

5.3.1. Critical Control Point Management (HACCP).

Standard

5.3.1 Do CCP management records include:

- Measurable critical limit,
- Monitoring results,
- Responsibilities, and
- Planned corrective actions?

Risks must be managed through identified critical control points that need to be integrated into the site's operations. This needs to be confirmed during the audit process.

Purpose

The HACCP system is a globally recognised process to ensure all feed safety hazards have been identified and managed. Once Critical Control Points (CCPs) are identified they must be consistently implemented and monitored to ensure the ongoing safety of feed products.

Reason

Implementing CCPs correctly and consistently will ensure:

- Feed safety: prevent, eliminate, or reduce feed safety risks therefore safe for animal (and human consumption).
- Regulatory compliance: ensure state and national feed safety regulation limits are met.
- Customer trust: by consistently producing safe feed, this can lead to customer trust and loyalty, increase brand reputation.
- Cost efficiency: identifying and controlling hazards early in the production process can prevent costly recalls, waste, and brand reputation.
- Continuous improvement: monitoring CCPs and adjusting can lead to overall better quality and efficiency.

What is Acceptable?

Each point in the HACCP assessment that has been deemed a high risk becomes a CCP. A separate document/table can be used to document the CCP information, or the FeedSafe® [HACCP template](#) can be used.

The HACCP system documentation must include the following information for each CCP identified:

- CCP #.
- Process Step.
- Hazard Description.
- Critical limit: this must be measurable in close to real time.
- Monitoring:
 - What will be monitored? (e.g. temperature)
 - How will this be monitored? (e.g. calibrated thermometer)
 - Frequency? (e.g. each batch)
 - Who? (e.g. production personnel)
 - Document? (e.g. extruder log or batch record)
- Corrective Action:
 - Procedure? (e.g. if temperature too low then do what?)
 - Who? (e.g. production supervisor)
 - Document? (e.g. deviation report)

- Verification:
 - Procedure? (e.g. weekly batch record reviews)
 - Who? (e.g. quality manager)
 - Document? (e.g. signed batch records)
- Validation: date which the temperature monitoring system was proven to be effective in controlling the feed safety risk (e.g. salmonella testing).

Each individual process will be different based on your risk assessment outcomes. Below are some common CCPs in the feed production industry:

- **Raw Material Receiving:** Ensuring that raw materials are free from contaminants like mycotoxins, pesticides, and heavy metals.
- **Storage:** Proper storage conditions to prevent contamination and spoilage, including temperature and humidity control.
- **Mixing:** Ensuring the correct proportions of ingredients to avoid nutrient imbalances and contamination.
- **Pelleting/Extrusion:** Monitoring temperature and pressure to ensure the destruction of pathogens.
- **Transportation:** Ensuring that feed is transported in clean vehicles to prevent cross-contamination.

Recommended reading:

[HACCP template](#) for documentation guidance.

[Hazard Risk Assessment \(HACCP\) Support](#) for specific hazard risks to consider in the feed milling industry.

[HACCP Instructional Video's](#) for training.

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