

# HACCP FOR THE FEED INDUSTRY

Please return completed registration and payment by May 1, 2015, to:

Nebraska Grain and Feed Association  
4600 Valley Road, Suite 416  
Lincoln, NE 68510-4844

Please make checks payable to "Nebraska Grain and Feed Association."

Registration may also be submitted via:

Phone: (402) 476-6174

Fax: (402) 476-3401

Email: sara.bishop@negfa.org

*For questions, please contact:*

Kelsey Luebbe

kelsey.luebbe@nebraska.gov

(402) 314-6642

Rich Sanne

richard.sanne@negfa.org

(402) 476-6174

Nebraska Department of Agriculture  
Animal and Plant Health Protection  
PO Box 94787  
Lincoln, NE 68509-4787  
18-47-00



For questions, please contact:

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Rich Sanne

richard.sanne@negfa.org

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## HACCP FOR THE FEED INDUSTRY

**May 5-7, 2015**

**Holiday Inn Kearney**

**110 S. 2nd Avenue**

**Kearney, NE 68847**

The Nebraska Department of Agriculture and the Nebraska Grain and Feed Association are hosting a short course to assist the Nebraska feed industry on the development of a Hazard Analysis Critical Control Points (HACCP) plan. This is an interactive course applicable to all sectors of the grain and feed industry; including feed mill managers, quality assurance personnel, ingredient suppliers, and whole grain handling.

This course is accredited through the International HACCP Alliance.



Disclaimer: Partial funding for this course was made possible by the Food and Drug Administration through grant 5U18FD004021. Views expressed in written materials or publications and by speakers and moderators do not reflect the official policies of the Department of Health and Human Services; nor does any mention of any trade names, commercial practices, or organizations imply endorsement by the United States Government



# HACCP FOR THE FEED INDUSTRY



# HACCP FOR THE FEED INDUSTRY REGISTRATION FORM

**Featured guest speaker:** Matt Frederking,  
Vice President of Regulatory Affairs, Ralco Nutrition Inc.

The registration fee for this event is \$295. This fee will cover the course materials, lunch on Tuesday and Wednesday, and light refreshments during the event. Other meals and hotel accommodations are at your own expense.

**Name:** \_\_\_\_\_

**Company:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City, State, Zip:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

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Rich Sanne at richard.sanne@negfa.org or  
(402) 476-6174

## Schedule:

### Tuesday, May 5

**8:00 a.m. to 5:00 p.m.**

- The U.S. Feed Industry Regulatory Framework Overview
- Prerequisite Programs for HACCP
- Biological, Physical, and Chemical Hazards
- Flow Diagram and Product Development
- HACCP Principle 1: Hazard Analysis
- HACCP Principle 2: Identifying Critical Control Points

### Wednesday, May 6

**8:00 a.m. to 5:00 p.m.**

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

### Thursday, May 7

**8:00 a.m. to 12:00 p.m.**

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

### **Course Site and Accommodations:**

Holiday Inn Kearney  
110 S. 2nd Avenue  
Kearney, NE 68847  
(308) 237-5971

A block of rooms have been reserved at \$95 plus tax under the group name "Nebraska Grain and Feed Association - HACCP Principles". Rooms are guaranteed until April 6th; however, the hotel will honor the group rate as long as rooms are available and the hotel is contacted using the above number. Reservation cancellations must be made 24 hours prior to check-in.