

URNER BARRY

Seafood Import Workshop

Tuesday, October 17, 2017 • 9 a.m. - 4 p.m.



Hear from an Expert Panel Featuring:

Scott Zimmerman,
Safe Quality Seafood Associates

Corey Norton, Trade Pacific Law PLLC

Michael Lieberman, Foa & Son

Sergio Lozano, Alpha Brokers Corp.

Invited Representatives:



U.S. Customs and
Border Protection



Make sure your business is **COMPLIANT.**

Location: Courtyard by Marriott
Miami Airport
1201 NW LeJeune Rd., Miami, FL 33126

Cost: \$699

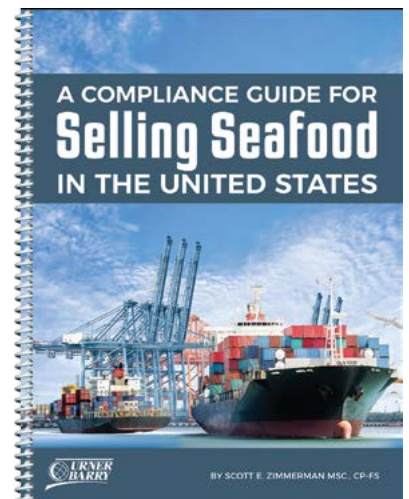
50% OFF
for additional attendee until
September 15, 2017

Includes Urner Barry's **NEW Compliance Manual for Selling Seafood in the United States**, lunch, speaker presentations, premium networking opportunity

See agenda on following page.

URNER BARRY 
**Seafood Import
Workshop Series**

shop.urnerbarry.com/SIW



Seafood Import Workshop Agenda

MONDAY, October 16, 2017

3:00 p.m. – 4:00 p.m.

FREE TOUR (Optional) – The University of Miami Rosenstiel School of Marine and Atmospheric Science Experimental Hatchery (RSMAS/UMEH) will be hosting a free tour.

TUESDAY, October 17, 2017

9:00 a.m. – 9:05 a.m.

Welcome to Urner Barry's Seafood Import Workshop in Miami

9:05 a.m. – 10:15 a.m.

Meeting New Compliance Requirements

Speaker: Scott Zimmerman – Safe Quality Seafood Associates

- Modernizing Seafood Safety, Quality, and Sustainability Compliance: How Government Regulations and Voluntary Standards are Changing Seafood Trade in the US
- Responding to FDA Violations: Automatic Detention (DWPE), Warning Letters (483's), and Import Alert Red List

10:15 a.m. – 10:45 a.m.

USDA (FSIS) Inspections of Pangasius

Speaker: Corey Norton, Partner, Trade Pacific Law

10:45 a.m. – 11:00 a.m.

Coffee Break

11:00 a.m. – Noon

Are Federal Laws Making Life Easier or More Difficult at the Border?

Speaker: Corey Norton, Partner, Trade Pacific Law

- What is the FDA's Voluntary Qualified Importer Program (VQIP), and is my seafood business eligible for expedited entry?
- Customs Reviews for Forced Labor in Supply Chains. Learn if your business is prepared for additional scrutiny to detect labor abuse.
- What to expect from NMFS's Seafood Import Monitoring Program.
- Differences between FMSA and seafood HACCP import tracking requirements.

Noon – 1:00 p.m.

Lunch (provided) and networking

1:00 p.m. – 1:45 p.m.

An Automated United States Customs Department - Are Your Supply Chain Practices on the Cutting Edge?

Speaker: Sergio S. Lozano, CHB, Vice President, Alpha Brokers Corp.

ACE, ITDS, DIS, what do these mean and how do I know if my business is using these systems properly? Are you modernized? Questions to ask your customs broker or in-house customs team to find out "Is my business at risk of a product code mistake?" Learn how to identify small errors in U.S. Customs paperwork that could cause huge penalties for your operation.

1:45 p.m. – 2:30 p.m.

Update on Third-Party Auditing and Inspecting

Speaker: Scott Zimmerman – Safe Quality Seafood Associates

- The latest developments in voluntary third-party seafood production certification schemes (water to plate).
- Getting the most out of the process: how to communicate expectations and get lasting results with customer, certification body, and internal QA/QC staff.

2:30 p.m. – 2:45 p.m.

Coffee Break

2:45 p.m. – 3:15 p.m.

Insurance Options: From What Risks Do I Need to Protect My Seafood Business?

Speaker: Michael Lieberman – FOA & Son

How seafood businesses are at risk from specific regulatory changes. What options are available to protect your business from risk.

3:15 p.m. – 4:15 p.m.

Expert Panel Addressing Questions on All Presented Compliance Topics

Engage with representatives of CBP, FDA, USDC and other expert panelists on compliance topics. Questions will be fielded from the panel regarding import refusals (focus on lobster and mahi), supply chain documentation requirements, and other related compliance topics. This is an open discussion of major issues facing the seafood industry and an opportunity for authorities and industry to get on the same page.

4:15 p.m. – 4:30 p.m.

Closing Remarks and Thanks for Coming

WEDNESDAY, October 18, 2017

Optional – **Association of Food and Drug Officials (AFDO) Seafood HACCP Segment 2 Training.**

\$400. 15% discount for SIW attendees.

There is a requirement to take the online portion (Seg. 1) with Cornell University prior to attending the live Seg. 2 portion with SQSA. Make sure you submit your Segment I completion notice to SQSA prior to the Segment II live class. Once course is complete, SQSA will submit the course completion information to the AFDO. The AFDO will send you the course certificate approximately two to three weeks after the live training. Although SQSA does not issue the certificate, we will be happy to help you resolve any issues you encounter with your certificate.

<http://seafoodhaccp.cornell.edu/Intro/05.html> <https://seafoodcertification.com/training-and-guides.html>

AGENDA SUBJECT TO CHANGE