

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 e-campus 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 \$500

| Week | Topics | Assignments (Due Dates) Please submit Assignments to Dr. Herrman at tjh@otsc.tamu.edu | |
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| | | Food Safety Plan | FSMA PCQI Curriculum |
| 1 | HACCP Introduction | HACCP team identification, Coordinator ; Designation, & Product identification (6/19/17) | |
| 2 | Prerequisite Programs <ul style="list-style-type: none"> • Current Good Manufacturing Practices • BSE | Product Ingredients & Incoming Materials Form; Product Description Form; and Flow Diagram (6/26/17) | Regulatory Overview; CGMPs |
| 3 | <ul style="list-style-type: none"> • ISO 9001 & 22000 • Standard operating procedures (SOPs) • Sanitary SOPs | Prerequisite programs (7/3/17) | Sanitation Controls |
| 4 | Biological Hazards; Physical and Chemical Hazards | Hazard Guide (7/10/17) | Animal Food Safety Hazards |
| 5 | HACCP Principles <ul style="list-style-type: none"> • Hazard Analysis • Critical Control Point | Hazard analysis and Critical control points (7/17/17) | Overview of Food Safety Plan; Hazard Analysis and Preventive Controls Determination; Required Preventive Control Management Components; Process Preventive Controls |
| 6 | <ul style="list-style-type: none"> • Critical Limits • Monitoring • Corrective Action • Verification • Record keeping | Critical limits, Monitoring & corrective actions form (7/24/17) Record keeping & verification form (7/31/17) | |
| 7 | Recalls, Supplier Verification and Implementing HACCP | | Recall Plan |
| 8 | Food Safety Plan Development Note: No readings/quizzes are assigned Work on Food Safety Plan | Food Safety Plan summary (8/4/17) Final Food Safety plan (8/4/17) | |

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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>

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