



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

Food/Feed Safety Plan Objective

Food/Feed Safety Plan

Objective:

The objective of a Food/Feed Safety Plan is to ensure the safety of the animal food being produced. Performing a hazard analysis, implementing risk-based preventive control measures, monitoring the specified criteria, and verifying the effectiveness of the controls are criteria that need to be met to ensure distribution of a safe animal food/feed.

Person Responsible:

Qualified Individual (via training or experience). See FDA Food Safety Modernization Act Proposed Rule; General Provisions §507.3 “Qualified Individual”

Procedure:

Hazard Analysis

A hazard analysis must be completed for all ingredients and manufacturing steps within a facility. This examines the biological, chemical, physical, and radiological hazards associated with the ingredients and manufacturing steps, the significance and likelihood of occurrence, as well as the risk to humans and animals.

Analyze ingredients and manufacturing steps and determine ALL hazards/risks that could occur. Once completed, determine the likelihood and significance of the potential hazards. Decide which hazards are relevant to the facility and need further attention, or hazards that can be regarded as “Not Significant”. (FSIS “Guidebook For The Preparation Of HACCP Plans”)

Preventive Control Measures

Hazards that have a significant risk and/or a high likelihood of occurrence will need to have a preventive control measure, such as a monitoring step. These can range from utilizing cGMPs to checking magnets, etc. The appropriate implementation of a prerequisite program will provide assistance and aid in monitoring most hazards. Standard operating procedures created should outline the monitoring activities that will take place for ingredients or manufacturing steps with an associated preventive control measure. (FSIS “Guidebook For The Preparation Of HACCP Plans”)



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Critical Control Point

Utilization of a CCP Decision Tree (such as the FDA CCP Decision Tree) can aid in determining whether or not a critical control point is needed by determining the risk and significance of the hazard. Once the ingredients or processing steps that need a critical control point are determined, a parameter or a range must be established: temperature, pH, microbial, or chemical level, which the ingredient/processing step cannot exceed (EX// 20 ppb Aflatoxin). In the event that a level is exceeded, production will stop and any affected material will be held or recalled. (FSIS “Guidebook For The Preparation Of HACCP Plans”)

NOTE: Not all facilities will have a critical control point.

Monitoring Steps

Monitoring is an important step in ensuring that parameters are met and that preventive control measures are performed correctly. Monitoring steps, or Preventive Control Measures are in place to prevent an out of tolerance parameter. Monitoring activities allow for action to be taken addressing the issue before there are significant consequences. (FSIS “Guidebook For The Preparation Of HACCP Plans”)

Verification

Verification is a method of proving that the Food/Feed Safety Plan is effective. These activities include: calibration of equipment, sampling and analytical testing of products, reviewing monitoring records and investigating deviations, self-audits and 3rd party audits, etc. (FSIS “Guidebook For The Preparation Of HACCP Plans”)

NOTE: Demonstrate that the activities performed are effective in minimizing or eliminating food/feed safety concerns.

Corrective Actions

In the event that a parameter falls out of tolerance, standard operating procedures are not followed, or the food/feed safety plan is found to be ineffective, a corrective action will be documented. The purpose of a corrective action is to record what the issue is, who is involved, and how it will be corrected. It also dictates if there will be employee retraining.

Records

Documenting production, monitoring, verification, sampling, corrective action, etc. activities is a way to verify that these activities are being performed.



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NOTE: Documentation/records serves as written proof of a facility's actions to adverse situations.

Related Documents:

Prerequisite Program

Hazard Analysis

Sample Food Safety Plan

All Standard Operating Procedures and Guidance Documents