

## NYSG Training Programs Support Seafood Safety

**A** New York Sea Grant (NYSG)-funded study documented that the seafood industry contributed \$7.8 billion to New York state’s economy and employed 96,000 New Yorkers in 1999. To remain competitive and prosperous, 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 2011, more than 1,280 individuals from seafood companies and state or federal regulatory agencies participated in food safety training programs conducted or managed by NYSG.

### Internet-based Training

In 2011, the Internet-based **Seafood HACCP Training** course that enables seafood businesses to meet the training requirements of the US Food and Drug Administration’s seafood Hazard Analysis Critical Control Point (HACCP) regulation (<http://seafoodhaccp.cornell.edu>) was revised and updated. More than 1,000 individuals enrolled in the seafood HACCP Internet course. An additional 157 people completed the Internet course on basic **Good Manufacturing Practices** (<http://gmprtraining.aem.cornell.edu>) in 2011.

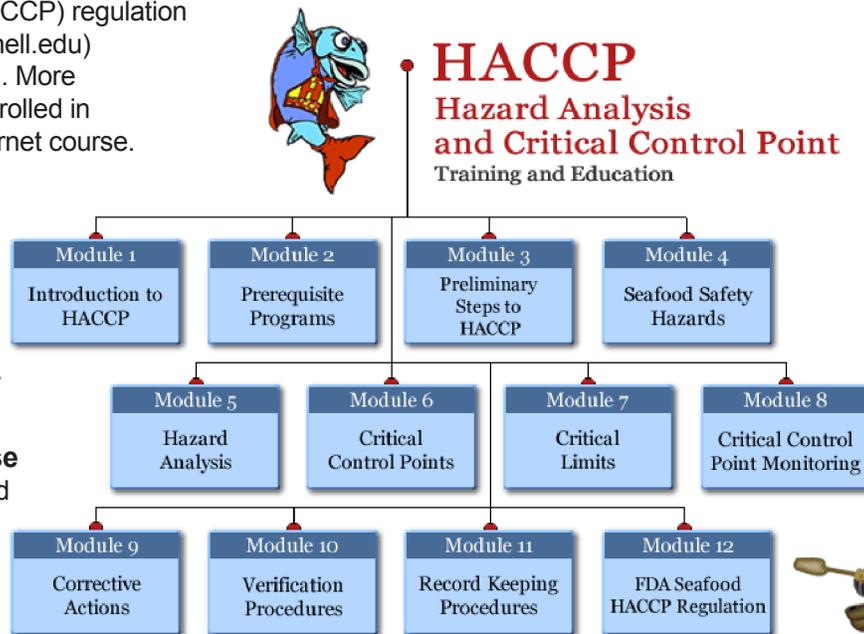
### Training Workshops, Resources & Expertise

In 2011, NYSG conducted four workshops in NY on seafood safety requirements with 130 individuals from

seafood firms and federal and state food safety inspectors. Nearly 900 people have participated in these “live” training courses since 2002.

NYSG is one of four Sea Grant programs in the US that received a \$600,000 grant from USDA’s National Integrated Food Safety Initiative 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 2011, NYSG was a key member of the national team that conducted six workshops in the U.S. to explain the updated FDA Seafood HACCP guidance published in 2011 to 450 individuals from seafood businesses and regulatory agencies.

NYSG also helped requalify 125 trainers who conduct HACCP training in the U.S. and helped conduct a train-the-trainer course in Qingdao, China, for 60 Chinese food safety inspectors who will conduct industry training to ensure that seafood producers that export to the U.S. implement the latest HACCP-based food safety control strategies.



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

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