

Three photos from HACCP class:

[https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2017/09/IMG\\_1556.jpg](https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2017/09/IMG_1556.jpg)

Caption: Lori Pivarnik, coordinator of food safety outreach in the Food Safety Education Program at the University of Rhode Island, discusses safe seafood handling practices with students at a HACCP class. Judy Benson / Connecticut Sea Grant

[https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2017/09/IMG\\_1549.jpg](https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2017/09/IMG_1549.jpg)

Caption: Nancy Balcom, associate director of Connecticut Sea Grant, talks to students in a HACCP class. Judy Benson / Connecticut Sea Grant

<https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2017/09/HACCPforwebsite.jpg>

Caption: Associate Director Nancy Balcom teaches a Hazard Analysis & Critical Control Points class to 20 seafood handlers. Judy Benson / Connecticut Sea Grant

[https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2023/09/SeaweedFoodsafety.cover\\_.jpg](https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2023/09/SeaweedFoodsafety.cover_.jpg)

Image of cover of "Seaweed Food Safety: Comparing Compliance with Preventive Controls for Human Foods and Seafood HACCP"