

**Feed Industry Hazard Analysis and Critical Control Point
Advanced Plan Development**

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Course Description and Objectives

Feed Industry HACCP Advance Plan Development involves one-on-one educational assistance to students developing an individualized HACCP plan for their company. The course is delivered through online training to review HACCP principles in a case study context. Instructor-student contact will occur through email and phone conversations involving review of the HACCP plan and recommendations on plan improvement. The course is delivered online using a course Website in the WebCT course management system, e-mail, discussion boards, and DVD.

The course objective:

- Develop a HACCP plan for an individual establishment in conformance with national regulations and the Verification Program for a Voluntary HACCP Plan developed by the feed industry HACCP taskforce convened by the Association of American Feed Control Officials (<http://www.feedhaccp.org/brochure/HACCPAuditorManual.pdf>)

Learning Outcomes

Students will be equipped to apply a science-based approach to risk management that includes applying prerequisite programs, preliminary steps and HACCP principles in the development of a HACCP plan.

Prerequisites: Feed Industry HACCP Online Training or equivalent course accredited by the International HACCP Alliance.

Cost \$500

American Disability Act (ADA)

ADA is a federal anti-discrimination 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 of their disabilities. If you believe you have a disability requiring an accommodation, please contact the Department of Student Life/Services for Students with Disabilities, in Cain Hall. The phone number is (979) 845-1637.

Class Schedule

Topics	Module	Content	Homework	Reading
1	3	Executive Summary	Specify product and HACCP team	AAFCO HACCP Standard Parts I, II
2	3	Prerequisites and Preliminary Steps	Complete Preliminary Steps, Identify prerequisite programs in place including SOPs and SSOPs	FAO - Good Practices for the Feed Industry Herrman – HACCP Adoption
3	3	Animal and human food safety hazards associated with feed	Hazard Analysis	Biological hazard guide, Chemical hazard guide Merck Vet Handbook
4	3	HACCP principles 2-7	Complete CCPs decision tree, Critical Limits Monitoring & Corrective Action, Record Keeping & Verification, Plan Summary forms	
5	3	Association, National, and Global Feed HACCP Programs	Audit example HACCP plan	ISO22000:2005 CFIA FAMI QS AAFCO

Academic Integrity Statement

“An Aggie does not lie, cheat, or steal or tolerate those who do.”

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