

7.1.5. Inspection of Results Against Tolerance/Standards.

Standard

Are inspection results and tests assessed against documented tolerance/standards and records maintained?

Purpose

To ensure the operator is conducted a review of test results from on-site or off-site analysis. The review shall be against a set tolerance limit or standard.

Reason

A tolerance limit is intended to set the minimum physical and nutritional parameters required for a product to maintain feed safety and quality expectations. Tolerance limits provide confidence that a product is of consistent quality.

What is Acceptable?

Inspection of results against a tolerance/standard forms part of the operator's quality control activities, by measuring a product quality.

Internal Specifications

Internal specifications shall set the tolerance/standards and be made available for each raw material and finished product. Internal specifications of raw materials may be provided by supplier and confirmed by operator. Internal specifications of finished good shall include:

- Formula.
- Product Name.
- MFG/EXP.
- Method of Analysis.
- Nutritional Analysis.
- Physical parameters.
- Contaminant Limits: Heavy Metals, Micro, Dioxins, etc.

Reviewing Test Results

An authorised employee will review all test results to determine conformance with requirements. All test results need to be compared to the internal specification to ensure product meets quality and feed safety expectations. Results of this review is to be filed.

Out of specification (OOS)

Any out of specification result needs to be processed as per corrective actions procedure with product or material placed in quarantine, or recalled if required, until investigation outcome is determined.

Documented results shall be assessed for trends and reviewed at yearly management meetings. Trends will allow the operator to monitor any significant product variations and begin appropriate investigations to rectify concerns before a problem occurs.

Training & Awareness

Operator shall train employees for quality control activities, including the inspection of test results and release for sale as per Fact Sheet 3.2.4. Training shall be ongoing and recorded as per Fact Sheet 3.2.2.

SFMCA makes no representation about the information contained in this document. It is provided as is without express or implied warranty of any kind. SFMCA disclaims (to the full extent allowable by the Law) all warranties with regard to this information, including all implied warranties as to the accuracy of the information. SFMCA shall not be liable for any damages whatsoever including any special, indirect or consequential damages resulting from loss of profits, whether in an action in contract, negligence or otherwise arising out of or in connection with the information contained in this document. Neither SFMCA nor any of its employees or agents warrants that the information within this document is error-free.
