

SAFE FEED/SAFE FOOD CERTIFICATION PROGRAM – FSC 36 DEFINITIONS

CALIBRATION AND INSPECTION OF EQUIPMENT

The plant shall establish and maintain documented procedures to control, calibrate and inspect measuring equipment. Inspection, measuring and testing of equipment shall be used to ensure that the equipment is consistent with the requirement of the equipment.

CERTIFICATE OF ANALYSIS

Specific analysis requested of suppliers in regard to ingredients, packages and finished product to ensure the items identified on the purchase order are key elements in regard to feed safety.

CONTROL OF NON-CONFORMING PRODUCT

The plant shall establish and maintain procedures to ensure that product that does not meet expected specific requirements is prevented from shipment. The controls should include identification, documentation, evaluation and retention procedures. Non-conforming product may be:

- Reprocessed under specific conditions if it can meet all specific requirements (under direction of a qualified person) or
- Rejected or destroyed in a safe manner.

CORRECTIVE ACTION

The procedure for corrective action shall include investigation of the cause of the non-conforming product. The investigation shall include product process, records associated with the product, employee interviews to help determine the possible cause of the issue and determination of the corrective action required to prevent future similar issues.

CRITICAL CONTROL POINTS

A specific point, procedure or step in feed manufacturing at which the control can be exercised to reduce, eliminate or prevent the possibility of a feed safety hazard. These controls can be applied and are essential to prevent or eliminate a feed safety hazard or reduce it to an acceptable level.

DOCUMENT CONTROL

The plant shall establish and maintain document procedures to control all documents and data that relate to the products, process and ingredients used in the process of manufacturing product. The records shall be maintained to meet all federal and state regulations. Any changes to the record program shall be reviewed by the feed safety team to ensure they meet all requirements.

FEED SAFETY TEAM

The feed safety team shall consist of management and at least one operator involved in the process of manufacturing feed. The team shall evaluate all processes that could have an effect on feed safety. The team shall meet at least annually to review the process and whenever any new processes, ingredients or equipment is changed.

GOOD MANUFACTURING PRACTICES (GMPs)

The Good Manufacturing Practices shall be followed as outlined in the Code of Federal Regulation (CFR) 21, Part 225.

INTERNAL GMP AUDITS

In planning for the bi-annual self-audit, the plant should establish procedures for planning and implementing internal audits to verify activities and related processes to determine the effectiveness of all processes and procedures in regard to feed safety. The results of the audit should be reviewed by the feed safety team to determine any necessary changes to improve feed safety and any follow-up action necessary.

PRACTITIONER

An individual, designated by a producer/supplier to develop, validate, verify, implement and maintain that producer's/supplier's own Safe Feed/Safe Food (SF/SF) system.

PREVENTATIVE ACTIONS

A change implemented to address a weakness in the operations that is not yet responsible for causing non-conforming product. This action may have been determined by the feed safety team or when developing critical control points.

PROCESS CONTROLS

Process control is the method by which the input flow is controlled and regulated by various measurements. Process control can also describe the method of keeping processes within specified boundaries and minimizing variation within a process. Activities involved in ensuring a process is dependable, consistent and operating effectively, ensuring all products meet feed safety requirements.

PROCESS CHANGE

The plant shall plan any process changes to evaluate the possible direct effect on feed safety, and the feed safety team shall develop any new procedures, process controls and training required to ensure all products meet feed safety requirements.

PRODUCT SAFETY

The plant shall develop a feed safety policy, documents and maintain feed safety guidelines to ensure that all ingredients, finished product packages and finished products conform to specific requirements. All employees shall be trained in all areas of feed safety in regard to their work duties. All procedures and policies should be review and updated annually.

STATISTICAL TECHNIQUES

The plant should evaluate statistical techniques in establishing procedures, process controls and verifying process capabilities of the equipment.

SUPPLIER

Any feed business involved in the production, manufacture, processing, transport, storage, distribution or sale of feed, ingredients, packaging or providing support services to the feed sector and run by a person, company, cooperative, partnership, joint venture, business or other organization who has, or agrees to have, a certification body carry out audits and certification of its SF/SF system.

TRAINING

The plant shall establish and maintain records to identify training requirements and provide training to all personnel performing work that may have an effect on feed safety. All employees shall be qualified on the assigned tasks on the basis of training and experience.