

For Immediate Release: May 18, 2018

Feed Industry Professionals Gather for Food Safety Modernization Act Training

A course in food safety was held for professionals in the feed industry.

MANHATTAN, Kansas – The IGP Institute at Kansas State University held an offering of the NGFA–KSU Food Safety Modernization Act (FSMA) Training for the Feed Industry for 31 participants, May 15-17, 2018 in Manhattan, Kansas. FSMA has expanded its animal feed regulations, the animal feed regulations are now held to the same ruling as the human food regulations. The course provided individuals in the animal feed industry knowledge of the new safety requirements and how to implement a plan for animal food safety as required by the Food and Drug Administration (FDA).

“The animal food rule this course is designed to provide information on is really complex, it’s very detailed for our industry so we want to try and provide to participants with a good overview of the current manufacturing requirements that were established in the rule and the prevent control requirements,” says Dave Fairfield, senior vice president of Feed Services at National Grain and Feed Association, “which means that covered facilities are going to have to develop a written food safety plan so we want to convey enough information to participants to learn about the concepts about how they can go back and develop an effective plan for their operation.”

The training offered an additional component that is accredited by the HACCP (Hazard Analysis Critical Control Points) Alliance. The separate HACCP component occurred on the last day of the animal food safety training. Upon completion of both courses, participants received two certificates and are able to demonstrate a “preventative controls qualified individual” to the FDA.

Participant Aaron Houser, quality control manager for Kent Nutrition Group explains how he appreciated the detail oriented focus to the course. “I now feel comfortable working through and solving any problems that may come up,” Houser says.

The curriculum of the course was developed by the Food Safety Preventative Controls Alliance. The topics in the course included the evolution of risk-based food safety preventive controls; current manufacturing practices that work; animal food safety hazards; an overview of the food safety plan; hazard analysis and preventive controls determination; required preventive control management components; process controls; sanitation controls; and supply chain applied controls.

In addition to supporting professional food safety training the IGP Institute also offers training in grain processing and flour milling, grain marketing and risk management, and feed manufacturing and grain quality management. To learn more about other upcoming courses visit the IGP website at www.grains.ksu.edu/igp.

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