

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) Training offered by the

Nez Perce Fish and Wildlife Commission

In coordination with the Columbia River Inter-Tribal Fish commission



DATE: October 13 & 14th

Time and location for participants to be announced

INSTRUCTORS via ZOOM: Barbara Rasco BSE, PhD, JD & Gleyne Bledsoe, Engr. MBA, CPA, PhD

Training will be both days for the HACCP certification and a half-day for the refresher course, which will include the additional requirement of the Food and Drug Administration (FDA), Food Safety Modernization Act (FSMA).

HACCP – pronounced "hassip" – is a technology designed system to ensure safe food and prevent hazards that could cause food-borne illnesses by applying science-based controls from raw materials to finished products. HACCP is required for enrolled Nez Perce that chose to sell fish, and is open to other Nez Perce for general food safety at no charge. This is a means to better protect health by strengthening the food safety system of fish and fish products through tribal self-regulation.

HACCP training is also open to the CRITFC Tribes (*CTUIR, Warm Springs and Yakama Tribes*) at no charge; however, there is a fee for other participants to cover costs.

HACCP training requirement will provide fishers knowledge to prioritize and control hazards that are reasonably likely to occur in fish and fish products. Fishers that follow their HACCP Plan and Sanitation Standard Operating Procedures can better assure consumers that their fish and fish products are as safe as good science and technology allows.

FEDERAL REGULATORY OVERSIGHT U.S. Food and Drug Administration (FDA) has the primary Federal responsibility for the safety of seafood products in the U.S. In December 1997, the FDA adopted a regulation (21 CFR Part 123) that requires all seafood processors to utilize the preventative systems of food safety controls known as HACCP. HACCP plans identify hazards that may be associated with products and formulate control strategies for those hazards. FDA Food Safety Modernization Act (FSMA) (PL111-353) transformed the nation's food safety system by shifting the focus to preventing contamination of the food supply, rather than responding to it. President Obama signed FSMA into law on January 4, 2011.

Schedule for training is as follows:

Day 1: Targeting individuals that have not had HACCP training.

Day 2: Refresher Course for individuals that had HACCP, this will also cover the added requirement of the FSMA.

STANDARD COVID-19 PROTOCOLS WILL BE IN PLACE.

Registration is limited. For more information or to register, please contact Nancy McAllaster at the FWC office: 208-843-9376 or email nancymac@nezperce.org.