



Florida Sea Grant stock photo

# Through the **Seafood HACCP Alliance**, **SEA GRANT HELPS INDUSTRY** *Meet Consumer Expectations for **Food Safety***

For more than 20 years, the National Sea Grant network has been the driving force behind one of the nation's leading food safety education efforts – the National Seafood HACCP Alliance for Training and Education.

Since its creation in the mid 1990s, the Seafood HACCP (pronounced HASS-ip) Alliance remains the primary program for assuring the safety of fish and fishery products processed and imported for sale in the US.

The Alliance is Sea Grant's most successful extension program, leading to national reductions in foodborne illnesses and helping sustain the \$238 billion economic impact generated by the the nation's seafood industry.

The program has also become a model nationally and internationally of workforce training for safe food processing, and is being emulated by other food sectors as they seek to implement the wide-ranging Food Safety Modernization Act.

The Alliance has trained 90% of the nation's seafood importers and processors in federally mandated compliance techniques. Yet the demand for training continues to increase annually in response to new operations and turnover of responsible staff. A cadre of 400 trainers is now available to continue training in every seafood-producing nation in the world.



## 45,000

seafood inspectors, plant workers and QA/QC managers trained in the US and abroad

## 1,953

average number of professionals that complete seafood HACCP courses annually

## 3,137

seafood processing and wholesale plants in the US

## 15 lbs

average consumption of seafood by individual Americans

## >\$10 billion

value of seafood products processed in the US in 2014



**NOAA Sea Grant**  
[seagrant.noaa.gov](http://seagrant.noaa.gov)  
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## NATIONAL SEAFOOD HACCP ALLIANCE FOR TRAINING AND EDUCATION

The Alliance uses classroom formats, Internet and train-the-trainer courses, and an eNewsletter to provide uniform, cost-effective education and training programs throughout the world. The Alliance includes representation from:

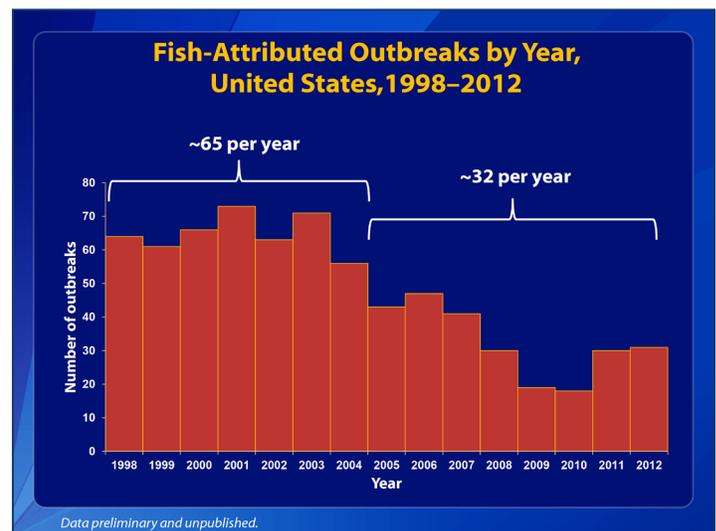
- US Food and Drug Administration
- US Department of Agriculture
- NOAA Fisheries
- Association of Food and Drug Officials
- National Fisheries Institute
- Interstate Shellfish Sanitation Conference
- International Food Protection Training Institute
- Sea Grant and Extension Service programs from every US state and territory
- National Sea Grant College Program



## HACCP TRAINING PART OF NATIONAL REDUCTION IN FOODBORNE ILLNESSES

Annually, Americans consume an average of nearly 15 pounds of fish and seafood. Keeping seafood selections safe, flavorful and abundant for consumers is a challenge for importers, processors and retailers. Unlike meats and poultry, seafood is highly perishable, and often prepared and served in ways that do not reliably kill pathogens. Illnesses linked to contaminated seafood can have high fatality rates in people with certain medical conditions.

According to recent data compiled by the Centers for Disease Control and Prevention, outbreaks of foodborne illness attributed to fish consumption in the U.S. have declined significantly, from an average of 65 per year from 1998-2004, to 32 per year from 2005-2012. The trend appears to continue decreasing. The CDC specifically cited HACCP principles mandated to ensure safe and sanitary processing of fish as one of the leading potential factors behind the trend.



Source: U.S. Centers for Disease Control and Prevention

## SEAFOOD HACCP ALLIANCE OPERATES ON A SELF-SUSTAINING MODEL

Historically, the Alliance received funding through the National Sea Grant program, US Food and Drug Administration and the US Department of Agriculture. Today the program is self-sustaining through training registration fees and curriculum sales. Training materials have been developed in English and Spanish; the materials have been translated into more than 10 other languages. For time-constrained professionals and budget-minded companies, the basic training course has also been adapted to an Internet format that been completed by more than 11,000 students.



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