Model Animal Food Safety Plan for Animal Food Supplements for Cattle

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List of Product Ingredients and Incoming Materials Form

Bulk Ingredients	Bag, and Hand Add Ingredients	Medications/Drugs
Feather Meal Cottonseed	Feed Grade Urea	None
Meal Calcium Carbonate	Vitamin-Mineral Premix	
Distillers Dried Grain		
Liquids	Packaging Materials	Other Additives
Molasses Products	Plastic Tubes	
Vegetable Oil		

Product Description Form

1. Product name(s)	Beef Cattle Feeds
2. Product safety properties (Moisture,	Excess NPN
Temperature, NPN, etc.)	
3. Intended use and customer	End User
4. Type of packaging	Tubes
5. Shelf life	90 Days
6. Where will the product be sold?	Wholesale and retail
7. Labeling instructions	Free choice on pasture
8. Special distribution control	None
 4. Type of packaging 5. Shelf life 6. Where will the product be sold? 7. Labeling instructions 8. Special distribution control 	Pubes 90 Days Wholesale and retail Free choice on pasture None

Process Flow



Hazard Analysis Form

Ingredient or Process Step	Known or reasonably foreseeable hazards introduced, increased or controlled at this step	Do known or reasonably foreseeable hazards require a preventive control based on Severity and Probability (Yes/No)	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
Formulation	Biological No Prohibited Mammalian		Managed through approved supplier prerequisite program.		
	Chemical Sulfur Non-protein nitrogen	No	In correct formulation or sequencing could result in sulfur in cattle and high non- protein nitrogen can result in immediate health effects or death, wrong pre-mix or processing error. Prerequisite program to Verify correct formulation.		
	Physical None identified at this time				
Receiving dry bulk ingredients	Biological Salmonella Prohibited Mammalian protein	No	Low likelihood of occurrence for Salmonella and prohibited mammalian protein through prerequisite programs including approved supplier, carrier inspection, and cleanout certificates.		
	Chemical Aflatoxin Fumonisin Sulfur	No	Possible aflatoxin in cottonseed meal, Aflatoxin, fumonisin, sulfur in DDG are controlled through approved supplier program and verification through testing resulting in low probability and severity		
	Physical Metal, Plastic, Wood, Stones, Glass	No	Physical hazards may cause lacerations to the mouth, present a choking hazard, or other internal blockage. Hazards controlled through, visual inspection, approved supplier, magnets and screens using prerequisite program.		
Magnet and Screen	Biological None identified at this time				
	Chemical None identified at this time				
	Physical Metal, Plastic, Wood, Stones, Glass	No	Physical hazards would be reduced by screens and magnets.		
Receiving dry bags	Biological Prohibited mammalian protein				
	Chemical NPN Physical	No	Approved supplier program, low probability, and severity of contamination.		
Deteking and	None identified at this time				
Batching and Mixing Dry	None identified at this time				

Ingredient or Process Step	Known or reasonably foreseeable hazards introduced, increased or controlled at this step	Do known or reasonably foreseeable hazards require a preventive control based on Severity and Probability (Yes/No)	or / le hazards e control Severity bility		Is the Preventive Control Applied at this Step? "Yes" or "No"
	Chemical Potential batching errors involving urea	Yes	Wrong pre-mix or excess addition of urea (NPN) through batching error.	Processing control through batching	Yes CCP 1
	Physical None identified at this time				
Receiving Bulk Liquid	Biological None identified at this time				
	Chemical None identified at this time				
	Physical Metal, Plastic, Wood, Stones, Glass	No	Hazards are controlled using screens.		
Liquid Storage	Biological None identified at this time				
	Chemical None identified at this time				
	Physical None identified at this time				
Cooking Liquid	Biological None identified at this time				
	Chemical None identified at this time				
	Physical None identified at this time				
Liquid Meter	Biological None identified at this time				
	Chemical None identified at this time				
	Physical None identified at this time				
Mixing of Dry and Liquid feed components for finished product	Biological Salmonella	No	Low likelihood of serovars Dublin and Newport and severity, 175 degree temperature to adequately control Salmonella		
	Chemical NPN S	No	Nutrient toxicities, wrong pre-mix, or processing error at the manufacturing facility are handled with CCP at batching step. Monitored each batch of the amount of liquid and dry. Computer control.		
	Physical Metal, Plastic, Wood, Stones, Glass	No	Low likelihood of severity through perquisite programs.		

Ingredient or Process Step	Known or reasonably foreseeable hazards introduced, increased or controlled at this step	Do known or reasonably foreseeable hazards require a preventive control based on Severity and Probability (Yes/No)	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
Filling Tubs	Biological None identified at this time				
	Chemical None identified at this time				
	Physical None identified at this time				
Warehouse Distribution	Biological None identified at this time				
	Chemical None identified at this time				
	Physical None identified at this time				

Identifying Critical Limits, Monitoring and Corrective Actions Form

Process Step/CCP	Critical Limit	Monitoring Procedures	Corrective Action
Batching and Mixing CCP 1	Plus or Minus NPN3%	What will be measured? Batching and inventory records for NPN.	Cause of the deviation? Improper amounts added to batches or incorrect ingredient added.
		Where will the CL be measured? Hand add storage room.	How will the process be corrected? Place product on hold and assay products in question.
		How will the CL be measured? Compare theoretical inventory to actual inventory.	Product disposition? Place product on hold or disposal.
		Who will monitor the CL? Mixer operator.	Measure to prevent recurrence? Training employees on mixing procedures.
		How often will the CL be measured? Daily	Who is responsible for implementing the CA? Mill supervisor.

Over or under formulations of NPN	Daily inventories of NPN.	Mixer Operator	Short term
	Batching records		QA Manager.
	Verification		
	signature		Long term Monthly review of
	Corrective action		records, verification
	Employee training		food safety plan verification.
	formulations of NPN	formulations of NPN bally inventories of NPN. Batching records Verification signature Corrective action Employee training	formulations of NPN Of NPN. Batching records Verification signature Corrective action Employee training

Record Keeping and Verification Form

Animal Food Safety Plan Summary Form

Process step	Hazard	Critical	Monitoring			Corrective	Verification	Record-	
and CCP		Limits for each CCP	What	How	Frequency	Who		Activities	Reeping Procedure
Batching and Mixing/ CCP#1	Over or under formulation NPN.	Plus or Minus NPN3%	Inventories of: NPN	Calculate theoretical inventory to actual inventory	Daily	Mixer Operator	Identify implicated product Hold and Assay products in question Correct the cause of non- compliance Retrain employees Update Food Safety Plan if needed	Daily verification that urea inventory is within CL by QA manager	Daily inventories of NPN. Batching records Verification signature Corrective action Employee training