Model Animal Food Safety Plan for Renderers and Protein Blenders

Renderers and Protein Blenders

Table of Contents

List of Product Ingredients and Incoming Materials Form (1)

Product Category: Renderers and Protein Blenders

Bulk Ingredients	**Bag, and Hand Add Ingredients**	**Medications/Drugs**
Packinghouse Offal Meat Processing Waste Feed Grade Fat Meat & Bone	None	None
Liquids	**Packaging Materials**	**Other Additives**
Feed Grade Fat Outbound	All Bulk Materials	

Approved:_____ Date: _____

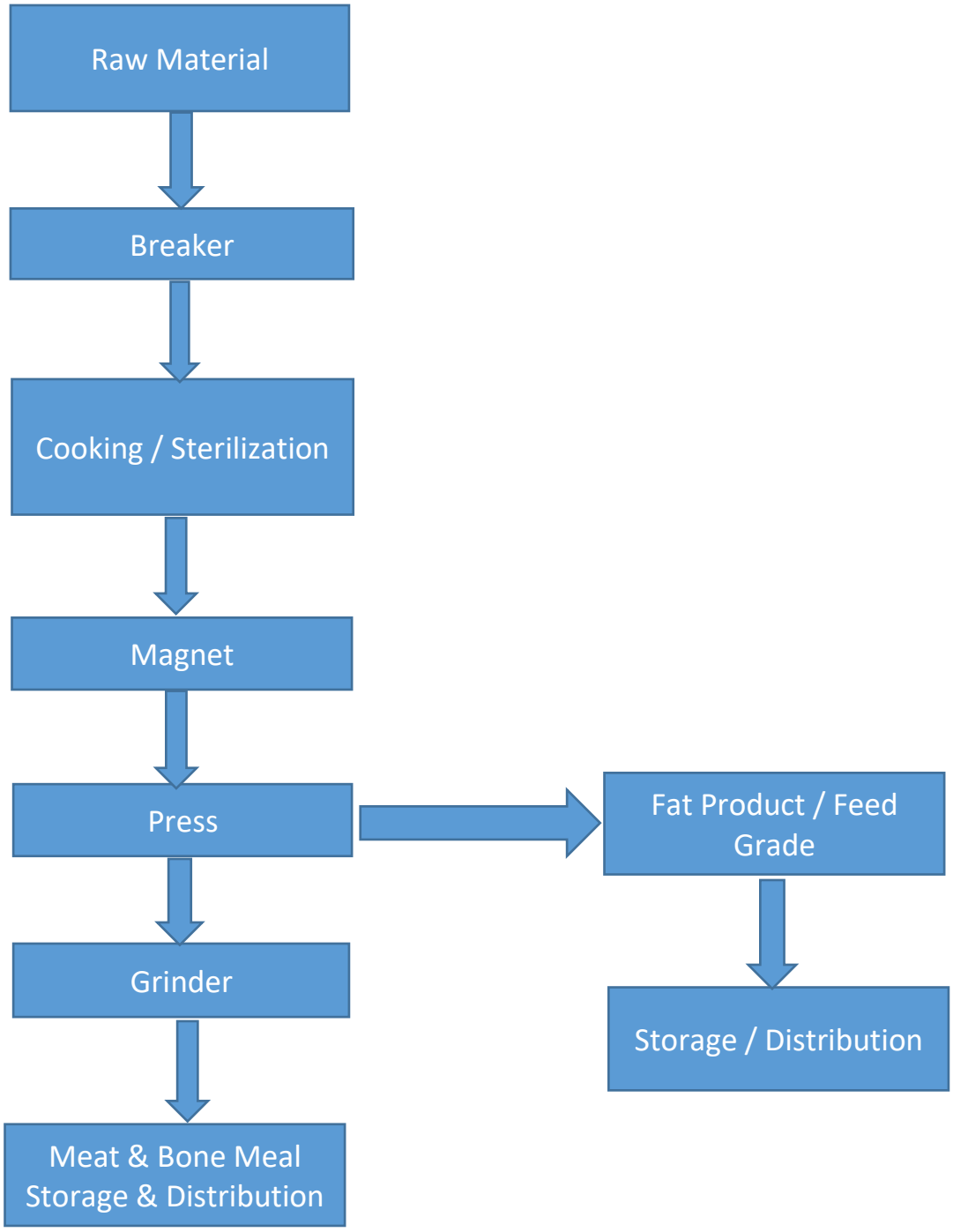
Product Description Form (2)

Product Category*: Renderers and Protein Blenders*

1. Product name(s)	Poultry and Porcine feed ingredients
2. Product safety properties (Moisture, Temperature, NPN, etc.	None
3. Intended use and customer	Porcine and Poultry feed manufacturers
4. Type of packaging	Bulk
5. Shelf life	30 Days
6. Where will the product be sold?	Wholesale
7. Labeling instructions	For further manufacture of feeds.
8. Special distribution control	None identified

Approved:_____ Date: _____

Process Flow Renderers and Protein Blenders



Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: _____ Life Stage: All

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" or "No"**	**Explanation/Justification**	**Preventive Control Measures Applied**	**Is the Preventive Control Applied at this Step? "Yes" or "No"**
1.Receiving Raw Materiel	Biological Salmonella	Yes	Salmonella is a bacterium that can result in salmonellosis (food poisoning) in humans and some animals. This hazard will be addressed cooked at a later step (7).	Kill step at cooker	No
	Chemical Animal Drug residue.	No	Unlikely to happen because we do not accept 4D cattle. Only take product from USDA certified plants.		
	Physical Fragments of plastics, glass, wood and metal etc.	No	Very Low risk unlikely to happen due to prerequisite programs including magnet.		

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: ____ Life Stage: All

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" or "No"	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
2. Breaker	Biological Salmonella	Yes	Salmonella is a bacterium that can result in salmonellosis (food poisoning) in humans and some animals. This hazard will be addressed cooked at a later step (7).	Cooker	No
	Chemical None identified at this time.				
	Physical None identified at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: Life Stage: All

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" or "No"**	**Explanation/Justification**	**Preventive Control Measures Applied**	**Is the Preventive Control Applied at this Step? "Yes" or "No"**
3.Cooking/Sterilization	Biological Salmonella	Yes	Raw material may contain microbial pathogens which may result in both animal and human illness.	Yes, Heat monitored by computer continuously.	Yes, CCP1.
	Chemical None identified at this time.				
	Physical None identified at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: Life Stage: All

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" or "No"	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
4. Magnet	Biological None identified at this time.				
	Chemical None identified at this time.				
	Physical Fragments of plastics, glass, wood and metal etc.	No	Physical hazards may cause lacerations to the mouth, present choking hazard or internal blockage. This will be prevented by Sop's for the use of magnets and screens. Likelihood is low.		

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: Life Stage: All

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" or "No"	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
5.Press	Biological None found at this time.		.		
	Chemical None found at this time.				
	Physical None found at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: ___ Life Stage: All

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" or "No"	Explanation/Justification	Preventive Control Measures Applied	Is the Preventive Control Applied at this Step? "Yes" or "No"
6. Grinder	Biological None identified at this time.				
	Chemical None identified at this time.				
	Physical None identified at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: ___ Life Stage: All

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" or "No"**	**Explanation/Justification**	**Preventive Control Measures Applied**	**Is the Preventive Control Applied at this Step? "Yes" or "No"**
7.Meat&Bone Meal Storage &Distribution	Biological None found at this time		.		
	Chemical None found at this time.				
	Physical None found at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: ___ Life Stage: All

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" or "No"**	**Explanation/Justification**	**Preventive Control Measures Applied**	**Is the Preventive Control Applied at this Step? "Yes" or "No"**
8. Fat Product Feed Grade	Biological None identified at this time.				
	Chemical None identified at this time.				
	Physical None identified at this time.				

Date: _____ PCQI Initial: _____

Hazard Analysis Form (4)

Product Category: Animal Food Renderers & Protein Blenders Ingredient: ____ Life Stage: All

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" or "No"**	**Explanation/Justification**	**Preventive Control Measures Applied**	**Is the Preventive Control Applied at this Step? "Yes" or "No"**
9. Fat Product Storage & Distribution	Biological None identified at this time.				
	Chemical None identified at this time.				
	Physical None identified at this time.				

Date: _____ PCQI Initial: _____

Identifying Critical Limits, Monitoring and Corrective Actions Form (5)

Process Step/CCP	Critical Limit	Monitoring Procedures	Corrective Actions
3. Cooking / Sterilization	Temperature no less than 195° F	What will be measured? Temperature Where will be the CL be measured? Cooker discharge How will the CL be measured? Computer monitor Who will monitor the CL? Shift lead How often will the CL be measured? Continuous monitoring	Cause of the deviation? Temperature below limit How will the process be corrected? Product will be diverted until temperature of product is restored to temperature limit Product disposition? Rework at cooker Measure to prevent reoccurrence? Investigate when product goes below temperature limit Who is responsible for implementing the CA? Firm Manager

Record Keeping and Verification Form (6)

Process Step / CCP	Hazard	Records	Responsibility	CCP Verification
3. Cooking / Sterilization CCP #1	Salmonella	Computerized monitoring record	Shift Lead	Short Term Daily verification by shift lead Long Term Investigate all occurrences where critical limit was not maintained

PREREQUISITE PROGRAM FOR HAZARDS

Renderers and Protein Blenders

SOP for Sample retention

SOP for inspection of screens and magnets

SOP for approved suppliers.

SOP for thermometer calibration

SSOP for housekeeping

SOP for pest control

SOP for personal hygiene training

SOP for recall procedures

SOP for mock recall procedures

SOP for maintenance and inspection of equipment

Animal Food Safety Plan Summary Form (8)

Process step and CCP	Hazard	Critical Limits for each CCP	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedure
			What	How	Frequency	Who			
3. Cooking / Steriliza-tion CCP #1	Salmonella	0	Temperat-ure	Computer monitor	Continuous-ly	Shift Lead	Product will be diverted and reworked	Daily review of logs by mill manager	Electronic records on file