



## Feed Industry HACCP Training Face-to-Face January 12-14, 2010, College Station, TX

### What's It About

'Feed Industry HACCP Training' has been offered through face-to-face workshops and in a distance learning format to over 300 participants from 100+ companies with feed production capacity in excess of 60 million tons by faculty from Texas A&M, K-State, and the University of Nebraska. The next face-to-face offering will be hosted by Texas A&M January 12-14, 2010 in College Station, TX. This training activity will equip participants with the skill to prepare a HACCP plan. For more information about feed industry HACCP activities including an executive summary on HACCP visit <http://www.feedhaccp.org/>.

### Who Should Attend

The target audience includes 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, engineering, and management. Target industries include those who supply ingredients (e.g. animal protein, vegetable protein, vitamins, minerals, grain elevators, fuel ethanol distillers) and premixes, as well as manufacturers of finished feed and pet food.

### Why Attend

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

### Minimum and Maximum Enrollment

Class size is limited to 21 participants. The course is subject to cancellation if there are less than 12 enrolled.

### Face-to-Face Short Course Location and Hotel Accommodations

The course will be conducted in College Station, TX at the Department of Soil and Crop Sciences on Olsen Blvd. Transportation from the hotel to the training center is provided.

A block of rooms has been reserved at the Comfort Suites on 907 E University Dr. for the nights of January 11, 12 & 13, 2010. You may make your reservations by calling 979-268-5500 the room block is identified under the name 'HACCP Group' at a rate of \$85 + tax/night. To obtain the group rate, reservations must be made by December 28, 2009. After this date rooms are subject to availability and rates are subject to increase. The course begins on Tuesday, Jan. 12 at 8:00 am and concludes on Thursday, Jan. 14 at noon.

**The Face-to-Face 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  
Prerequisites to HACCP  
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 Principle 3: Establishing Critical Limits  
HACCP Principle 4: Establishing Monitoring Activities  
HACCP Principle 5: Establishing Corrective Actions  
HACCP Principle 6: Establishing Verification Procedures  
HACCP Principle 7: Establishing Recordkeeping Procedures  
Real Life-HACCP  
Recalls: Class 1 and Class 2  
Implementing and Maintaining HACCP in Your Facility

### **Registration**

The registration fee for the **face-to-face** short course is \$500. Registration cut off date is January 6, 2010. The registration cost includes a short course notebook, narrated power point DVD, texts including *HACCP: A Systematic Approach to Food Safety* by the Food Processors Institute and the *Manual on Good Practices for the Feed Industry*. Also included in the cost are lunches, breaks, and shuttle service to and from the training location.

### **Payment**

Course payment can be made at:

[https://secure.touchnet.com/C21490\\_ustores/web/store\\_main.jsp?STOREID=26](https://secure.touchnet.com/C21490_ustores/web/store_main.jsp?STOREID=26)

### **Special Needs**

Texas A&M is dedicated to making short courses accessible to all persons. To increase our ability to assist you in finding necessary services, please contact Lori Zboril, Administrative Coordinator for the Office of the Texas State Chemist by e-mail [ljz@otsc.tamu.edu](mailto:ljz@otsc.tamu.edu) or by phone 979-845-4113, ext. #105, no later than Tuesday, January 5, 2010 regarding any dietary restrictions.

### **Course Instructors and Accreditation**

Dr. Tim Herrman, Professor, Soil and Crop Sciences and Director, OTSC, AgriLife Research

Mr. Ben Jones, Assistant Director, Office of the Texas State Chemist, Texas AgriLife Research

This course and lead instructor are accredited by the *International HACCP Alliance*.