



State of California
Department of Food and Agriculture
Safe Animal Feed Education Program

*A point, step, or procedure in food processing at which a hazard must be controlled to prevent, eliminate, or minimize a hazard to an acceptable level.**

Overview: Critical Control Points

Objective:

To determine a point, or level in which production will stop if it is reached.

Person Responsible:

Plant Manager or Designated Employee

Procedure:

Upon the completion of a thorough hazard analysis, preventive control measures will be determined. The preventive control measures will acknowledge a parameter that, if met, production will cease. This is a critical control point.

Hazards that are significantly likely to occur or hazards that have a high severity associated with them, will need to have a preventive control measure. The preventive control measures sheet will outline all hazards that are deemed reasonably likely to occur or that have a high severity; including the actions, such as: monitoring, sampling, testing, approved suppliers, etc, that the facility will utilize to control these hazards.

Hazards such as mycotoxins are those that would likely require a critical control point outlining monitoring techniques as well as determining a parameter that is acceptable for production. Once a parameter is set, the corrective action for an event in which the parameter is not met will need to be determined. If this occurs then production will cease and there may be a need for a recall as dictated by the SOP.

Example: Mycotoxins

The stored ingredients have been sampled and sent off to a lab for mycotoxin testing. The assay shows the aflatoxin level is 30ppb when the parameter states that there may be no more than 20 ppb of aflatoxin present in ingredients. This ingredient has been in storage and has been in use.



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The last time that this ingredient was tested for aflatoxin occurred 3 months ago. Therefore, you, the manufacturer, perform a recall for any product that was manufactured within the last 3 months that includes the adulterated ingredient.

Depending on the aflatoxin level and the type of animals that are being fed, a recall may not be necessary. A call to the consumer may lead to the feed being returned and replaced with a new product or a refund, or the consumer may choose to keep the feed if it poses no significant risk to the animals and will not be at a level that could affect animals' products consumed by humans.

Corrective Actions:

In the event that a parameter is met causing a halt in production an investigation will take place to determine the cause of the deviation and to record the method of correction.

Related Documents:

Hold Procedure

Recall Procedure and Documentation

Corrective Action

**International HACCP Alliance*