

Hazard Analysis and Preventive Controls for Feed

Application of HACCP Principles

Online Training

When:

June 20 – August 12, 2016
(8 weeks)

Registration & Information:

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

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals rule published in September, 2015 by the Food and Drug Administration (FDA) contains regulatory guidance for the application of the Food Safety Modernization Act (FSMA). To equip feed manufacturers and distributors with the skills necessary to develop a Food Safety plan in conformance with FSMA rules, Texas A&M University's Department of Soil & Crop Sciences, in partnership with the Office of the Texas State Chemist, offers an 8-week course on the application of HACCP principles and prerequisite programs that align with the new regulation. This course has been offered since 2003 by faculty from Kansas State University and Texas A&M University and has reached individuals from firms manufacturing the majority of US animal feed.

The updated course includes revised Veterinary Feed Directive (VFD) and new FSMA rules and incorporates the standardized curriculum recognized by the FDA, presented in a practical context that enables participants to navigate an increasingly complex and heavily regulated business environment. The mix of lectures, reading, and course homework assignments that culminate in the development of a food safety plan has drawn high praise from past course participants. Course participants who successfully develop a food safety plan are qualified through job experience as a FSMA Preventive controls qualified individual.

The first step toward adoption of hazard analysis and preventive control principles involves the formation of a food safety team comprised of qualified employees. In this course, we use a team environment to help students 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 food safety plan to protect animal and human health.

Participants receive the course text, *HACCP: A Systematic Approach to Food Safety* and access to an interactive course Web site. Students completing 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.