

NYSG Facilitates Online Training to Ensure Seafood Safety

A New York Sea Grant (NYSG)-funded study documented that the seafood industry contributed more than \$7.9 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 2010, more than 1,150 individuals from seafood companies and state or federal regulatory agencies participated in food safety training programs conducted or managed by NY Sea Grant.

Internet-based Training

In 2010, more than 850 individuals enrolled in the Internet-based **Seafood HACCP Training** course that enables them to meet the training requirements of the US Food and Drug Administration's seafood Hazard Analysis Critical Control Point regulation (<http://seafoodhaccp.cornell.edu>). The online **Good Manufacturing Practices** course (<http://gmptraining.aem.cornell.edu>) taught 130 individuals basic food safety practices for food processors, wholesalers and warehouses.

Since these two courses were created, more than 5,700 people have received instruction.

NYSG has created in-person and online training in science-based preventative systems, such as HACCP (Hazard Analysis Critical Control Point), to help the seafood industry produce safer products.

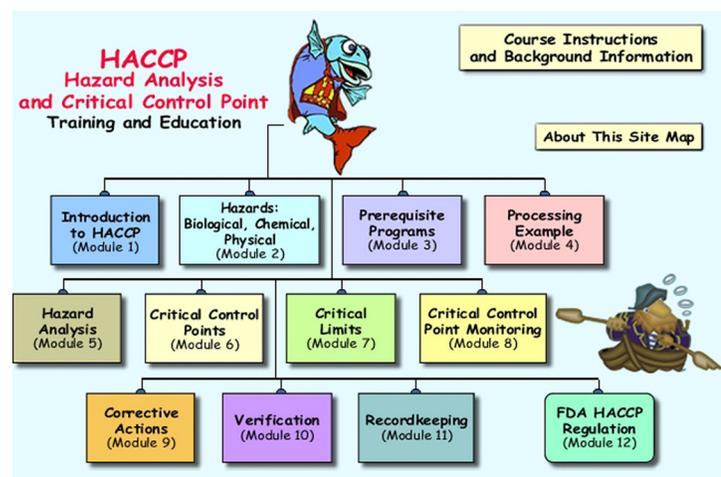
Training Workshops

In 2010, NYSG conducted five training workshops in New York on seafood safety requirements for 100 individuals from seafood firms and federal and state food safety inspectors. More than 750 people have participated in these "live" training courses since 2002.

Developing Training Resources & Expertise for the Future

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 in 2009 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 2010, NYSG was a key member of the national team that conducted three train-the-trainer courses for 75 food safety professionals from across the U.S.

In 2011, NYSG will participate in a train-the-trainer course in China. The course will enable foreign food safety professionals to train seafood producers that export to the US in the latest HACCP compliance procedures.



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

New York Sea Grant Extension administration is located at 112 Rice Hall, Cornell University, Ithaca, NY 14853.

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