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**HACCP 4 Seafood to Showcase Seafood HACCP Training and Compliance Consulting at North America’s Largest Seafood Trade Event, Seafood Expo North America / Seafood Processing North America**

Seal Beach, CA, March 5, 2026 – [HACCP 4 Seafood](#) announced it will showcase its Seafood HACCP training and regulatory compliance consulting services at North America’s largest seafood trade event, Seafood Expo North America / Seafood Processing North America.

Organized by Diversified, the Expo will take place March 15-17, 2026 in Boston, MA, USA at the Thomas M. Menino Convention & Exhibition Center. The event brings together seafood processors, suppliers, equipment manufacturers, and service providers from around the world.

At the Expo, HACCP 4 Seafood will highlight the most common FDA seafood citations and training programs and food safety consulting services designed specifically for seafood processors, importers, and food safety professionals navigating complex regulatory requirements.

Visitors to Booth 171 will be able to:

- Learn how to develop and implement Seafood HACCP plans that meet FDA requirements
- Understand common violations cited during FDA seafood inspections
- Receive guidance on corrective actions, monitoring procedures, and verification activities
- Pick up a “Top 10 FDA Seafood Citations” list
- Participate in short on-site compliance consultations with food safety experts

Seafood HACCP (Hazard Analysis Critical Control Point) is a mandatory regulatory requirement under FDA’s Seafood HACCP regulation (21 CFR Part 123) for seafood processors in the United

States. Many businesses struggle with maintaining compliant HACCP plans, training qualified personnel, and responding to FDA inspection findings.

“Seafood HACCP compliance is one of the most misunderstood requirements in seafood processing,” said David LA Rosson, Owner of HACCP 4 Seafood “Our goal is to provide practical training and consulting that helps processors not only meet regulatory requirements, but also understand requirements and build stronger food safety systems that protect their products and their brand.”

HACCP 4 Seafood’s Seafood HACCP training programs are designed to meet the FDA expectation that seafood processors have trained and qualified individuals responsible for developing and implementing HACCP plans. Courses cover key topics including:

- Conducting a hazard analysis specific to seafood products
- Identifying critical control points
- Establishing critical limits, monitoring, and corrective actions
- Implementing sanitation monitoring programs

In addition to training, the company provides consulting services to help seafood businesses strengthen their food safety programs, including:

- HACCP plan development and review
- Corrective action planning after FDA warning letters
- Sanitation Standard Operating Procedures (SSOPs)
- Preventive Controls integration for seafood facilities handling multiple product categories

By combining regulatory expertise with practical industry experience, HACCP 4 Seafood helps seafood processors move beyond theoretical compliance and implement systems that work effectively in real production environments.

Seafood Expo North America / Seafood Processing North America is expected to attract thousands of seafood professionals from more than 50 countries, making it the premier gathering for seafood industry networking, sourcing, and education.

#### **About HACCP 4 Seafood:**

HACCP 4 Seafood is a food safety training and consulting firm specializing in HACCP and regulatory compliance for seafood, juice, and meat processors. The company provides Seafood HACCP training, regulatory consulting, and compliance support to help food businesses meet

FDA requirements, avoid costly violations, and strengthen their food safety programs. Through industry-focused training and practical consulting solutions, HACCP 4 Seafood supports processors in building effective HACCP systems that protect both consumers and brands.

For more information, visit [www.HACCP4Seafood.com](http://www.HACCP4Seafood.com)

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