

**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**

This 8-week course focuses on the application on hazard analysis and risk-based preventive controls (HARPC) that align with the Food Safety Modernization Act (FSMA) regulations and HACCP principles. It includes the FDA-recognized “standardized curriculum” developed by the Food Safety Preventive Controls Alliance (FSPCA). Offered by Texas A&M University’s Department of Soil & Crop Sciences, in partnership with the Office of the Texas State Chemist, 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 and the International HACCP Alliance approved curriculum. The course instructor is an International HACCP Alliance and FSPCA lead instructor.

The class delivery utilizes eCampus (a course management system) for online content delivery, as well as e-mail and discussion boards. In addition, students will participate in a weekly video conference using Adobe Connect to receive FSPCA lecture content and participate in class exercises.

**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 using hazard analysis and risk-based preventive controls

**Textbook (included with your registration)**

*HACCP: A Systematic Approach to Food Safety*, Jeffrey T. Barach and Melinda M. Hayman, Fifth Edition 2014.

Click [here](#) for most recent registration cost information.

### **Course Tools**

All course materials and activities will be presented using the eCampus Learning Management system, powered by Blackboard. Log into eCampus at <http://ecampus.tamu.edu> to gain access. Before you access course materials, please perform a Vista Browser Check by clicking on the Check Browser Support link to ensure compatibility.

Students will also participate in weekly video conferences, using [Adobe Connect](#), to receive FSPCA lecture content and participate in class exercises. Video conferences will be held **Time/Date TBD** Central Time each week (refer to the [World Meeting Planner](#) to see your local time).

### **Technical Requirements**

To ensure successful participation, students must have access to:

- A computer that is less than 4 years old
- Webcam, microphone, and speakers
- High-speed Internet connection (cable/DSL or better) and an updated browser
- Microsoft Word, PowerPoint, and Excel (2003-2013) or equivalent
- Plug-ins for course materials and video conferences (e.g. [Adobe Reader](#), [Adobe Flash player](#))

### **Instructor/Student Communication**

Please send all emails to [tjh@otsc.tamu.edu](mailto:tjh@otsc.tamu.edu). Please do not use the eCampus Mail Tool. If you have a question about the material, please post it in the discussion board so that other students have the chance to respond to it and/or benefit from the answer. I will read the discussion board and will reply to messages when necessary. All student communication will be sent via TAMU email accounts (<http://gateway.tamu.edu>) unless you provide a preferred alternate email address.

### **American Disability Act**

The Americans with Disabilities Act (ADA) is a federal antidiscrimination 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 for their disabilities. If you believe you have a disability requiring an accommodation, please contact 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>

### **Copyright**

Course materials and all other materials generated and/or used during this course are copyrighted. As a result, you do not have the right to copy the course packets unless given explicit permission by the instructor.

### **Academic Integrity**

***“An Aggie does not lie, cheat, or steal or tolerate those who do.”*** For more information, read the Honor Council Rules and Procedures at <http://aggiehonor.tamu.edu/>

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<b>Week</b>	<b>FSPCA Content</b>	<b>HACCP Lecture</b>	<b>Assignment and Video Conference</b>
<b>1</b>	<ul style="list-style-type: none"> <li>• Preface</li> <li>• Chapter 1: Regulatory Overview and Introduction to Rule</li> </ul>	<ul style="list-style-type: none"> <li>• Overview of HACCP Principles</li> <li>• Feed Industry Structure and the Role of HACCP</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignment: Feed Safety Team Formation</li> <li>• FSPCA Assignment (Regulatory Overview) or Video Conference</li> </ul>
<b>2</b>	<ul style="list-style-type: none"> <li>• Chapter 2: Current Good Manufacturing Practices</li> </ul>	<ul style="list-style-type: none"> <li>• Prerequisites to HACCP</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignments: Product Ingredients &amp; Incoming Materials Form; Product Description Form; Flow Diagram</li> <li>• FSPCA Assignment (CGMPs) or Video Conference</li> </ul>
<b>3</b>	<ul style="list-style-type: none"> <li>• Chapter 3: Animal Food Safety Hazards</li> <li>• Chapter 8: Sanitation Preventive Controls</li> </ul>	<ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Sanitary SOPs</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignment: Prerequisite Programs</li> <li>• FSPCA Assignment (Animal Food Safety Hazards) or Video Conference</li> </ul>
<b>4</b>	<ul style="list-style-type: none"> <li>• Chapter 4: Overview of the Food Safety Plan</li> </ul>	<ul style="list-style-type: none"> <li>• Biological Hazards</li> <li>• Chemical Hazards</li> <li>• Mycotoxins</li> <li>• Physical Hazards</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignment: Hazard Guide</li> <li>• FSPCA Assignment (Overview of the Food Safety Plan) or Video Conference</li> </ul>
<b>5</b>	<ul style="list-style-type: none"> <li>• Chapter 5: Hazard Analysis and Preventive Controls Determination</li> </ul>	<ul style="list-style-type: none"> <li>• Principle 1: Hazard Analysis</li> <li>• Principle 2: Critical Control Points</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignments: Hazard Analysis; Critical Control Points</li> <li>• FSPCA Assignment (Hazard Analysis &amp; Preventive Controls Determination) or Video Conference</li> </ul>
<b>6</b>	<ul style="list-style-type: none"> <li>• Chapter 6: Required Preventive Control Management Components</li> <li>• Chapter 7: Process Preventive Controls</li> </ul>	<ul style="list-style-type: none"> <li>• Principle 3: Critical Limits</li> <li>• Principle 4: Monitoring</li> <li>• Principle 5: Corrective Actions</li> <li>• Principle 6: Verification</li> <li>• Principle 7: Recordkeeping Procedures</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP Assignment: Critical Limits, Monitoring &amp; Corrective Actions</li> <li>• FSPCA Assignments (Required Preventive Control Management Components; Process Preventive Controls) or Video Conference</li> </ul>

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<b>7</b>	<ul style="list-style-type: none"><li>• Chapter 9: Supply-Chain Applied Controls</li></ul>	<ul style="list-style-type: none"><li>• Implementing and Maintaining HACCP in Your Facility</li></ul>	<ul style="list-style-type: none"><li>• HACCP Assignment: Record Keeping &amp; Verification Form</li><li>• FSPCA Assignments (Supply-Chain Applied Controls; Sanitation Preventive Controls) or Video Conference</li></ul>
<b>8</b>	<ul style="list-style-type: none"><li>• Chapter 10: Recall Plan</li></ul>	<ul style="list-style-type: none"><li>• Open – Work on HACCP Feed Safety Plan</li></ul>	<ul style="list-style-type: none"><li>• HACCP Assignments: HACCP Summary; Final Food Safety Plan</li><li>• FSPCA Assignment (Recall Plan) or Video Conference</li></ul>