



SEAFOOD SANITATION CONTROL PROCEDURES

University of Georgia Marine Extension and Georgia Sea Grant is offering Seafood Sanitation Control Procedure (SCP) Training for seafood processors, packers, wholesalers, and importers to assist in developing and implementing SCPs as mandated by the U.S. Food and Drug Administration (FDA). As a prerequisite to a Seafood HACCP plan, seafood processors must monitor sanitary control procedures used during processing to demonstrate compliance with approved sanitary conditions and practices.

WHEN AND WHERE

FEBRUARY 25, 2026

25 S. Terrell St., Metter, GA 30439

CLICK HERE TO REGISTER

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INSTRUCTORS

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