

**Hazard Analysis and Preventive Controls for Feed Online Training**  
Become a “preventive controls qualified individual” (‘PCQI’)

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**Course Description and Objectives**

This 4-week course 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.

Participants completing the FDA standardized curriculum will receive a PCQI certificate from the Food Safety Preventive Controls Alliance (FSPCA). In addition, participants taking this course may elect to view additional presentations on HACCP principles. Participants who complete the HACCP curriculum including the Animal Food Safety Plan Development course (see [website](#) for more information) will 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 course instructor is an International HACCP Alliance and FSPCA lead instructor.

An International HACCP Alliance and Food Safety Preventive Controls Alliance (FSPCA) lead instructor is leading the course.

**Learning Outcomes**

Upon completing the course, students will be able to:

- 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

**Course Costs**

\$500 per firm + \$50 for each individual PCQI Certificate

For example, if a firm registers 4 individuals, the cost will be \$700 (\$ 500 for the firm + \$50 \* 4 for 4 PCQI certificates)

Please e-mail [prabha@otsc.tamu.edu](mailto:prabha@otsc.tamu.edu) if you have questions about cost.

No additional cost to register for the HACCP/Food Safety Plan Development Module of the course.

**Course Tools**

All course materials and activities will be presented via the course website:

[http://feedhaccp.org/distance/elearning/pcqi\\_web/default.html](http://feedhaccp.org/distance/elearning/pcqi_web/default.html) Students will participate in weekly video conferences, using [Zoom](#), to receive FSPCA lecture content and participate in class exercises. Video conferences will be held at a time to be announced.

**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](#))
- Zoom Video Conferencing Software

**Instructor/Student Communication**

Please send all emails about course content and/or technical problems to [haccp@otsc.tamu.edu](mailto:haccp@otsc.tamu.edu) Dr. Herrman or Prabha Vasudevan will respond within 24 hours.

**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.

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**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/>

| Week | FSPCA Content  | Optional: HACCP Curriculum **  |
|------|--|--|
| 1    | <ul style="list-style-type: none"> <li>• Preface</li> <li>• Chapter 1: Regulatory Overview and Introduction to Rule</li> <li>• Chapter 2: Current Good Manufacturing Practices</li> <li>• Chapter 8: Sanitation Preventive Controls</li> </ul> | <ul style="list-style-type: none"> <li>• Overview of HACCP Principles</li> <li>• Feed Industry Structure and the Role of HACCP Prerequisites to HACCP</li> </ul>   |
| 2    | <ul style="list-style-type: none"> <li>• Chapter 3: Animal Food Safety Hazards</li> <li>• Chapter 4: Overview of the Food Safety Plan</li> </ul>   | <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Sanitary SOPs</li> <li>• Biological Hazards</li> <li>• Chemical Hazards</li> <li>• Mycotoxins</li> <li>• Physical Hazards</li> </ul>                          |
| 3    | <ul style="list-style-type: none"> <li>• Chapter 5: Hazard Analysis and Preventive Controls Determination</li> <li>• Chapter 6: Required Preventive Control Management Components</li> </ul>   | <ul style="list-style-type: none"> <li>• Principle 1: Hazard Analysis</li> <li>• Principle 2: Critical Control Points</li> <li>• Principle 3: Critical Limits</li> <li>• Principle 4: Monitoring</li> <li>• Principle 5: Corrective Actions</li> </ul> |
| 4    | <ul style="list-style-type: none"> <li>• Chapter 7: Process Preventive Controls</li> <li>• Chapter 9: Supply-Chain Applied Controls</li> <li>• Chapter 10: Recall Plan</li> </ul>  | <ul style="list-style-type: none"> <li>• Principle 6: Verification</li> <li>• Principle 7: Recordkeeping Procedures</li> <li>• Implementing and Maintaining HACCP in Your Facility</li> </ul>  |

\*\* Please note that participants who complete the HACCP curriculum and the Animal Food Safety Plan Development course (offered concurrently see syllabus) will 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.