

NYSG Facilitates Online Training to Ensure Seafood Safety

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

NYSG conducts outreach activities for the seafood industry that include a variety of education and training programs, workshops, newsletters, and direct technical assistance. These programs involve collaboration with businesses, federal and state regulatory agencies, the national Sea Grant network, and university resources.

Training the Seafood Industry Online

NYSG has developed and manages two Internet training programs on food safety regulations that apply to the seafood industry. In 2008, 480 people from 324 different seafood processing, wholesale or warehouse operations in New York and across the U.S. took NYSG’s Seafood Hazard Analysis Critical Control Point (HACCP) Internet course. Another 115 people from 68 different seafood companies attended a live HACCP training course taught by NYSG’s seafood specialist.

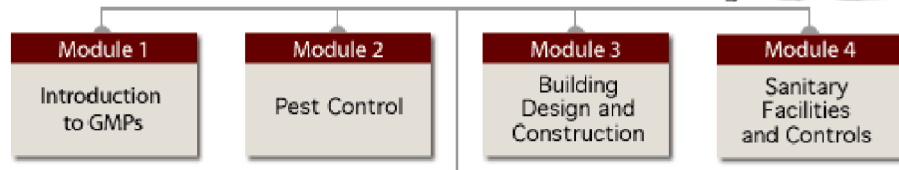
A new Internet course on basic GMPs - Good Manufacturing Practices - the conditions and practices denoted in federal and state regulations as necessary to produce



Back to Basics: A new 12-module Internet course, available from NYSG on demand at low cost, helps businesses train employees in basic food safety concepts and Good Manufacturing Practices. Photo: NYSG

safe and wholesome food, launched in April 2008. Within nine months, 142 people from 77 firms that manufacture, distribute or store food products across the U.S. took this new distance education course. Small firms; large national companies (General Mills, Campbell Soup, Kraft Foods); state regulatory agencies; and federal agencies (National Marine Fisheries Service) are currently evaluating how to use this new online tool to train plant managers, workers, and food safety inspectors. Learn more at <http://gmptraining.aem.cornell.edu>.

GMPs Good Manufacturing Practices Online Training and Education



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

This project summary was written by Ken Gall, Seafood Specialist, 631-632-8730, klg9@cornell.edu, www.nyseagrant.org.