



MISSISSIPPI DEPARTMENT OF MARINE RESOURCES
1141 Bayview Avenue, Suite 101, Biloxi, Mississippi 39530

News Release

Contact: Syneathia Lett
Phone: (228) 523-4101

13-88-SML
August 8, 2013

FOR IMMEDIATE RELEASE

MDMR to Host Free Basic Seafood HACCP Training for Seafood Industry

BILOXI, Miss. – The Mississippi Department of Marine Resources (MDMR) will host a Basic Seafood training, Segment 1 and Segment 2 on Sept. 16 - 18, 2013. This training is required for all seafood dealers to become a certified Seafood Dealer of Mississippi. There are limited slots available in this training on a first come- first served basis. Early registration is required. This training is open to members of the Mississippi Seafood Industry: Fisherman, Seafood Dealers, Seafood Retail Market Workers, Seafood Regulators and Enforcement, Students and seafood Processing Plant workers. For more information contact Dr. Barakat Mahmoud at (228) 762- 7783 ext. 301 or bmahmoud@ext.msstate.edu .

Venue:
Coastal Research and Extension Center
1815 Popp's Ferry Rd.
Biloxi, MS 39532

The Mississippi Department of Marine Resources is dedicated to enhancing, protecting and conserving marine interests of the state by managing all marine life, public trust wetlands, adjacent uplands and waterfront areas to provide for the optimal commercial, recreational, educational and economic uses of these resources consistent with environmental concerns and social changes. Visit the MDMR online at www.dmr.ms.gov.

ATTACHED: Flyer

—END—

OFFICE OF MARINE FISHERIES

Basic Seafood HACCP

FREE TRAINING

Required to Do your Business

September 16-18, 2013

(Early Registration Required-First Come-First Serve)

Seafood Safety First

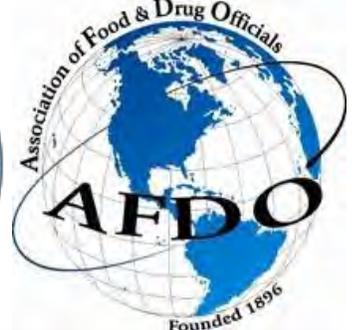
Contact Details:

Randy Coker
MSU-CREC
Experimental Seafood
Processing Laboratory
3411 Frederic Street,
Pascagoula, MS 39567
Email:
ryc4@ra.msstate.edu
Telephone: (228) 546-
1034
Fax: (228) 388-1375

Course instructor:

Dr. Barakat Mahmoud,
Assistant Professor
and Food Safety
Extension Specialist
(Experimental Seafood
Processing
Laboratory/MSU)

Coordinated by the DMR
Seafood Technology
Bureau



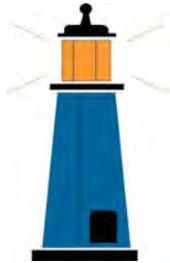
BASIC SEAFOOD HACCP TRAINING (Segment 1 and Segment 2)

Open to the Members of the Mississippi Seafood Industry (The Fishermen, Seafood Dealers, Seafood Retail Market Workers, Seafood Regulators and Enforcement, Students and Seafood Processing Plant Workers)

Venue:

**Coastal Research and Extension Center
1815 Popp's Ferry Rd.
Biloxi, MS 39532
228-388-4710
Room A-103**

This training is funded by the EDRP II Funds– Shrimp and Crab Fishery Project



BASIC SEAFOOD HACCP COURSE

September 16-18, 2013

**Coastal Research and
Extension Center
1815 Popp's Ferry Road
Biloxi, MS 39532
228-388-4710
Room A-103**



COOPERATIVE EXTENSION SERVICE

U.S. DEPARTMENT OF AGRICULTURE

Mississippi State University

PO Box 5446

Mississippi State MS 39762

OFFICIAL BUSINESS

Mailstop 9390

STAMP

Randy Coker

CREC Experimental Seafood Processing Laboratory

3411 Frederic Street

Pascagoula, MS 39567

PURPOSE

In 1995, the US Food and Drug Administration enacted a law mandating HACCP for seafood businesses. The regulation became effective on December 18, 1997. This law applies to both domestic processors and those exporting their products to the United States. The seafood Hazard Analysis and Critical Control Point (HACCP) is a science-based program that helps seafood processors identify and evaluate critical points during production, processing, handling, and distributing to set up control measures that help ensure safe (prevent, eliminate, or reduce biological, chemical and physical hazards to an acceptable level) seafood.

The Seafood HACCP course was developed by the Association of Food and Drug Officials (AFDO) and the National Seafood HACCP Alliance. Completion of this course fulfills training requirements for the FDA Final Rule as outlined in 21 CFR, Part 123.

Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated. Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.

FACTORS

Attendance is limited to 25 students and space is available on a first paid/first registered basis. Cost of the course is \$100 per student (\$50 for the textbooks, \$35 for a certificate of completion and \$15 for shipping, handling and refreshments).

There is no test associated with the course, but attendance at all sessions is required. Persons completing the course will receive a numbered "**Certificate of HACCP Course Completion**" from AFDO.

Course instructor:

Dr. Barakat Mahmoud, Assistant Professor and Food Safety Extension Specialist (Experimental Seafood Processing Laboratory/MSU).

Sponsor/organizer/instructor:

Ms. Ruth Posadas, Director, Seafood Technology Bureau, Mississippi Department of Marine Resources



PLEASE DETACH THIS SECTION AND RETURN TO:

Randy Coker

Experimental Seafood Processing Laboratory

3411 Frederic Street

Pascagoula, MS 39567

ALONG WITH A CHECK OR MONEY ORDER IN THE AMOUNT OF:

\$100.00

PAYABLE TO MSU

(Mississippi State University)

NAME _____

COMPANY _____

ADDRESS _____

CITY _____

STATE _____ ZIP _____

PHONE _____

EMAIL _____

For more information contact:

Dr. Barakat Mahmoud

Assistant R/E Professor of Food Science

Phone: (228) 762-7783 Ext. 301

Email address: bmahmoud@ext.msstate.edu