http://www.nyseagrant.org/seafood)

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