

Hazard Analysis and Preventive Controls for Feed

Application of HACCP principles to build a FSMA food safety plan

Online Training

When:

January 29 – March 23, 2018
(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:

\$550 per participant
(includes textbook & materials)

Benefits:

- Become a Preventive Controls Qualified Individual
- Earn an FSPCA Preventive Controls for Animal Feed Training Certificate
- Practice HACCP team management skills and develop a food safety plan
- 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

This course satisfies the requirement for a “preventive controls qualified individual” (PCQI) as defined in the Current Good Manufacturing Practice, Hazard Analysis and Risk-based Preventive Controls for Animal Food regulation. It includes the FDA-recognized “standardized curriculum” developed by the Food Safety Preventive Controls Alliance (FSPCA). The course is being led by an International HACCP Alliance and FSPCA lead instructor. Course content is presented in a practical context that enables participants to navigate an increasingly complex and heavily regulated business environment. The mix of lectures, readings, and course homework assignments that culminate in the development of a food safety plan has drawn high praise from past course participants.

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 learn and 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.

This 8-week course on the application of HACCP principles and prerequisite programs that align with the Food Safety Modernization Act (FSMA) regulations is offered by Texas A&M University’s Department of Soil & Crop Sciences, in partnership with the Office of the Texas State Chemist, in order to equip feed manufacturers and distributors with the skills necessary to develop a Food Safety plan in conformance with FSMA rules.

Participants receive the course text, *HACCP: A Systematic Approach to Food Safety* and access to an interactive course web site. An electronic copy of the Preventive Controls for Animal Food Participant Manual developed by the Food Safety Preventive Controls Alliance will be accessible to students online. 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. The Certificate of Completion denotes that the recipient has fulfilled the requirements to be considered a PCQI Qualified Individual. Students who want to earn a FSPCA PCQI certification shall participate in weekly webinars to receive lecture content and participate in class exercises. The course may be taken for graduate credit by students enrolled in the Texas A&M University.