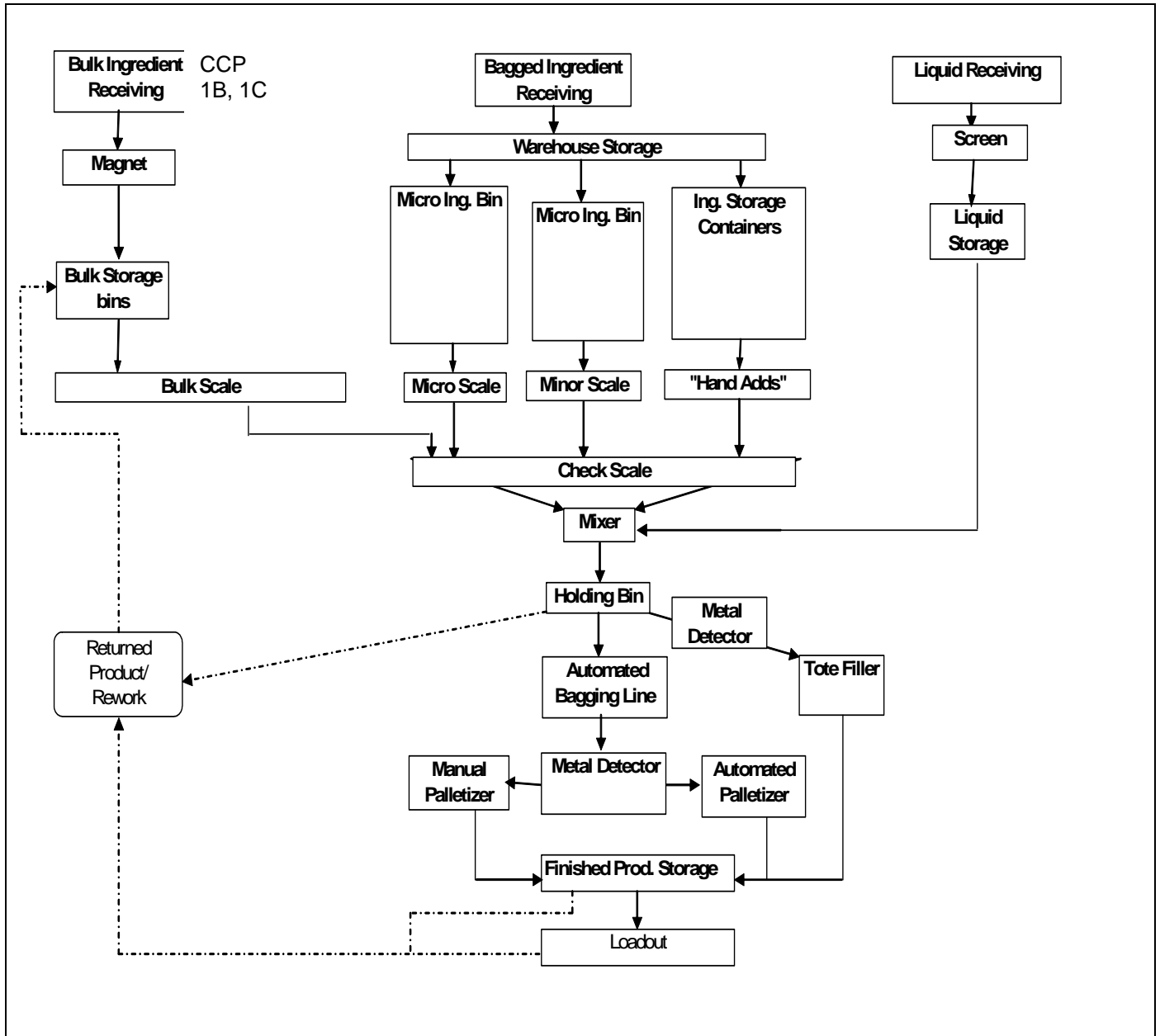


**Part V Model HACCP Plans**

Medicate Dairy Cattle Feed



## Product Description Form

**Product Category:** Medicated Dairy Cattle Feed

<b>1. Product name(s)</b>	Turbo-charged Golden Fluff
<b>2. Product safety properties (Moist., Pro., etc)</b>	Monensin concentration Iodine concentration Selenium concentration Low moisture to avoid mycotoxin
<b>3. How is the product to be used (intended use) and who is the intended consumer?</b>	Feed to dairy cattle per instructions on label or under nutritionist directions
<b>4. Type of packaging</b>	Bag & bulk
<b>5. Shelf life</b>	Do not feed moldy or insect infested feed. Do not exceed 75 days storage. Two weeks or less is optimum.
<b>6. Where will the product be sold?</b>	Retail or wholesale
<b>7. Labeling instructions</b>	In compliance with state and federal regulations.
<b>8. Special distribution control</b>	Ensure and verify proper unload location <b>Bulk:</b> Record lot numbers on shipping documents. Proper sequencing and/or flushing <b>Bags:</b> Record lot numbers on shipping documents.

KSU 1996

**Approved:** \_\_\_\_\_

**Date:** \_\_\_\_\_

## List of Product Ingredients and Incoming Materials Form

**Product Category:** Medicated Dairy Cattle Feed

<b>Bulk Ingredients</b>	<b>Micro, Bag, and Hand Add Ingredients</b>	<b>Medications/Drugs</b>
Corn, fine-ground Distillers Dried Grains By-Pass Protein Supplement Soybean Hulls Dried Bakery Product Limestone Sodium Bicarbonate Yeast culture Potassium Chloride EDDI Salt	Magnesium oxide Monocalcium/Dicalcium phosphate Vitamin E premix Dairy TM Zinc Proteinate Vitamin ADE Premix	Monensin Premix
<b>Liquids</b>	<b>Packaging Materials</b>	
Molasses		

KSU 1996

**Approved:** \_\_\_\_\_ **Date:** \_\_\_\_\_

### Hazard Analysis Form

Product Category: Supplement for ruminants

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Bulk ingredient receiving	<b>Biological</b> Prohibited animal protein	Y	Y	Cross contamination by prohibited animal protein (defined as a hazard in 21 CFR 589:2000) is a potential source of bovine spongiform encephalopathy (BSE)	Cross contamination by prohibited animal protein (defined as a hazard in 21 CFR 589:2000) resulting in BSE can cause the human disease variant Creutzfeldt Jakob disease (vCJD)	Receiving Bulk Ingredients SOP that includes directions for inspecting the cleanout certificate from carriers and LOG from supplier	1B
	<b>Chemical</b> Aflatoxin	Y	Y	Hepatotoxicity and carcinogenesis	Passed through milk as M1 carcinogen	Test ingredients that can contain aflatoxin per Receiving Bulk Ingredients SOP	1C
	Heavy Metals (Cd, Pb, Hg, As)	Y	N	Chronic toxicity to animal may occur	Unlikely to accumulate in significant levels in human food	Approve supplier program	
<b>Physical</b>	Metal	Y	N	Physical hazards can damage animal mouth and digestive system	Low likelihood of passing through animal into food	Equipment (screens, de-stoning device, metal detectors and magnets) in place to eliminate hazard	
	Plastic	Y	N				
	Stones	Y	N				
	Glass	Y	N				
	Wood	Y	N				

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazards	Is this step a CCP?
		Animal	Human	Animal	Human		
<b>Magnet</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						
<b>Bulk storage</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> Metal Other foreign materials	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply		

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazards	Is this step a CCP?
		Animal	Human	Animal	Human		
<b>Bulk scale</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						
<b>Bag ingredient receiving</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Mislabeled product  Wrong potency of ingredient	Y  Y	N  N	Mislabeled products or wrong potency can negatively impact animal performance	Low likelihood of passing through animal into food	Approved supplier program; label inspection at receipt per Receiving Bagged Ingredients SOP; random testing	
	<b>Physical</b> Metal and other foreign materials	Y	N	Physical hazards can damage animal mouth and digestive system	Low likelihood of passing through animal into food	Equipment (screens, de-stoning device, metal detectors and magnets) in place to eliminate hazard	

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazards	Is this step a CCP?
		Animal	Human	Animal	Human		
Warehouse storage	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Loss of potency	N	N	Potential loss unlikely to significantly affect animal health	Unlikely to enter human food supply since it isn't an animal hazard		
	<b>Physical</b> None identified at this time						
Micro Ingredient bin	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Cross Contamination	N	N	Unlikely to occur in high enough concentration to affect animal health	Unlikely to enter human food supply since it isn't an animal hazard	Batching Micro-Minor-Ingredients SOP & personnel training	
	Product placed in wrong bin	Y	N	Items such as selenium could cause animal health problems if used improperly	Low likelihood of passing through animal into food		
<b>Physical</b> Metal Other Foreign Material	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply			

<b>Minor Ingredient bin</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Cross Contamination	N	N	Unlikely to occur in high enough concentration to affect animal health	Unlikely to enter human food supply since it isn't an animal hazard	Batching Micro-Minor-Ingredients SOP & personnel training	
	Product placed in wrong bin	Y	N	Items such as selenium could cause animal health problems if used improperly	Low likelihood of passing through animal into food		
<b>Physical</b> Foreign Material	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply			
<b>Ingredient storage container</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Cross Contamination	N	N	Unlikely to occur in high enough concentration to affect animal health	Not a human food hazard since it isn't an animal hazard		
	Product placed in wrong bin	N	N	These ingredients likely will not present a significant animal health hazards	Not a human food hazard since it isn't an animal hazard		
<b>Physical</b> Metal and other foreign materials	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply			



Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Micro scale	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						
Minor scale	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Hand adds	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Cross contamination of monesin	N	N	Unlikely to impact animal health	Too low of concentration to be present in milk	Hand Add SOP & employee training for both wrong ingredient, missing ingredient, and weighing error	
	Wrong or missed ingredient	Y	N	Adding the wrong ingredient or incorrect weight can affect safety of animal feed	Unlikely to be present in animal tissue in high enough concentration to affect human		
	Weighing error	Y	N				
<b>Physical</b> Foreign Materials	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply			
Liquid receiving	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Liquid storage	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						
Check scale	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Mixer	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Cross contamination from previous batch	N	N	Formulas produced are similar & unlikely to cause animal health problems if carryover occurs	Low likelihood since not significant for animals		
	<b>Physical</b> Foreign Material	N	N	Low likelihood of additional foreign materials introduced at this point	Unlikely to enter human food supply		
Holding bin	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Automated bagging line	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Mislabeling	Y	N	Mislabeled product can affect safety of animal feed	Low likelihood of passing through animal into human food	Bagging SOP & employee training	
	<b>Physical</b> None identified at this time						
Metal Detector	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Tote filler	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Mislabeling	Y	N	Mislabeled product can affect safety of animal feed	Low likelihood of passing through animal into human food	Tote SOP & employee training	
	<b>Physical</b> None identified at this time						
Metal Detector	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
<b>Manual palletizer</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						
<b>Automated palletizer</b>	<b>Biological</b> None identified at this time						
	<b>Chemical</b> None identified at this time						
	<b>Physical</b> None identified at this time						

Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Finished product storage	<b>Biological</b> None identified at this time						
	<b>Chemical</b> Loss of Nutrient Potency	N	N	Lost nutrient potency could affect animal growth performance but less likely to impact animal health	Not likely to affect human food supply		
	<b>Physical</b> None identified at this time						
Loadout	<b>Biological</b> Enteric pathogens (Salmonella and E coli)	N	N	Low likelihood of rodent and/or insect contamination contaminating bagged products on pallets	Not likely to affect human food supply		
	<b>Chemical</b> Wrong product loaded on truck	N	N	Low likelihood that using wrong product could affect animal performance	Not likely to affect human food supply		
	<b>Physical</b> Cleanliness of truck prior to loading	N	N	Debris such as glass not likely to enter bagged products	Not likely to affect human food supply		



Ingredient or Processing Step	Potential hazards introduced, increased or controlled at this step	Is this a significant hazard? severity:likelihood		Justification for Significance		Control measures to prevent, eliminate or reduce animal and human hazard	Is this step a CCP?
		Animal	Human	Animal	Human		
Return product and rework	<b>Biological</b> Prohibited animal protein	N	N	Unlikely if no open containers (bags) are accepted for return	Not a human hazard if controlled for animals		
	<b>Chemical</b> Cross contamination of ingredients	N	N	Formulas produced are similar & unlikely to cause animal health problems if carryover occurs	Low likelihood of passing through animal into human food		
	<b>Physical</b> None identified at this time						

OTSC-TAMU 2005 Approved: \_\_\_\_\_

Date: \_\_\_\_\_

### HACCP Plan Summary Form

Product Category: Medicate Dairy Cattle Feed

Process Step and CCP	Hazards	Critical Limits for each CCP	Monitoring				Corrective Action	Verification Activities	Record-keeping procedure
			What	How	Frequency	Who			
Bulk Ing. Receiving Pit, 1B	Prohibited animal protein	Zero Tolerance	Cleanout certificate for carriers, Bill of Lading from supplier, Product labeling, Letter of Guarantee (LOG) from supplier, Presence of prohibited animal protein	Visual observation of documentation, Purchase only from approved supplier, Use of Neogen test strips	Every load received into the facility	Receiving employee	<ul style="list-style-type: none"> <li>-Reject load in the absence of documentation, test failure, or non-approved supplier</li> <li>-Notify supplier that documentation must be received at delivery</li> <li>-Potential removal of supplier from Approved Supplier List</li> <li>-Training of purchasing personnel if product purchased from non-approved supplier and appropriate disciplinary action</li> </ul>	<ul style="list-style-type: none"> <li>- Daily review of receiving log and paperwork by QA/QC department</li> <li>- Operational audit performed by designated management personnel to make sure Receiving Bulk Ingredients SOP is followed</li> </ul>	<ul style="list-style-type: none"> <li>-Receiving Bulk Ingredients SOP,</li> <li>-Cleanout certificate from carrier</li> <li>-Bill of lading from supplier</li> <li>-Product labeling</li> <li>-Letter of Guarantee from supplier</li> <li>-Receiving log</li> <li>-Approved supplier list</li> <li>-Record of testing (test strips)</li> <li>-Training log (for purchasing personnel if product came from a non-approved supplier)</li> </ul>

FPI 1999

Approved \_\_\_\_\_ Date: \_\_\_\_\_

Product Category: Medicate Dairy Cattle Feed

Process Step and CCP	Hazards	Critical Limits for each CCP	Monitoring				Corrective Action	Verification Activities	Record-keeping procedure
			What	How	Frequency	Who			
Bulk Ing. Receiving Pit, 1C	Aflatoxin	20 ppb	Approved supplier, Aflatoxin $\leq$ 20 ppb	Visual Use of USDA-FGIS quick test	Every load received into the facility	Receiving employee	-Reject load if test failure, or non-approved supplier -Notify supplier that grain contained aflatoxin in excess of 20 ppb -Potential removal of supplier from Approved Supplier List	- Daily review of receiving log and paperwork by QA/QC department - Operational audit performed by designated management personnel to make sure Receiving Bulk Ingredients SOP is followed	-Receiving Bulk Ingredients SOP, -Receiving log -Approved supplier list -Record of testing -Training log (for purchasing personnel if product came from a non-approved supplier)

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Approved \_\_\_\_\_ Date: \_\_\_\_\_