

PREVENTIVE CONTROL MEASURES

FOOD SAFETY MODERNIZATION ACT- 2012

INGREDIENT/ PROCESSING STEP	IDENTIFIED HAZARD	PREVENTATIVE MEASURE IN PLACE	MONITORING: WHAT	MONITORING: WHO	MONITORING: FREQUENCY	VERIFICATION ACTIVITIES	RECORDS
<p><i>Include the high risk ingredient or the processing step that has been identified as having a significant risk</i></p>	<p><i>State the hazard that is associated with this ingredient or processing step</i></p>	<p><i>Is there a preventive measure in place, i.e. a standard operating procedure in the prerequisite program that addresses this risk?</i></p> <p><i>If this hazard is not identified in the prerequisite program then the program may be either amended to include this, in the event that it was overlooked, or a standard operating procedure will be created and maintained in the Feed Safety Plan.</i></p>	<p><i>What steps are being taken to monitor this hazard? What standard operating procedure is this addressed in?</i></p> <p><i>Are you sampling and testing, are you maintaining proper storage to ensure that ingredients are not contaminated?</i></p>	<p><i>Who is responsible to maintaining the monitoring procedures are verifying that they are completed correctly.</i></p>	<p><i>How frequently are the monitoring activities being performed?</i></p> <p><i>This should be consistent with the frequency necessary to ensure the safety of the ingredient or processing step.</i></p>	<p><i>What steps are being taken to ensure that the monitoring steps are being performed correctly and that monitoring is actually being completed</i></p>	<p><i>What records or types of documentation is maintained to show the monitoring practices that are taking place as well as the verification activities.</i></p>