



SAFE QUALITY SEAFOOD ASSOCIATES, LLC.

*Your Partner in Seafood Safety,
Quality, and Certification*

Are you HACCP trained and ready for your next inspection?

According to 21 CFR 123.10, individuals processing and/or importing seafood are required to be trained in Seafood HACCP under curriculum recognized by the U.S. Food and Drug Administration.– **Adapted from the FDA Code of Federal Regulations Title 21: Chapter 1, Subpart A, General Provisions-Training**

Our next AFDO HACCP Segment II open courses are:

February 24, 2017

March 31, 2017

April 28, 2017

May 26, 2017

June 30, 2017

July 28, 2017

Only \$400/student (includes registration, training materials & certificate)

Hurry space is limited, send us an email today to reserve your spot!

Prior to attending the Segment II class students must complete the **Segment One** online course.

The Seafood HACCP Alliance course is recognized by the FDA. Certificates are provided by the AFDO. Don't wait until you receive a warning from state or federal officers, get HACCP training today.

We also offer private Segment II and HACCP Basic 2.5 day courses, send us an email for more information.

SAFE QUALITY SEAFOOD
ASSOCIATES, LLC

Course Location:
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Visit our website for a detailed list of all of our services:

www.seafoodcertification.com