

- Voluntary HACCP - Taskforce Progress and Educational Resources

Tim Herrman PhD
Professor and Director
Office of the Texas State Chemist
Texas AgriLIFE Research





AAFCO HACCP Taskforce

- Write a HACCP standard for feed that will enable uniform adoption and provide a basis for equivalency,
- Create an auditing system to verify conformance of HACCP plans against the AAFCO standard
- Create a framework for an educational program including auditor training and HACCP plan verification
- Provide guidance on the use of the HACCP standard and auditing system for plan certification by competent authorities and other third party auditors

HACCP Taskforce Timeline

Task	2007				2008												2009									
	Sept	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct
1	Form Taskforce																									
1					Draft Standard																					
1											Complete Standard															
1																	Present Standard									
1																				Standard Approval						
2											Draft Audit Form															
2																	Present Audit Form									
2																				Create Auditor Instructions						
2																						Auditing System Approval				
2																						Auditor Trainin				
3			Prepare Ed. Proposal																							
3											Outline Verification and Auditor Training															
3																	Prepare Training, Submit for Accreditation									



Importance to the Feed Industry

- Focus on food safety
- Preventative approach
- Global standard
- Science-based
- Cost effective



Food Protection Plan

“Americans enjoy unprecedented choice and convenience in filling the cupboard today, but we also face new challenges to ensuring that our food is safe. This Food Protection Plan will implement a strategy of prevention, intervention and response to build safety into every step of the food supply chain.”

Michael Leavitt

Secretary of Health and Human Services

Focus on food safety



Food Protection Plan

Core Element #1: Prevention

1.1 Promote Increased Corporate Responsibility to Prevent Foodborne Illnesses

- Meet with food industry representatives to strengthen science-based voluntary prevention efforts ...



Preventive Approach

“The Hazard Analysis and Critical Control Point (HACCP) system is a management system focused on the prevention of problems in order to assure the production of food products that are safe to consume.”

K.E. Stevenson

HACCP a Systematic Approach to Food Safety

Food Products Association

Focus on food safety



Global Standard

- Code of Practices on Good Animal Feeding
 - Section 4. General principles and requirements

“Feed should be in good condition and meet generally accepted quality standards. Where appropriate, good agricultural practices, good manufacturing practices, and, where applicable, Hazard Analysis and Critical Control Point (HACCP) principles should be followed to control hazards ...”

CAC/RCP 54-2004

Focus on food safety



Science-Based

“The HACCP system, which is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food.”

General Principles of Food Hygiene

CAC/RCP 1-1969, Rev 4 (2003)

FAO/WHO Codex Alimentarius Commission

Focus on food safety



Industry and Government Collaboration to Ensure Food Safety

“The BOD recognized that a taskforce developing an AAFCO HACCP document would have to utilize expertise outside of AAFCO membership. Therefore, the taskforce draws not only from AAFCO members, but academia, other government agencies, and industry advisors.”

Ricky Schroeder
President, AAFCO
Feb. 21, 2008




Solicitation of Comments

<http://Arunm/otscprod/comments/haccp.aspx>

AAFCO Comment and Submission Form

Verification System for the Voluntary Adoption of HACCP

View this Document: 

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Submitter Category

Academia

Organization Name

Name (optional)

General Comments

View Comments

HACCP Standard: Public Comments

Comments Description

I like the document.

Jul 29, 2008

Submitted by: Tim Herrman

Category: State Government

Organization: Office of the Texas State Chemist

This standard is brilliant.

May 15, 2008

Submitted by: Tim Herrman

Category: Academia

Organization: Office of the Texas State Chemist

Texas A&M University

May 15, 2008

Submitted by: xyz corporation

Category: Individual Consumer

Organization: xyz

testing testing testing testing

Feed Industry HACCP

[Texas A&M University](#)
[Department of Soil & Crop Sciences](#)

Executive Briefing

Please let us know if you are having problems. Contact Mary Sasser during regular business hours (CST) at (979) 862-8658, or msasser@tamu.edu.

	Instruct or	Presentation
	Herrman	Feed Industry HACCP: History and Principles (23: 45 min)
	Herrman	Feed Industry HACCP: Overview (9:48 min)

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Summary

Risk Management & Risk Assessment

- Primary risk manager: industry
- Role of state feed control officials: verify companies are managing risk
- FDA: risk assessment including hazard identification, characterization, exposure assessment, and risk characterization
- AFSS: risk-based and the importance of risk ranking