


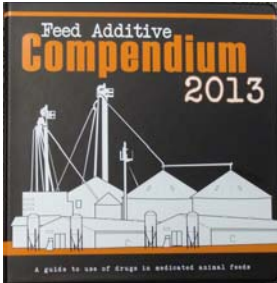
### Examples of Prerequisite Programs

- Ingredient Specifications and Supplier Approval**  
 These two items are interrelated since the supplier approval process with measure their performance against ingredients specifications and their ability to fulfill contract requirements

### Examples of Prerequisite Programs

**Ingredient Specifications**

- Association of American Feed Control Officials
- Feed Additive Compendium

### Examples of Prerequisite Programs:

**Ingredient Specifications and Supplier Approval: SOPs**

- A – Purchasing (SOP: Purchasing)
- B – Supplier Qualification (SOP: Supplier Qualification)
  - 1 – Supplier audits
  - 2 – Supplier requirements
  - 3 – New supplier (SOP: New Supplier Approval)
- C – Inspection of incoming trucks (SOP: Trailer/Van inspection)
- D – Sampling of raw ingredients (SOP: Sampling of materials)
- E – Analysis of raw ingredients (SOP: Required tests for raw material)
  - 1 – Specifications
  - 2 – Analysis (SOP: Laboratory test methods)
- F – Training (SOP: Annual Employee training, New employee training)
- G – Audit (SOP: Annual cGMP audit)

### Supply-chain-applied control definition

Supply-chain-applied control means a preventive control for a hazard in a raw material or other ingredient when the hazard in the raw material or other ingredients is controlled before its receipt.

*Animal food facilities that control a hazard using preventive controls, or who follow requirements applicable when relying on a customer to controls hazards, do not need to have a supply-chain program for that hazard.*

### Supply-chain-applied control requirements

Animal food facilities are responsible for ensuring that raw materials and other ingredients with a supply-chain-applied control are received only from approved suppliers, or on a temporary basis from unapproved suppliers whose raw materials or other ingredients are subject to verification activities before being accepted for use

## Approved Supplier in FSMA

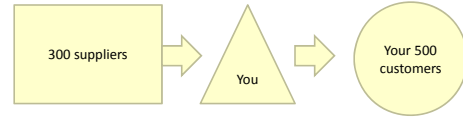
### Using Approved Supplier §507.120

- (a) Receiving facility must approve supplier per §507.110
- (b) Written procedures for receiving raw materials and other ingredients, and documentation

### General Requirements Applicable to supply-chain § 507.110

- (a) The supply-chain program must include approved suppliers, determine appropriate supplier verification activities, conduct supplier verification activities including onsite audit, document supplier verification, review documents if performed by someone else
- (b) Supplier verification activities include onsite audits, sample and testing, review of supplier's food safety records, and other appropriate verification info.

## Practical Implication



How much time will it take to review the food safety plan, records, and perform an audit for each supplier?

How much time will it take to accommodate your customers who need to verify your food safety plan including an onsite audit?

## Who Can audit

Qualified auditor means a qualified individual as defined in this part and has technical expertise obtained through education, training, or experience (or the combination thereof) necessary to perform the auditing function. Examples of potential qualified auditors include:

- (1) A government employee, including a foreign government employee; and
- (2) An audit agent of a certification body that is accredited in accordance with regulations in part 1, subpart M of this chapter.

**END**

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