HACCP:
What commercial shellfish operators and harvesters need to know about Hazard Analysis Critical Control Point requirements

The Washington State Department of Health, Office of Shellfish and Water Protection is offering HACCP training to Washington’s commercial shellfish industry. If you haven’t taken this class, or if you would like to refresh your knowledge about HACCP, now is your opportunity to obtain low-cost training for you and your employees.

Date/Time:  
Feb. 18th – 8:00 am – 5:00 pm  
Feb. 19th – 8:30 am – 12:30 pm

Where:  
Penn Cove Farm  
106 North Sherman Road  
Coupeville, WA

Cost:  $50 per person. Make check payable to DOH Shellfish Program

To register, complete this form, print, and send it with your registration fee to:

Shellfish HACCP Class Registration  
PO Box 41099  
Olympia, WA  98504-7824

Registration and payment must be received by February 9, 2015

Please register the following people:

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Shellfish company name:

Address:

City:  State / Zip:

Phone:  Fax:

Total number of attendees  x  $50 =  (total fee enclosed)

For more information contact Cari Franz-West at Cari.Franz-West@doh.wa.gov or (360) 236-3326

DOH 332-079