

**THREE-DAY HACCP TRAINING COURSE
TO MEET FDA REGULATORY REQUIREMENTS**

**Brunswick, GA
May 1 – 3, 2006**

The University of Georgia Marine Extension Service is offering a HACCP training program for seafood processors, packers, wholesalers, and importers. Attend a program and you will receive a certificate recognized by the U.S. Food and Drug Administration stating that you are a HACCP expert. The program will teach you the basics about HACCP and prepare you to develop a HACCP plan for your seafood facility. Seafood companies must have a HACCP plan in place to meet the new FDA inspection requirements. FDA requires 2.5 days of training to receive the certificate.

We will teach a two-and-one-half day course from 8:30 a.m. to 5:30 p.m. on **May 1 – 2** and from 8:30 a.m. to 2:30 p.m. on **May 3, 2006**. The course will be held at:

University of Georgia
Marine Extension Service
715 Bay Street
Brunswick, GA 31520

The course is limited to 35 participants. Please register early. The fee for the course is \$150.00 per student.

Please contact Amanda Ballenger of the Marine Extension Service with any questions about the course.

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