

Seafood HACCP Training

October 6-8, 2026
8:30 am to 4:30 pm EST

124 Wye Narrows Drive, Queenstown, MD 21658

UNIVERSITY OF
MARYLAND
EXTENSION

Sea Grant
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DEPARTMENT OF HEALTH



Join the University of Maryland Extension Seafood Safety Program this **October** for an FDA-recognized Seafood Hazard Analysis and Critical Control Points (HACCP) training course. The course is designed for individuals who must meet the seafood HACCP training requirements established by the FDA, state health departments, and other regulatory agencies as outlined in **21 CFR Part 123**.



What You'll Learn

- Seafood HACCP Regulations
- Principles of Seafood HACCP
- How to use the *FDA Hazards Guide* to:
 - Identify significant food safety hazards associated with specific seafood species and processing methods
 - Conduct a Hazard Analysis
 - Develop a Seafood HACCP Plan

Hands-On Training

Participants will complete practical exercises and work through an SHA-approved model to build the knowledge and skills needed to develop and implement effective Seafood HACCP plans.

Benefits of Attending

Successful participants will receive course completion certificates, which fulfill FDA training requirements.

For Questions, contact:

Dr. Cathy Liu at cathylu@umd.edu or 301-852-8410.

See attached form to register. Course is limited to **20 participants**, so registration is required.

Registration deadline is **October 1, 2026** or until course reaches capacity.

University programs, activities, and facilities are available to all without regard to race, color, sex, gender identity or expression, sexual orientation, marital status, age, national origin, political affiliation, physical or mental disability, religion, protected veteran status, genetic information, personal appearance, or any other legally protected class.

If you need a reasonable accommodation to participate in any event or activity, please contact your local University of Maryland Extension Office.

Participants have three options:

Option 1:

Seafood HACCP Basic Course #12091

October 6-8, 2026

Course Info: Three-day, in-person

Course fee: \$399*

*fee includes AFDO certificate, course books and a folder of course handouts.

Option 2:

Seafood HACCP Segments One & Two #12092

October 8, 2026

Course Info: Online and one day, in-person

Course fee: \$299*

*fee includes course books and a folder of course handouts

The segmented Seafood HACCP course is **completed in two parts** and is equivalent to the 3-day, in-person Basic course.

- **Segment One:** a **self-paced, online course** consisting of 12 modules that cover the same trainer-led curriculum presented in the first two days of the Basic course.
For more information and to register for Segment One visit seafoodhaccp.cornell.edu.
- **Segment Two:** a **one-day, in-person course** where trainers will review key topics from Segment One and conduct a hands-on, practical group exercise in conducting a Hazard Analysis and developing a HACCP plan.

Completion of both Segment One and Segment Two is required to obtain a course completion certificate from AFDO.

Please Note:

- There is a **separate fee of \$175** paid to Cornell University for the Segment One course. A portion of this fee includes the cost of the AFDO certificate.
- Participants first complete Segment One before participating in Segment Two. Both segments must be completed within **9 months** of each other.
- To attend Segment Two, participants must provide proof of successful completion of Segment One by **October 1st**.

Option 3:

Seafood HACCP Refresher

October 6-8, 2026

Course Info: Three-day, in-person

Course fee: \$339*

*fee includes course books and a folder of course handouts. **No AFDO certificate will be issued.**