



New Brunswick Food & Beverage Processors Association
Association de l'industrie alimentaire du Nouveau-Brunswick



PRINCE EDWARD ISLAND
FOOD TECHNOLOGY CENTRE

CENTRE DE TECHNOLOGIE ALIMENTAIRE
DE L'ÎLE-DU-PRINCE-ÉDOUARD

Seafood HACCP- QMP Workshop * Revised Date

Ramada Plaza Crystal Palace Hotel, Moncton, NB, November 22-24, 2006 , 9:00 AM to 4:00 PM Daily

Topics Covered

- 1) **Introduction to HACCP**
History
Importance of HACCP
- 2) **Hazards**
Biological
Chemical
Physical
Allergens
Control of Hazards
- 3) **Quality Management Program(QMP)**
Components
Documentation
- 4) **Prerequisite Program**
Plant Environment
Construction and Equipment
Plant Sanitation and Hygiene
Pest Control
Recall
- 5) **Food Plant Security Requirements**
Food Security Plan Management
Outside Security
Inside Security
Processing / Transportation Security
Personnel Security
- 6) **Regulatory Action Points (RAP)**
Minimum Fish Product Standard
Input Material
Labeling
- 7) **HACCP**
Preliminary Steps
Hazard Analysis
Critical Control Points (CCP)
Critical Limits
CCP Monitoring System
Corrective Actions
Verification
Record Keeping
- 8) **Maintenance of HACCP System**

Materials Provided to Participants

Sample Procedures, Forms and Notices (MS Word Format)
Slides from Presentation, Resource / Reference Material
Employee's Guide to Food Safety, 3rd Edition

Follow Up Available

Telephone Technical Inquiries Related to Material - **FREE**
On-Line Review of Written Procedures via E-Mail - Additional Fee
On site audit - Additional Fee
Verification of HACCP program - Additional Fee

Instructors

Ebo Budu-Amoako, M.Sc.,
Senior Microbiologist
Jim Landrigan, P.Eng., M.B.A.,
Technical Advisor

Ebo is an internationally recognized food microbiologist having recently been enlisted to the World Health Organization and FAO's roster of microbiologists for world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada.

Past Participants Food Safety Courses

- ✓ Canadian Food Inspection Agency
- ✓ Clearwater Fine Foods
- ✓ Ocean Pier
- ✓ Tonrick Seafoods - Jamaica
- ✓ Paturel International
- ✓ Ministry of Fisheries - Bahamas
- ✓ Veterinary Services Division, Jamaica
- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Young's Lobster Company
- ✓ Cape Bald Packers Ltd.
- ✓ Heritage Salmon Ltd.
- ✓ Stolt Sea Farm Inc.
- ✓ Ocean Legacy Inc.
- ✓ Paturel International
- ✓ Charlotte Shellfish
- ✓ Bonte Foods Ltd.
- ✓ Wolfhead Smokers
- ✓ Connors Bros
- ✓ True North Salmon
- ✓ Corey Aquafeeds
- ✓ NB Salmon Growers Association
- ✓ Admiral Fish Farms Ltd.

Course meets SQF requirements.

Course Fee (\$555.00)

\$750.00 plus HST less funding assistance (40% of \$750) subject to approval.

For More Information Contact

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PEI FOOD TECHNOLOGY CENTRE



ISO 9001:2000
FM 62657



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REGISTRATION FORM

Seafood HACCP (QMP) Workshop

Ramada Plaza Crystal Palace Hotel, Moncton, NB, November 22-24, 2006

Please complete the following and fax to Jim Landrigan, PEI Food Technology Centre at (902) 368 5549 or e-mail to jklandri@gov.pe.ca

Name(s): _____ Position: _____

Organization: _____

Street address: _____ City / Town: _____ Postal Code: _____

Telephone: _____ Fax: _____

E-mail: _____

Please charge \$555.00 (\$750.00 plus HST less funding assistance (40% of \$750)) **Please note that this funding is subject to approval.**

Method of payment: [] Please charge to () Visa () Mastercard and mail a receipt
Name on Card: _____
Card # _____
Expiry: _____ Signature: _____
[] Cheque (being sent). Please mail a receipt.
[] Please Invoice, and payment will be made promptly.

Please make cheques payable and send to:

**NB Food and Beverage Processors Association
633 Main St., Suite 650, Moncton, NB E1C 9X9**