PREVENTIVE CONTROL MEASURES

FOOD SAFETY MODERNIZATION ACT- 2012

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