

# FeedSafe Supply Chain QA

2024.Feb



# Agenda

Background

Supply Chain QA explained

Types of Certifications

Supplier Approval Process

FAQs



# Background

- SFMCA is the owner, manager and certifying body of FeedSafe.
- FeedSafe™ was developed over 20 years ago as the premier quality and feed safety management system for the Australian stock feed manufacturing industries.
- Code of Good Manufacturing Practice for Feed Milling.
- Hazard Analysis Critical Control Point.
- Incremental changes over the years to ensure alignment with global standards and expectations.
- Scope: Manufacturing only (no trading scope)



# What is Supply Chain QA?

- Confidence that material movement through the full supply chain will result in products that meet quality and feed safety requirements.
- Feed manufacturers need to consider not only their grain inputs, but also other ingredients including premixes and supplements, rendered products, and oils.
- FeedSafe providing guidance on requirements for these inputs.



# FeedSafe Supplier Requirements

- Supplier approval process
  - Grains must meet GTA standards
  - RAM regulations and labelling requirements
  - Transporting requirements
- 
- ***Now there will be minimum expectations on suppliers of premixes and supplements, as well as rendered products and oils.***



# Upcoming Changes

## Supply Chain QA – effective 1 Jan 2026

FeedSafe Certified mills only utilise additives from businesses certified with the following QA programs:

- FeedSafe
- FAMI-QS
- APVMA GMP
- Or Equivalent (Equivalence = a program with HACCP and GMP)

FeedSafe Certified mills only utilise rendered products or oils from businesses certified with the following standards:

- AS5008:2007 Hygienic rendering of animal products
- National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds



# Types of Certifications

1. Management System Certification
2. GMP Certification
3. Feed Safety Certification
4. Equivalent (= a program with HACCP + GMP)
5. Standards Certification



# Types of Certifications

- |  |                                      |         |
|--|--------------------------------------|---------|
| 1. Management System Certification           | ISO9001                              | FAMI-QS |
| 2. GMP Certification                         | APVMA GMP                            | FAMI-QS |
| 3. Feed Safety Certification                 | HACCP                                | FAMI-QS |
| 4. Equivalent (= a program with HACCP + GMP) | ISO22000, GMP+                       |         |
| 5. Standards Certification                   | AS5008:2007,<br>Australian Standards |         |





# Management Systems Certification

- Example: ISO9001
- Do **NOT** have any element of HACCP or GMP
- Certify business management and documentation systems
- Topics include:
  - Context of operator
  - Leadership of commitment
  - Planning
  - Support and resources
  - Operational planning and control
  - Performance evaluation
  - Improvement



# Quality Systems Certification

- Example: APVMA GMP
- Do **NOT** include any feed safety requirements/HACCP program
- Certify you meet veterinary medicine requirements
- Topics include:
  - Quality Management
  - Personnel and training
  - Buildings and grounds
  - Equipment
  - Documentation
  - Computer systems
  - Production
  - Quality control
  - Contract manufacturing
  - Internal audits



# Feed Safety Systems Certification

- Example: HACCP
- Use codex alimentarius principles for HACCP
- Don't always ensure GMP is complete
- Cover HACCP implementation and maybe some basic GMP as required by your HACCP assessment.
- Do not necessarily cover any management elements as per ISO standards.



# FAMI-QS

- Globally recognized standard for premix and supplements (specialty feed ingredients)
- Matches human food manufacturing standards
- Includes:
  - ISO9001 management system requirements
  - GMP requirements
  - HACCP requirements
  - Feed Fraud Prevention and Defence requirements
- Equivalence = GMP+, FSSC22000, ISO22000



# Australian Standards

- These standards are written with a specific scope in mind.
- Provide a minimum standard
- AS5008:2007 Hygienic rendering of animal products
  - Can be purchased from Standards Australia
  - Outlines specific process validation requirements
  - Outlines specific feed safety test limits
- National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds
  - Can be downloaded from the Australian Renderers Association
  - Outlines specific processing requirements and testing requirements
  - Outlines specific MRLs
  - Includes packaging (container) minimum requirements



# Current Checklist Section 5 - Purchasing

## Documented Sourcing & Purchasing

- How are suppliers approved?
  - Quality standard?
  - Feed Safety expectations?
  - Contract agreements?
- Removed supplier management.
- Authorisations to approve suppliers
- Link from supplier approval to purchasing process

Tip: Here is what an auditor is looking for ...

- Supplier approval procedure
- Supplier register
- Individual supplier records of approval with evidence why
- Purchase orders match supplier register
- Products in storage match supplier register



# Suppliers with Supply Chain QA

## Documented Sourcing & Purchasing – with Supply Chain QA

- Supplier must provide a valid certificate
- Certification must cover GMP & HACCP at a minimum
- The scope must cover what you are purchasing
- If no certification then audit needs to be performed

Tip: Here is what an auditor is looking for ...

- Procedure to include certification requirement
- Copy of certificate on file
- Verification of validity documented
- If no certification then audit report performed on supplier
  - Audit checklist
  - Report & evidence sighted
  - Qualified/experience auditor



# Supplier Audits

## Documents:

- Supplier procedure guideline on when / what to audit
- Supplier audit checklist (ensure it covers GMP & HACCP)
- Completed audit report with conclusion, including:
  - Any further actions required
  - Next audit due

## Who will audit?

- Someone who has been trained in FeedSafe
- Someone who understands the material type





# Supplier Audits

At an absolute minimum your audit should include:

## GMP (Good Manufacturing Practice)

Cleaning and sanitation programs

Complaint handling process

Equipment maintenance

GMP training for employees

Hygiene Policy / Procedures

Material management

Pest Control

Recall

Waste management

## HACCP (Feed Safety)

Process flow diagram

Risk identified

Mitigations in place for high risks

Traceability

Cross-contamination controls

Feed Safety training for employees



# Supplier Audits – Rendered products

On top of the above slide of GMP and HACCP expectations in your audit, you should also consider:

- Process validation of heat treatments conducted over 10 consecutive days of operation with laboratory result for *Clostridium perfringens* <10/g on each of the 10 days.
- Daily samples collated and then tested weekly at laboratory for negative to *Salmonella*.
- Product labelling includes RAM statement either positive or negative.



# Supplier Audits – Recycled cooking fats or oils

On top of the above slide of GMP and HACCP expectations in your audit, you should also consider:

- Oils have been heated to 70°C.
- Oils have been filtered.
- Product verifications including <2% moisture and insoluble impurities content.
- Product test results meet MRLs of the standard.
- Containers meet Australasian Container Reconditioners Association code of practice.
- Product labelling includes RAM statement either positive or negative.



# Supplier Risk Assessments

This can be done instead of onsite audit of supplier if justification is given.

Ensure risk assessment is documented, thorough, and covers whole of FeedSafe standard.

Ensure your HACCP risk assessment includes hazards related to this material.

Ensure risk assessment considers:

- Type of raw material
- Type of common hazards with this material
- Documentation / testing that comes with material
- History with supplier
- Form of supply (eg bulk v packaged)
- Transport



# Examples

- Example A = fully certified supplier
- Example B = partially certified supplier
- Example C = non-certified supplier



# Example A – Certified Supplier

1. Complete supplier approval form with
  - Company details
  - Type of certificate and expiry date
2. Verify certificate
3. Request the following documents for your files
  - Product Sheet
  - SDS
  - CoA (if relevant)

Example

- [Form](#)

- [Verification](#) of certificate

# Example A – Certified Supplier

1. Supplier approval form -  
example

## Supplier Approval Form

### SECTION A

#### SUPPLIER DETAILS

(To be completed by Supplier)

|                         |  |
|-------------------------|--|
| Supplier Name:          | EXAMPLE - Lallemand Animal Nutrition Australia |
| Address:                | Street, suburb                                 |
| Phone:                  | etc  |
| Contact Name (Sales):   |  |
| Title/Position:         |  |
| Email:                  |  |
| Mobile:                 |  |
| Contact Name (Quality): |  |
| Title/Position:         |  |
| Email:                  |  |
| Mobile:                 |  |

#### PRODUCTS OR SERVICES SUPPLIED

|                        |
|------------------------|
| Product A<br>Product B |
|------------------------|

#### RELEVANT LICENCE TO PROVIDE PRODUCT OR SERVICE

|                      |
|----------------------|
| FAMI-QS exp 31/10/26 |
|----------------------|

#### COMPLETED BY:

(To be completed by Supplier)

|           |                     |
|-----------|---------------------|
| Name:     | Bronwyn von Hellens |
| Position: | Quality Manager     |
| Date:     | 25/11/23            |

# Example A – Certified Supplier

1. Supplier approval form -  
example

## SECTION B

### CERTIFICATIONS

(To be completed by Supplier)

|  |   |  |
|--|---|--|
| Do you have a quality system in place? | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|---|--|

|                              |   |                  |
|------------------------------|---|------------------|
| Is it third party certified? | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Expires 31/10/26 |
|------------------------------|---|------------------|

|                     |             |                            |
|---------------------|-------------|----------------------------|
| Certificate Number: | FAM-1638-01 | Please supply certificate. |
|---------------------|-------------|----------------------------|

|  |   |  |
|--|---|--|
| Do you have a feed safety system in place? | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|---|--|

|                              |   |                  |
|------------------------------|---|------------------|
| Is it third party certified? | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Expires 31/10/26 |
|------------------------------|---|------------------|

|                     |             |                      |
|---------------------|-------------|----------------------|
| Certificate Number: | FAM-1638-01 | Please provide copy. |
|---------------------|-------------|----------------------|

**\*If you have FAMI-QS, APVMA GMP, FeedSafe, GMP+, UFAS/FEMAS, or FSSC22000 Certification please proceed to section C. All others please continue below..**

### QUALITY MANAGEMENT

(To be completed by Supplier)

|  |  |                      |
|--|--|----------------------|
| Do you have a documented Quality Policy? | <input type="checkbox"/> Yes <input type="checkbox"/> No | Please provide copy. |
|--|--|----------------------|

|  |  |  |
|--|--|--|
| Are documented procedures established & records available? | <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|--|--|

|  |  |  |
|--|--|--|
| Do you have a complaint handling system? | <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|--|--|

|   |  |  |
|---|--|--|
| How do you evaluate your suppliers? What are your criteria? |  |  |
|---|--|--|

|  |  |  |
|--|--|--|
| How do you verify your incoming materials? What are your criteria? |  |  |
|--|--|--|

|  |  |                     |
|--|--|---------------------|
| Do you perform internal audits on any quality processes? | <input type="checkbox"/> Yes <input type="checkbox"/> No | Date of last audit? |
|--|--|---------------------|

|  |  |                    |
|--|--|--------------------|
| Do you have an annual traceability test? | <input type="checkbox"/> Yes <input type="checkbox"/> No | Date of last test? |
|--|--|--------------------|

|  |  |  |
|--|--|--|
| Do you formally confirm product meets specification? | <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|--|--|

|  |  |  |
|--|--|--|
| Is the product tested prior to dispatch? | <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|--|--|

|   |  |                   |
|---|--|-------------------|
| Do you retain samples of every final product? | <input type="checkbox"/> Yes <input type="checkbox"/> No | Retention period? |
|---|--|-------------------|

|  |  |  |
|--|--|--|
| Do you manage any animal based products as well? | <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
|--|--|--|

|  |  |       |
|--|--|-------|
| Do you have a cleaning/sanitation program? | <input type="checkbox"/> Yes <input type="checkbox"/> No | Doc#: |
|--|--|-------|



# Example A – Certified Supplier

1. Supplier approval form -  
example

| <b>FEED SAFETY MANAGEMENT</b><br><small>(To be completed by Supplier)</small>  |   |                             |
|--|---|-----------------------------|
| Do you have a feed safety system in place?   | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |                             |
| Is it third party certified?   | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |                             |
| Certificate Number:  |   | <i>Please provide copy.</i> |
| Do you have a documented Feed Safety Policy?   | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |                             |
| What measures in place to ensure products are free of contaminants? Including cross-contamination and foreign objects? |   |                             |
| Do you have a Hygiene Policy or procedure?   | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <i>Please supply copy.</i>  |
| Do you have an audited Feed Fraud and Defence program?   | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <i>Please provide copy.</i> |
| If no, what measures do you have in place to prevent product tampering and product fraud?                              |   |                             |

# Example A – Certified Supplier

## 1. Supplier approval form - example

### SECTION C

#### DOCUMENTS

(To be completed by Supplier)

(To be completed by Company)

PLEASE MARK THE DOCUMENTS/SHEETS/CERTIFICATES ATTACHED

PLEASE MARK RECEIVED

|                                    | YES                                 | NO                                  | YES                                 | NO                                  |
|------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Relevant Licence                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Quality Certification              | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Feed Safety Certification          | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Feed Fraud & Defence Certification | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Hygiene Policy                     | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Certificate of Analysis            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Product Data Sheet                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Label                              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Product testing results            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |

#### ASSESSMENT

(To be completed by Company)

*INSTRUCTION: Insert score in "Risk rating" based on Supplier Procedure. Use comments to provide reference to evidence (eg. expiry date of certification).*

| Area                | Criteria            | Risk rating | comments/reference  |
|---------------------|---------------------|-------------|---|
| Product/<br>Service | Independent testing | 4           | Lallemand CoA provided every batch, independent results upon request. |
|                     | Delivery on time    | 5           | Based on last 2 years.  |
| Quality             | GMP based system    | 5           | FAMI-QS exp 31/10/26  |
| Feed safety         | HACCP based system  | 5           | FAMI-QS exp 31/10/26  |
| Fraud prevention    | Measures in place   | 5           | FAMI-QS exp 31/10/26  |
| Total               |                     | 24 /25      |   |

#### Risk Outcome Matrix

|       |  |
|-------|--|
| 20+   | Review in 3 years or upon certification expiry.  |
| 15-19 | Remote or desk audit required at least 3 yearly. |
| 10-15 | Onsite audit required at least 2 yearly.         |
| <10   | Management to take corrective action.            |

#### Summary:

Approved supplier. No audit required. Reassess November 2026.

Reviewed by (name): Bronwyn von Hellens

Date: 25/11/23

# Example A – Certified Supplier

## 2. Verification of certificate

Verify the certificate.

For example:

<https://fami-qs.org/certified-organisations/>



[SCHEME DOCUMENTS](#)   [CERTIFICATION](#)   [ALL NEWS](#)   [TRAININGS](#)   [OUR ASSOCIATION](#)

**| Certified Organisations**   | Certification Bodies   | Accreditation Bodies

Subscribe for notification

FAMI-QS Number

lallemand australia

Reset

Show 10

< 1 >

| FAMI-QS NUMBER | SITE NAME                   | CITY         | COUNTRY   | STATUS | CERTIFIED FROM | EXPIRY DATE |
|----------------|-----------------------------|--------------|-----------|--------|----------------|-------------|
| FAM-1638-01    | Lallemand Australia Pty Ltd | Maroochydore | AUSTRALIA | VALID  | 2023-11-01     | 2026-10-31  |

Showing 1 to 1 of 1 entries (filtered from 1,708 total entries)

## Supplier Approval Form

### SECTION A

#### SUPPLIER DETAILS

(To be completed by Supplier)

|                         |                |
|-------------------------|----------------|
| Supplier Name:          | EXAMPLE        |
| Address:                | Street, suburb |
| Phone:                  | etc            |
| Contact Name (Sales):   |                |
| Title/Position:         |                |
| Email:                  |                |
| Mobile:                 |                |
| Contact Name (Quality): |                |
| Title/Position:         |                |
| Email:                  |                |
| Mobile:                 |                |

#### PRODUCTS OR SERVICES SUPPLIED

|                        |
|------------------------|
| Product A<br>Product B |
|------------------------|

#### RELEVANT LICENCE TO PROVIDE PRODUCT OR SERVICE

|                         |
|-------------------------|
| APVMA GMP Licence #4xxx |
|-------------------------|

#### COMPLETED BY:

(To be completed by Supplier)

|           |                     |
|-----------|---------------------|
| Name:     | Bronwyn von Hellens |
| Position: | Quality Manager     |
| Date:     | 25/11/23            |

# Example B – Partially Certified Supplier

2. Verification of certificate

## SECTION B

### CERTIFICATIONS

(To be completed by Supplier)

|  |   |                            |
|--|---|----------------------------|
| Do you have a quality system in place?     | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |                            |
| Is it third party certified?               | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | n/a                        |
| Certificate Number:                        | APVMA<br>#4xxx  | Please supply certificate. |
| Do you have a feed safety system in place? | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |                            |
| Is it third party certified?               | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |                            |
| Certificate Number:                        | n/a   | Please provide copy.       |

**\*If you have a system covering GMP & HACCP Certification please proceed to section C.  
All others please continue below.**

### QUALITY MANAGEMENT

(To be completed by Supplier)

|  |  |                      |
|--|--|----------------------|
| Do you have a documented Quality Policy?                           | <input type="checkbox"/> Yes <input type="checkbox"/> No | Please provide copy. |
| Are documented procedures established & records available?         | <input type="checkbox"/> Yes <input type="checkbox"/> No |                      |
| Do you have a complaint handling system?                           | <input type="checkbox"/> Yes <input type="checkbox"/> No |                      |
| How do you evaluate your suppliers? What are your criteria?        |  |                      |
| How do you verify your incoming materials? What are your criteria? |  |                      |
| Do you perform internal audits on any quality processes?           | <input type="checkbox"/> Yes <input type="checkbox"/> No | Date of last audit?  |
| Do you have an annual traceability test?                           | <input type="checkbox"/> Yes <input type="checkbox"/> No | Date of last test?   |
| Do you formally confirm product meets specification?               | <input type="checkbox"/> Yes <input type="checkbox"/> No |                      |
| Is the product tested prior to dispatch?                           | <input type="checkbox"/> Yes <input type="checkbox"/> No |                      |
| Do you retain samples of every final product?                      | <input type="checkbox"/> Yes <input type="checkbox"/> No | Retention period?    |
| Do you manage any animal based products as well?                   | <input type="checkbox"/> Yes <input type="checkbox"/> No |                      |
| Do you have a cleaning/sanitation program?                         | <input type="checkbox"/> Yes <input type="checkbox"/> No | Doc#:                |

# Example B – Partially Certified Supplier

## 2. Verification of certificate

## FEED SAFETY MANAGEMENT

(To be completed by Supplier)

Do you have a feed safety system in place?  Yes  No

Is it third party certified?  Yes  No

Certificate Number: n/a *Please provide copy.*

Do you have a documented Feed Safety Policy?  Yes  No

What measures in place to ensure products are free of contaminants? Including cross-contamination and foreign objects?  
*Sieve in production line.*  
*Production scheduling matrix.*  
*Cleaning program.*  
*Hygiene training.*

Do you have a Hygiene Policy or procedure?  Yes  No *Please supply copy.*

Do you have an audited Feed Fraud and Defence program?  Yes  No *Please provide copy.*

If no, what measures do you have in place to prevent product tampering and product fraud?  
*Site security – gated manufacturing shed during business hours, and fully closed and gated site after hours.*  
*HR practices for employees.*  
*Annual product testing program – including raw materials and finished product.*

# Example B – Partially Certified Supplier

## 2. Verification of certificate

## SECTION C

### DOCUMENTS

(To be completed by Supplier)

(To be completed by Company)

PLEASE MARK THE DOCUMENTS/SHEETS/CERTIFICATES ATTACHED

PLEASE MARK RECEIVED

|                                    | YES                                 | NO                                  | YES                                 | NO                                  |
|------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Relevant Licence                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Quality Certification              | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Feed Safety Certification          | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Feed Fraud & Defence Certification | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Hygiene Policy                     | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Certificate of Analysis            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Product Data Sheet                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Label                              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| Product testing results            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |

### ASSESSMENT

(To be completed by Company)

*INSTRUCTION: Insert score in "Risk rating" based on Supplier Procedure. Use comments to provide reference to evidence (eg. expiry date of certification).*

| Area                | Criteria            | Risk rating | comments/reference                           |
|---------------------|---------------------|-------------|--|
| Product/<br>Service | Independent testing | 3           | CoC provided each batch.                     |
|                     | Delivery on time    | 4           | Based on last 2 years.                       |
| Quality             | GMP based system    | 5           | APVMA GMP licence #4xxx                      |
| Feed safety         | HACCP based system  | 2           | Hygiene practices, sieve in production line. |
| Fraud<br>prevention | Measures in place   | 2           | Site security.                               |
| Total               |                     | 16 /25      |  |

#### Risk Outcome Matrix

|       |  |
|-------|--|
| 20+   | Review in 3 years or upon certification expiry.  |
| 15-19 | Remote or desk audit required at least 3 yearly. |
| 10-15 | Onsite audit required at least 2 yearly.         |
| <10   | Management to take corrective action.            |

#### Summary:

Supplier audit required focussing on Feed safety systems. Completed 27/11/23. Next review due November 2026.

Reviewed by (name): Bronwyn von Hellens

Date: 27/11/23

# Example B – Partially Certified Supplier

## 2. Verification of certificate

# Example C – Non-certified Supplier

1. Complete supplier approval form with
  - Company details
  - Type of certificate and expiry date
  - All sections of assessment on supplier approval form
2. Stop orders from this supplier until management review of alternatives is completed - provide documented justification if decision is to continue with supplier, then proceed to steps below.
3. Request the following documents for your files
  - Product Sheet
  - SDS
  - CoA (if relevant)
4. Perform and file audit on supplier

Example

- [Form](#)
- [Verification](#) of certificate
- Audit





# FAQs

*What are the consequences of not meeting this requirement in FeedSafe audit?*

- Between 1/1/24 and 30/12/25 this would be an observation if there are no actions towards this goal.
- 1/1/26 onwards this would be a moderate non-conformance if not fully meeting this requirement.



# FAQs

*What about HACCP Certification, does that count as equivalent?*

- Some CBs (eg. HACCP Australia) include GMP in their HACCP audits, but unfortunately there are some that it is not clear.
- Suggest you follow up with supplier regarding some GMP components (eg. desk audit or phone/remote audit).



# FAQs

*What if my supplier is not certified to this requirement?*

1. Provide an internal justification on why this supplier continues to be your preferred supplier.
2. Perform audit within 6 months of your first material receipt (or by 30/12/25 if an existing supplier).



# Upcoming Changes

## Supply Chain QA – effective 1 Jan 2026

FeedSafe Certified mills only utilise additives from businesses certified with the following QA programs:

- FeedSafe
- FAMI-QS
- APVMA GMP
- Or Equivalent (Equivalence = a program with HACCP and GMP)

FeedSafe Certified mills only utilise rendered products or oils from businesses certified with the following standards:

- AS5008:2007 Hygienic rendering of animal products
- National Standard for Recycling of Used Cooking Fats and Oils Intended for Animal Feeds



# Questions

Bronwyn von Hellens

Industry Development Officer – QA  
(SFMCA & FIAAA)

[bvonhellens@sfmca.com.au](mailto:bvonhellens@sfmca.com.au)

0414 843 559



# Quality System – the basic rules

- System approach.

‘Say what you do. Do what you say.  
Write what you did, or it didn’t happen.’

- Documented

- ‘Say what you do’ = procedures, work instructions, policies
- ‘Do what you say’ = follow procedures, complete forms, training

- Verified

- ‘Write what you did’ = complete forms, report on deviations, report system monitoring
- ‘or it didn’t happen’ = records kept for >12months, available for auditors

