

NEWS RELEASE

MS Dept. of Marine Resources
1141 Bayview Ave., Biloxi 39530



FOR IMMEDIATE RELEASE

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**Contact: Charmaine Schmermund
Phone: 228-218-4260**

ENHANCE ★ PROTECT ★ CONSERVE

MDMR offering food safety workshop Nov. 6 - 8

BILOXI, Miss. – The Mississippi Department of Marine Resources Seafood Technology Bureau is conducting a basic seafood Hazard Analysis and Critical Control Point (HACCP) food safety workshop November 6 – 8 at the Bolton State Building in Biloxi.

The purpose of the HACCP course is to educate seafood dealers, processors and employees about hazards which can be introduced in seafood and the preventive measures that are used to control these hazards. The workshop is free for Mississippi residents and \$160 for out-of-state residents.

The workshop is made possible through a grant from the Mississippi Tidelands Trust Fund Program. Mississippi students, as well as seafood industry and restaurant employees, are encouraged to attend. Space is limited to the first 25 registrants and refreshments will be provided. All participants will receive an Association of Food and Drug Officials certificate upon completion of the course.

For more information, please contact Mai Dang at (228) 523-4081 or Mai.Dang@dmr.ms.gov.

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 DMR online at dmr.ms.gov.

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