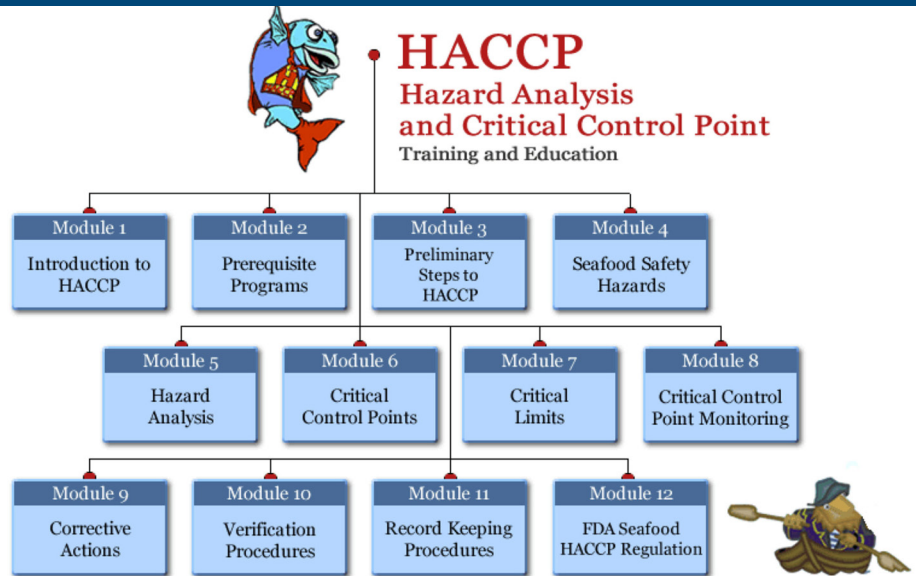


NYSG plays a key role in providing seafood safety training critical for equipping the seafood industry to ensure the health and safety of consumers in the U.S. and globally

NYSG Seafood HACCP Internet Training 2019 Course Report

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



More than 15,500 individuals have completed the Seafood HACCP Internet training course since its launch in 2002, enabling the seafood industry to modify and improve seafood safety control plans throughout the U.S. and 35 foreign countries.

New York Sea Grant (NYSG) helped develop and manages an Internet training course in collaboration with the National Seafood HACCP Alliance (SHA) to help seafood businesses meet federal and state training requirements. NYSG provides daily administration of the course and its content with assistance from the SHA. Additionally, NYSG conducts at least two in-person trainings annually to certify attendees in Seafood HACCP through the Association of Food and Drug Officials.

In 2019, 1,322 individuals from 48 U.S. states and 11 foreign countries completed the online Seafood HACCP Internet course. Individuals were from firms of all sizes that manufacture, process, handle, store or distribute seafood products in addition to federal and state regulatory agencies, academic institutions and consulting firms. Additionally, 61 individuals were certified through one of NYSG's in-person seafood HACCP training courses.

Project 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 2019 Training Impact by the Numbers

- 1,208 individuals (~91%) responded to a feedback survey on how they will use the training & knowledge gained:
- 786 students (59%) will conduct routine food safety monitoring/verification activities required by their company HACCP food safety plan
 - 442 students (33%) will modify/improve/update existing HACCP plan; of these, approximately 74% will correct deficiencies found during inspection/audit
 - 749 students (57%) will share knowledge/train others; ~34% (444) will train company employees to help with HACCP implementation; 23% (305) will train others
 - 235 (18%) students will help develop HACCP plans for handling new seafood products; new process: 197 (15%); or a new business they/others will start: 215 (16%)
 - 231 (17%) students will conduct inspections/regulatory reviews for FDA/state/local food safety authority
 - 143 (11%) students will provide consulting/services to help companies meet regulatory food safety requirements

The Sea Grant Focus Area for this project is Sustainable Fisheries, Aquaculture & Seafood Businesses.

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA.
Contact: New York Sea Grant Extension, 112 Rice Hall, Cornell University, Ithaca, NY 14853; www.nyseagrant.org.

Project summary was written by Seafood Specialist Michael Ciaramella, 631-632-8730, mc2544@cornell.edu.