

TUESDAY OCTOBER 14 8:30-4:00PM

SEAFOOD HACCP SEGMENT II

Instruction by Doris Hicks Delaware Sea Grant

WEDNESDAY OCTOBER 15, 2008

REGISTRATION 8:00 AM

8:30 – 9:10 DR. BRUCE DIXON, Keynote Speaker

9:10 – 9:50 PROFESSOR CONRAD VOLZ Levels of Estrogenic Contamination in Surface Water

BREAK 10 MINUTES

10:00 – 10:40 TONY RUSSO Acid Phosphatase Activity in Seafood

10:40 – 11:20 DORIS HICKS –New Internet Training Course on Good Manufacturing Practices - GMP's.

11:20 – 12:00 BILL LELLIS (USGS) Freshwater Mussels and American Eel Interactions

LUNCH (on your own)

1:30 – 2:10 SAM D'ANGELO Considerations for New Facility Layout – Construction & Design

2:10 – 2:50 JOE LASPROGA Marine Biologist “Harvest Depletion”

2:50 – 3:30 DAVE BUSHEK Estuarine and Coastal Ecology -Rutgers University

BREAK 15 MINUTES

3:45 – 4:25 KEN GALL –NY SEA GRANT Listeria Control Plan for Seafood Processors

4:25 – 5:05 TOM O'CONNELL Maryland Dept. of Natural Resources

THURSDAY OCTOBER 16, 2008

REGISTRATION 8:00 AM

8:30 – 9:10 GARY WOLF – FDA Initiatives

9:10 – 9:50 MELISSA ELLWANGER – FDA Retail Study Findings

BREAK

10:00 – 10:40 SARA GRISE PA SEA GRANT Invasive Species Monitoring

10:40 – 11:20 BRENT BLAUCH Susquehanna Aquaculture

11:20 – 12:00 ERNIE PAPADOYIANS Neptune Industries

LUNCH (on your own)

1:30 – 2:10 JAMIE KELLER Eco-Lab, Biology of Pest Management –Seafood Operation

2:10 – 2:50 JACK WELTE & GARY WOLF Imported Shellfish Issues

2:50 – 3:30 David Blythe

BREAK 15 MINUTES

3:45 – 4:25 STEVE STEINGART – AFDO

4:25 – 5:05 **TBA**

FRIDAY OCTOBER 17, 2008

8:30 – 9:10 NSSP Inspection : Management Information System Analyses and Reporting Bobbie McLean PDA

9:10 – 9:50 **TBA**

BREAK 10 MINUTES

10:00 – 11:00 PENNTAP Business Support Opportunities Larry Grunden, Ph.D.-Senior Food Industry Specialist

11:00 - 12:00 State Reports (individual) on Seafood Issues

ADJOURN

All Lunches are “on your own”. There is a Lunch Buffet in the Hotel.