

# Feed Industry HACCP

*Hazard Analysis and  
Preventive Controls for Feed*

## *Online Training*

### **When:**

September 8 – November 13, 2015  
(10 weeks)

### **Registration & Information:**

[www.feedhaccp.org](http://www.feedhaccp.org)

### **Offered By:**

Texas A&M University and the  
Office of the Texas State Chemist

### **Who Should Participate:**

Feed industry professionals

### **Cost:**

\$500 per participant  
(includes textbook & materials)

### **Benefits:**

- Practice HACCP team management and HACCP plan development skills
- Learn from Texas A&M University [Regulatory Science in Food Systems graduate program](#) faculty members and experienced regulators
- Earn a Certificate of Completion from Texas A&M University
- Participate in a program accredited by the International HACCP Alliance

Implementation of hazard analysis and preventative food safety controls by feed manufacturers is required in the 2011 Food Safety Modernization Act (FSMA). Many feed firms have already begun to implement preventative controls using Hazard Analysis and Critical Control Point (HACCP) principles to address their customers' needs, retain competitiveness in a global market, and prepare for the FDA regulations, first published in 2013 in draft form.

The first step toward adoption of HACCP principles is the selection of a group of knowledgeable employees for the HACCP team. Once established, the HACCP team will be tasked to apply a science-based approach to identify and manage hazards in feed ingredients and finished feed through pre-requisite programs and the development of a written HACCP plan to prevent feed and food safety hazards.

To equip feed manufacturers and distributors with the task of developing a HACCP plan in a team environment and comply with the proposed rules by FDA, Texas A&M University Department of Soil & Crop Sciences, in partnership with the Office of the Texas State Chemist, offers feed industry HACCP training online. During the 10-week course, participants work in teams to gain an understanding of the relationship between prerequisite programs and the HACCP principles, learn the process for assessing feed hazards, study quality assurance and FDA proposed rules for animal feed, and prepare a model HACCP plan.

Participants receive the course text, *HACCP: A Systematic Approach to Food Safety* and access to an interactive course Web site. Students who successfully complete all course assignments earn a Texas A&M University Certificate of Completion with an International HACCP Alliance seal, and members of the American Registry of Professional Animal Scientists are eligible to earn 8 continuing education units.