

SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of SCP Trainer Course Completion

to

Claudio Gallottini

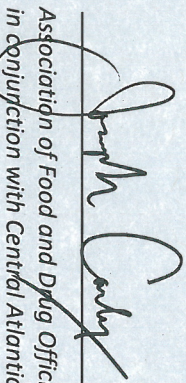
having completed the Association of Food and Drug Officials/Seafood HACCP Alliance "Train the Trainer Course" in Sanitation Control Procedures (SCP) for processing fish and fisheries products. This course developed through a National Sea Grant College Program project contained the core training manual and curriculum developed by the Seafood HACCP Alliance to teach SCP concepts for food safety. This curriculum referenced and incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's *Fish and Fishery Products Hazards and Control Guide*, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations (21 CFR Part 123) and current Good Manufacturing Practices (cGMP's; 21 CFR part 110), and various sanitation standard operating procedures (SSOP's) prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of sanitation in food processing.

0019-032918-51795

Certificate Number

Philadelphia, PA 3/29/2018

Training Location and Date


Association of Food and Drug Officials (AFDO)
in conjunction with Central Atlantic States Association