



The Texas A&M University
System

HACCP for



Feed Industry HACCP Training January 3-5, 2006

in cooperation with the

American Feed Industry Association
National Grain and Feed Association

National Renderers Association
Animal Protein Producers Industry

What's It About

A Feed Industry HACCP Training is being offered January 3-5, 2006, by Texas A&M's Office of the Texas State Chemist, which is working with the feed industry on the adoption of "Voluntary HACCP." The objective for this training is to equip participants with the necessary skills to build a HACCP plan.

Who Should Attend

The target audience includes state feed control officials and feed industry personnel with responsibility for developing their company's HACCP plan. Likely industry participants include those with responsibility for quality assurance, production, receiving, nutrition, purchasing and engineering. Target industries include those who supply ingredients (e.g. animal protein, vegetable protein, vitamins, minerals) and premixes, as well as manufacturers of finished feed and pet food.

Why Attend

Hazard Analysis and Critical Control Point (HACCP) in the feed industry utilizes a process approach directed toward ensuring food safety. While not a regulatory standard for the North American feed industry, an increasing emphasis on HACCP by food processors and export customers necessitates the voluntary adoption of this technique by all sectors of the feed industry to retain their competitiveness.

Location and Registration Information

The registration fee is \$450. This cost includes short course and handout materials, a copy of *HACCP: A Systematic Approach to Food Safety* by the Food Processors Institute, lunches and breaks. The course will be conducted at the Animal Science Teaching, Research, and Extension Center, 5 miles west of the College Station airport (7 miles west of campus) on University Drive (Hwy. 60). Transportation from the hotel to the training center is provided and the Hilton provides shuttle service to and from the airport.

Hotel accommodations: A block of rooms has been reserved at the College Station Hilton Hotel & Conference Center (<http://www.hiltoncs.com/>) at 801 University Drive, College Station, TX 77840 for the nights of January 2, 3 & 4, 2006. To receive the discounted meeting rate of \$70.00 + tax, be sure to mention that you are attending HACCP training and make your reservations no later than **December 12, 2005**. You may make your reservations by calling 800-Hiltons (445-8667).

The course begins on Tuesday, Jan. 3 at 8:00 am and concludes on Thursday, Jan. 5 at noon.

Outline of Studies-HACCP training for feed manufacturers

The HACCP workshop is accredited by the International HACCP Alliance and Dr. Tim Herrman, Director OTSC and Professor at Texas A&M, will serve as the lead instructor. Participants will receive certificates of attendance and have their names included in an international registry. This is an interactive course where participants work as teams to develop a HACCP plan. Course contents include lectures on the following topics:

- HACCP: A Tool That Will Enhance Food Safety
- Overview of HACCP Principles & Initial Steps in Developing A HACCP Plan
- Physical and Chemical Safety Hazards in a Feed Mill
- Pathogen Reduction and Biological Food Safety Hazards
- HACCP Principle 1: Hazard Analysis and Risk Assessment
- HACCP Principle 2: Identifying Critical Control Points (CCPs)
- HACCP Principles 3-5: Establishing Critical Limits, Monitoring Activities, and Corrective Actions
- Real Life-HACCP
- HACCP Principle 6: Establishing Verification Procedures
- HACCP Principle 7: Establishing Recordkeeping Procedures
- Recalls: Class 1 and Class 2
- Implementing and Maintaining HACCP Into Your Facility

Registration

Payment: Send application and payment to: American Feed Industry Association, Attn. Feed Industry HACCP Leanna Nail (703-558-3567 or lnail@afia.org). Make checks payable to: "American Feed Industry Association" and send to: 1501 Wilson Blvd., Suite 110 Arlington VA 22209.

Cancellation Policy: Cancellations after Dec 20th will be charged a \$50 processing fee.

Special Assistance/Additional Information

Office of the Texas State Chemist is dedicated to making short courses accessible to all persons. To increase our ability to assist you in finding necessary services, please contact Pat Chaffin ([979] 845-1121) by Dec 20, 2005, if you are physically limited. Please indicate on the application form if you possess a health-related dietary requirement.

_____	<input type="checkbox"/> VISA	<input type="checkbox"/> Company check
Name _____	<input type="checkbox"/> Master Card	<input type="checkbox"/> Certified check
Title _____	Card Number _____	
_____	Expiration date: _____	
Company Name _____	Signature _____	
Address _____		

City _____	State _____	Zip _____
		E-mail _____

Special Dietary Needs: Vegetarian/no meat Vegetarian (fish/fowl/dairy ok) Food allergy
_____ (please specify)