



# Establishing a Feed Manufacturing HACCP Program

April 5-8, 2010



Presented by Kansas State University, the American Feed Industry Association, and the National Grain & Feed Association

## Background

The Department of Grain Science and Industry at Kansas State University, in partnership with industry associations, has held Feed Manufacturing Short Courses since 1976. These courses are taught by a unique blend of individuals from Kansas State University and within the feed and allied industries and provide in-depth training on all aspects associated with feed manufacturing.

## Who Should Attend

This is an interactive course that focuses on the development of a Hazard Analysis Critical Control Points (HACCP) plan for all sectors of the feed industry, including feed mill managers, quality assurance personnel, and ingredient suppliers.

## Location and Registration

The course will be held in Manhattan, Kansas, at the International Grains Program on the KSU campus. Travel information will be provided upon registration. The registration fee is \$475. This includes all short course handout materials, breakfasts, lunches, refreshments and one dinner. Please register with the American Feed Industry Association by visiting: [www.afia.org](http://www.afia.org). For additional course information, contact:

Anita McDiffett  
Dept. of Grain Science & Industry  
Phone: 785-532-4080  
E-mail: [almgret@ksu.edu](mailto:almgret@ksu.edu)

## Hotel Accommodations

A room block is available until March 19<sup>th</sup>, 2010 at: **Clarion Hotel**  
**530 Richards Drive**  
**Manhattan, KS 66502**  
**Phone: 785-539-5311**  
**Fax: 785-539-8368**

*Mention that you are attending a K-State Feed Manufacturing Short Course to receive a reduced rate.*

## Additional Information

Class size is limited to 35 participants so register early. Kansas State University is dedicated to making short courses accessible to all persons. To increase our ability to assist you in finding necessary services or if you have a dietary preference, please indicate this when registering.

## Schedule

### **April 5<sup>th</sup> - Starting at 5:00 pm**

- Registration
- Dinner
- Industry Update

### **April 6<sup>th</sup>**

- An Overview of the Feed Industry
- An Overview of applying HACCP in Feed Manufacturing
- Current Regulations
- Prerequisite Programs for HACCP
- Biological, Physical, and Chemical Hazards
- Flow Diagram & Product Development
- HACCP Principle 1: Hazard Analysis
- HACCP Principle 2: Identifying Critical Control Points

### **April 7<sup>th</sup>**

- HACCP Principle 3: Establishing Critical Limits
- HACCP Principle 4: Establishing Monitoring Procedures
- HACCP Principle 5: Establishing Corrective Actions
- HACCP Principle 6: Establishing Verification Procedures

### **April 8<sup>th</sup> - Adjourn at 11:30**

- HACCP Principle 7: Establishing Record Keeping Procedures
- Reviewing a HACCP Plan