SAFE FEED/SAFE FOOD UPDATE

Safe Feed/Safe Food Webinar: A Review of Program Updates

WEBINAR QUESTIONS

The American Feed Industry Association held a webinar April 7, to review the program updates to the Safe Feed/Safe Food program. If you were unable to join, a link to the video recording of the webinar (1 hour, 35 minutes) can be found on the Safe Feed/Safe Food website.

The following is a review of the key questions from participants who participated in the webinar:

**What is the difference between "Registration" and "Certification" for Safe Feed/Safe Food?**

Great question! Registration and certification became independent processes in October 2013 when AFIA partnered with the Safe Quality Food Institute. Unfortunately, many members and participating facilities have been confused by this process. When AFIA partnered with SQFI, we joined a "family" of certifications. Registration provides information about the "Supplier," or facility, which plans to seek certification. It connects the Supplier to the database and allows us to capture the results from the audit. The Supplier identifies the "certifying body" (CB) during registration, which enables the CB to complete the certification to the selected Safe Feed/Safe Food certification (FSC36, FSC34 or FSC32). Registration connects the Supplier to SQFI and AFIA. Certification connects the Supplier to the CB. A detailed procedure for registration and certification may be found on the Safe Feed/Safe Food website.

**We need help with developing our documentation and organizing our quality manual. Are resources available?**

Yes. Documents are provided on the Safe Feed/Safe Food website that can be used as references or templates for preparing a quality manual, a company mission statement or various standard operating procedures (requires Microsoft Word). AFIA staff, the AFIA Quality Committee and North Carolina State University developed the documents. These groups greatly appreciate the financial support from Evonik, who helped fund the development of these documents through the Institute for Feed Education & Research.

**What is the difference between FSC36 Safe Feed/Safe Food and FSC34 Manufacture of Animal Feeds?**

FSC36 Safe Feed/Safe Food is designed to support the needs for domestic feed and ingredient manufacturers. AFIA maintains the requirements for this program. FSC34 Manufacture of Animal Feeds is a food safety program that is benchmarked against the Global Food Safety Initiative requirements. It is a part of the SQF Code 7.2, which is maintained by SQFI. AFIA partnered with SQFI to develop the good manufacturing practice requirements (Module 3) of the program. FSC36 is a domestic program. FSC34 is a global program.
Why do you describe FSC36 Safe Feed/Safe Food as a "continuous improvement" audit now?
Previously, the FSC36 Safe Feed/Safe Food audit was based on compliance with a list of 270-plus elements--either the Supplier complied or they did not. With the updated audit process, the Supplier receives a score for its level of compliance with the FSC36 Safe Feed/Safe Food requirements. Based on the assessment by the "Auditor," nonconformities may be identified: critical, major or minor nonconformities. Points are deducted based on the type and number of nonconformities (see Section 2.9, pg. 11, of the guidance document). A score greater than 70 is needed to obtain certification (greater than 85 for a two-year certification). Scoring of the audit helps a Supplier identify areas for continuous improvement, which leads to a more effective and efficient program.

Does the "Practitioner" for FSC36 Safe Feed/Safe Food require HACCP certification?
No. For FSC36 Safe Feed/Safe Food, the "Practitioner" does not require Hazard Analysis Critical Control Points certification. However, the Practitioner does need a basic understanding of HACCP to effectively implement FSC36 Safe Feed/Safe Food requirements. For FSC34 and FSC32, HACCP certification is required by the Practitioner. See element 1.3 (Section 5) within the guidance document for more information.

What is the difference between the "On-site" audit and the "Remote" audit?
The Auditor will perform an on-site audit to complete the first year certification. The remote audit is a "check-up" by the Auditor during the second year of a two-year certification. The Supplier completes the Remote Audit Checklist and provides supporting evidence to the Auditor to demonstrate compliance. The Auditor does not visit the site unless requested by the Supplier. The on-site audit is scored and contains 77 elements. The remote audit is not scored and contains 32 elements (the mandatory elements).

We want to obtain both FSC36 and FSC34 certifications. Do we need two separate audits?
No. The requirements for FSC36 Safe Feed/Safe Food are embedded within FSC34 and FSC32. The only additional requirement for FSC36 by facilities that obtain FSC34 or FSC32 certification is to ensure compliance with the proper use of the Safe Feed/Safe Food seal. The Auditor easily accomplishes this when completing an addendum checklist within the SQFI database for the FSC36 Safe Feed/Safe Food.

When is an on-site audit needed for FSC36 Safe Feed/Safe Food?
An on-site audit is needed for the following reasons:
- Certification requires an on-site audit
- If a Supplier changes CBs
- If the audit score from the certification is less than 85, an on-site audit is required during the second year rather than a remote audit

Do we need to be an AFIA member to seek FSC36 Safe Feed/Safe Food certification?
No. Safe Feed/Safe Food certifications are available to any facility or business that complies with the requirements within the guidance documents available.
How should we select a CB? What are the differences between the firms? Will they audit the same?
AFIA is very fortunate to have three dedicated and well recognized CBs to complete audits for FSC36 Safe Feed/Safe Food. We encourage businesses to select a CB that best meets their needs or requirements (e.g., Auditor availability, multiple certifications needed, etc.).

Each CB maintains an Auditor training and verification program. AFIA completes Auditor training with each CB annually for calibration on the FSC36 Safe Feed/Safe Food guidance document each year to ensure consistency across audits. The new FSC36 Safe Feed/Safe Food guidance document should promote audit consistency with Auditor guidance provided for each element.

What if we have a serious difference of opinion with the Auditor or disagree with our score/rating?
The process for handling complaints, disputes or disagreements is described with Section 2.11 of the FSC36 Safe Feed/Safe Food guidance document. Complaints, disputes or disagreements should be submitted to the CB. Where a complaint, disputes or disagreements cannot be satisfactorily resolved between the Supplier and the CB, the matter shall be referred to AFIA for a resolution.

If my facility gets certified, how can I use the Safe Feed/Safe Food seal?
Proper use of the Safe Feed/Safe Feed seal is described in Appendix B of the FSC36 Safe Feed/Safe Food guidance document. Upon receiving FSC36 Safe Feed/Safe Food certification, the facility may use the FSC36 Safe Feed/Safe Food Seal or logo. Before using the seal (logo), the facility must complete and sign the "Licensing Agreement for the Use of the Safe Feed/Safe Food Seal." Please contact the CB for more details on signing the agreement with AFIA.

Food Safety Certification Programs

Which program is right for me?
Contact AFIA
For technical assistance, please contact Dr. Henry Turlington, AFIA director of quality and manufacturing regulatory affairs, at (703) 650-0146. For administrative assistance, please contact Shakera Daley, AFIA accounting and administrative coordinator, at (703) 558-3571.