

**Hazard Analysis and Preventive Controls for Feed Online Training**  
*Application of HACCP principles to build a FSMA food safety plan*

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**Course Description and Objectives**

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 FSMA regulations. The course incorporates the standardized curriculum recognized by the FDA as adequate for the application of risk-based preventive controls, and is being led by an International HACCP Alliance and Food Safety Preventive Controls Alliance lead instructor. Students who complete this course will become a PCQI Qualified Individual, as defined by FSMA regulations.

The class is delivered 100% online using a course Website in the eCampus course management system, e-mail, and discussion boards.

**Learning Outcomes**

Upon completing the course, students will be able to:

- Implement science-based HACCP Principles as a basis for food and feed safety
- Possess a working knowledge of how to meet FSMA regulatory requirements outlined in the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals rule
- Develop an effective Animal Food Safety Plan

**Textbook (included with your registration)**

*HACCP: A Systematic Approach to Food Safety*, Virginia N. Scott and Kenneth E. Stevenson, Fifth Edition 2014.

Cost \$550

## Course Tools

All course materials and activities will be presented using the eCampus Learning Management system, powered by Blackboard. Log into eCampus at <http://ecampus.tamu.edu> to gain access. Before you access course materials, please perform a Vista Browser Check by clicking on the Check Browser Support link to ensure compatibility.

## Technical Requirements

To ensure successful participation, students must have access to:

- A computer that is less than 4 years old
- Microphone and speakers
- High-speed Internet connection (cable/DSL or better) and an updated browser
- Microsoft Word, PowerPoint, and Excel (2003-2013) or equivalent
- Plug-ins for course materials (e.g. [Adobe Reader](#), [Adobe Flash player](#), etc.)

## Instructor/Student Communication

Please send all emails to [tjh@otsc.tamu.edu](mailto:tjh@otsc.tamu.edu). I will not be using the eCampus Mail Tool. If you have a question about the material, please post it in the discussion board so that other students have the chance to respond to it and/or benefit from the answer. I will read the discussion board and will reply to messages when necessary. All student communication will be sent via TAMU email accounts (<http://gateway.tamu.edu>) unless you provide a preferred alternate email address.

## American Disability Act

The Americans with Disabilities Act (ADA) is a federal antidiscrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation for their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services at Student Services at the White Creek Complex on west campus, or call (979) 845-1637. For additional information, visit <http://disability.tamu.edu>

## Copyright

Course materials and all other materials generated and/or used during this course are copyrighted. As a result, you do not have the right to copy the course packets unless given explicit permission by the instructor.

## Academic Integrity

***“An Aggie does not lie, cheat, or steal or tolerate those who do.”*** For more information, read the Honor Council Rules and Procedures at <http://aggiehonor.tamu.edu/>

<b>Week / Topic</b>	<b>Food Safety Plan</b>	<b>PCQI Assignment</b>	<b>Quiz</b>
<b>1</b> <i>Jan. 29 – Feb. 4</i> HACCP Introduction	HACCP team identification, Coordinator; Designation, & Product identification (2/5/18)		Quiz; (2/5/18)
<b>2</b> <i>Feb. 5 – 11</i> Prerequisite Programs: Current Good Manufacturing Practices; BSE	Product Ingredients & Incoming Materials Form; Product Description Form; and Flow Diagram (2/12/18)	Regulatory Overview CGMPs (2/12/18)	Quiz; (2/12/18)
<b>3</b> <i>Feb. 12 – 18</i> ISO 9001 & 22000; Standard operating procedures (SOPs); Sanitary SOPs	Prerequisite programs (2/19/18)	Sanitation Preventive Controls (2/19/18)	Quiz; (2/19/18)
<b>4</b> <i>Feb. 19 – 25</i> Biological Hazards; Physical and Chemical Hazards	Hazard Guide (2/26/18)	Animal Food Safety Hazards (2/26/18)	Quiz; (2/26/18)
<b>5</b> <i>Feb. 26 – Mar. 4</i> Hazard Analysis ; Critical Control Points	Hazard Analysis and Preventive Controls Determination (Critical Limits) (3/5/18)	Overview of Food Safety Plan (3/5/18)	Quiz; (3/5/18)
<b>6</b> <i>Mar. 5 – 11</i> Critical Limits; Monitoring; Corrective Action ; Verification & Recordkeeping	Preventive Control Management Components (Critical limits, Monitoring & corrective actions) (3/12/18) Process Preventive Controls (Record keeping & Verification) (3/19/18)		Quiz; (3/12/18)
<b>7</b> <i>Mar. 12 – 18</i> Recalls, Supplier Verification and Implementing HACCP		Supply-Chain Applied Controls (3/19/18)	Quiz; (3/19/18)
<b>8</b> <i>Mar. 19 –23</i> Food Safety Plan Development	Food Safety Plan summary Final Food Safety Plan (3/23/18)	Recall Plan (3/23/18)	