

The background of the slide is a light gray gradient. It is decorated with numerous realistic water droplets of various sizes. Some droplets are at the top left, some are scattered in the middle, and a larger cluster of droplets is on the right side. The droplets have highlights and shadows, giving them a three-dimensional appearance.

CALIFORNIA FEED INDUSTRY FSMA PROSPECTIVE

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FOOD SAFETY PLAN

WHERE DO YOU START?

- DEVELOP AND MAINTAIN STANDARD OPERATING PROCEDURES FOR ALL AREAS OF THE PLANT.
- UTILIZE THE INPUT FROM PLANT PERSONNEL IN THE CREATION OF SOP'S SO THAT DAILY PRACTICES MATCH WRITTEN PROCEDURES.
- SOP'S PROVIDE A GREAT COMMUNICATION TOOL FOR TRAINING NEW EMPLOYEES, AS WELL AS VERIFYING STEPS FOR EMPLOYEES TAKING ON NEW TASKS.
- SCHEDULE PERIODIC REVIEWS OF SOP'S TO ENSURE THAT WRITTEN PROCEDURES REFLECT ANY CHANGES TO ACTUAL PRACTICES. DOCUMENT ALL CHANGES TO SOP'S

PREREQUISITE PROGRAMS

- PREREQUISITE PROGRAMS ARE AN ESSENTIAL COMPONENT TO AN EFFECTIVE FOOD SAFETY PLAN.
- EXAMPLES INCLUDE: PREVENTIVE MAINTENANCE, SUPPLIER AUDITS AND CONTROLS, BULK INGREDIENT RECEIVING, SACKED INGREDIENT RECEIVING, INTEGRATED PEST MANAGEMENT (IPM), FINISHED FEED TRACEABILITY, AND OUTBOUND SHIPMENT TRACEABILITY.
- THE TASKS OF MOST PREREQUISITE PROGRAMS CAN BE PERFORMED IN-HOUSE BY TRAINED PERSONNEL. YOUR ORGANIZATION MAY FIND IT MORE ADVANTAGEOUS TO HAVE SOME PROGRAMS PERFORMED BY OUTSIDE CONTRACTORS.

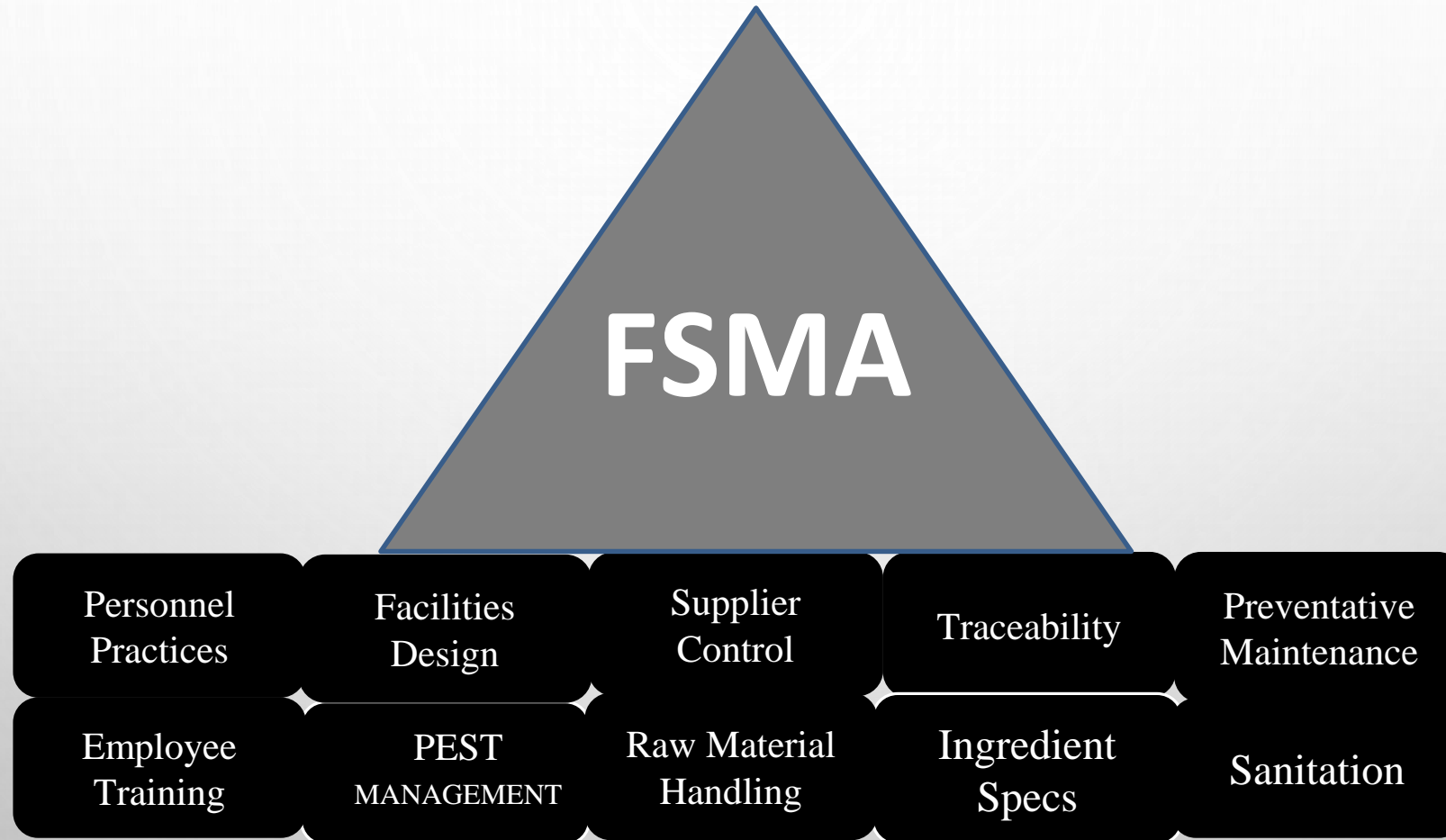
SANITATION STANDARD OPERATING PROCEDURES SSOP'S

- SSOP'S ARE AN ESSENTIAL FEATURE TO ANY FOOD SAFETY PLAN. WRITTEN PROCEDURES SHOULD MATCH ACTUAL DAILY PRACTICES.
- THE DOCUMENT SHOULD DEFINE THE FREQUENCY, TOOLS NEEDED TO COMPLETE THE TASK, AND A STEP BY STEP EXPLANATION OF THE COMPLETE PROCESS.
- DOCUMENTATION IS CRITICAL. A SIGN OFF SHEET FOR PLANT PERSONNEL TO DOCUMENT THAT THE REQUIRED TASK IS COMPLETED ON IT'S REQUIRED INTERVAL IS KEY. PLANT MANAGEMENT SHOULD REVIEW RECORDS AND A REGULAR BASIS.
- A MASTER SANITATION SCHEDULE ASSISTS PLANT PERSONNEL IN ENSURING THE SANITATION PROCEDURES ARE PERFORMED ON A REGULAR BASIS.

SUPPLIER CONTROL AND VERIFICATION

- MORE BY-PRODUCTS ARE USED IN THE MANUFACTURE OF FEEDS IN CALIFORNIA THAN ANY OTHER STATE.
- RELATIONSHIPS WITH INGREDIENT SUPPLIERS IS KEY. INDIVIDUAL PLANTS SHOULD HAVE A WRITTEN SET OF PROCEDURES WITHIN THEIR FOOD SAFETY PLAN THAT OUTLINES RECEIVING PROCEDURES, REJECT CRITERIA, INITIAL, AND ONGOING SUPPLIER AUDITS.
- INGREDIENTS USED IN THE MANUFACTURE OF FEED MUST BE APPROVED FOR USE BY A REGULATORY AGENCY. SUPPLIERS SHOULD BE READY TO PROVIDE A CERTIFICATE OF ANALYSIS, AND DETAILED DOCUMENTATION THAT OUTLINES THE PREVENTIVE STEPS THEY HAVE IN PLACE TO ENSURE THAT NO BIOLOGICAL, CHEMICAL, OR PHYSICAL HAZARDS CAN EFFECT THE EFFICACY OF THE INGREDIENT BEING PURCHASED.

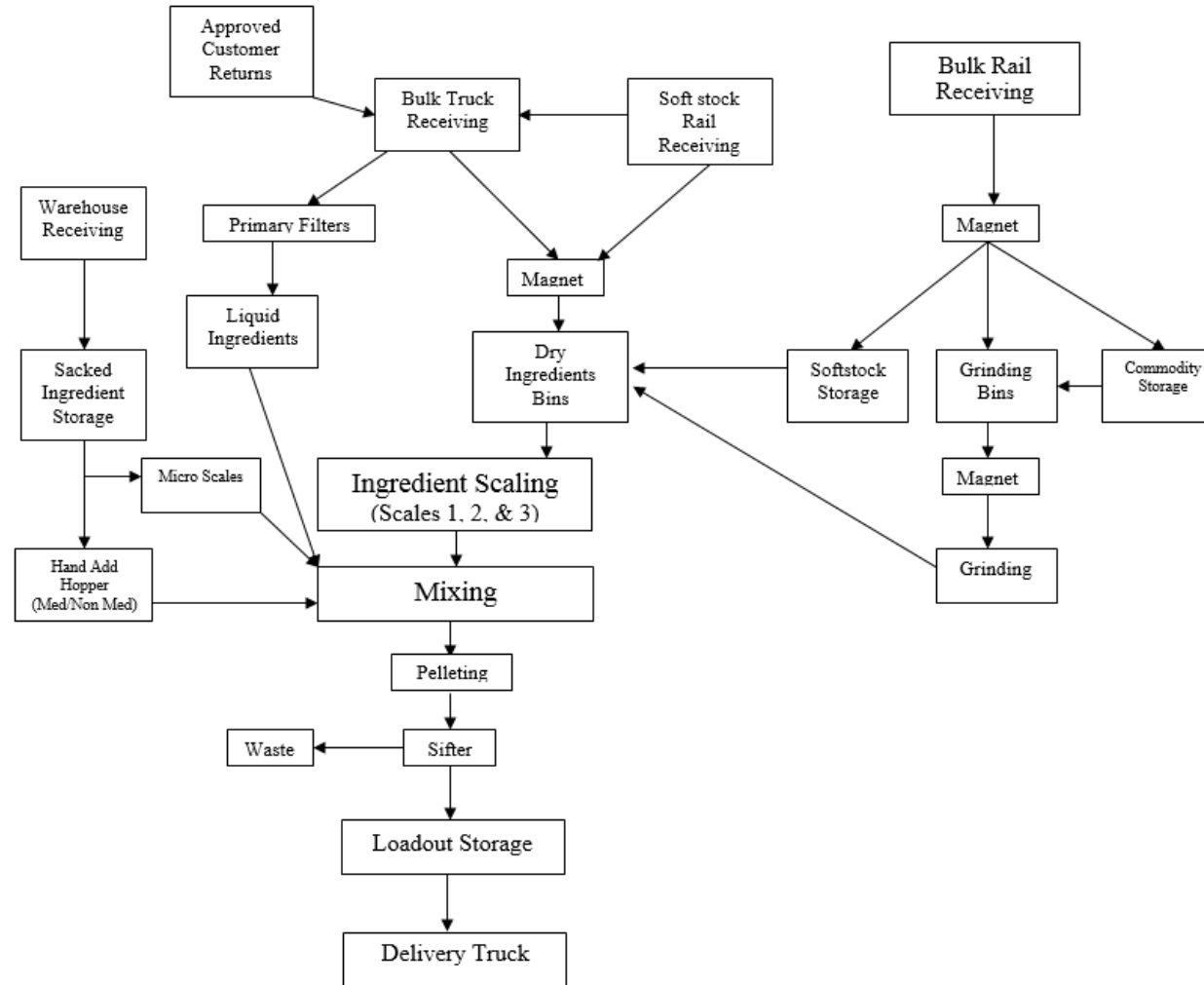
BUILDING BLOCKS FOR SUCCESS



FORMATION OF THE FOOD SAFETY TEAM

- COMMITMENT FROM MANAGEMENT AND OWNERSHIP TO PRODUCING SAFE FOOD/FEED.
- FOOD SAFETY TEAM COORDINATOR: INDIVIDUAL WHO PROVIDES LEADERSHIP AND GUIDANCE FOR THE DEVELOPMENT AND IMPLEMENTATION OF THE FOOD SAFETY PLAN.
- FOOD SAFETY TEAM SHOULD HAVE A STRONG OPERATIONS REPRESENTATION (MAINTENANCE, PRODUCTION, RECEIVING, SANITATION, ETC.)
- USE OUTSIDE SOURCES FOR TECHNICAL EXPERTISE WHEN NEEDED.

Sample Process Flow Diagram



ON SITE HAZARD ANALYSIS PERFORMED BY FOOD SAFETY TEAM


- AN IN DEPTH HAZARD ANALYSIS IS PERFORMED BY THE FOOD SAFETY TEAM USING THE PROCESS FLOW DIAGRAM AS A GUIDE.
- EACH STEP IN THE PROCESS IS REVIEWED, AND ANY POTENTIAL BIOLOGICAL, CHEMICAL, AND PHYSICAL FOOD SAFETY HAZARDS ARE DOCUMENTED IN THE PROCESS BY THE TEAM.
- AFTER THE ANALYSIS IS PERFORMED, THE TEAM REPORTS THEIR FINDINGS TO MANAGEMENT, AND A PLAN IS ESTABLISHED TO MITIGATE OR ELIMINATE ANY FOOD SAFETY HAZARDS.
- THE USE OF CONTROL POINTS (MAGNETS, SCREENERS, IN LINE FILTERS, ETC.) CAN BE USED IN ASSITING TO MITIGATE/ELIMINATE FOOD SAFETY HAZARDS.

VALIDATION AND VERIFICATION ACTIVITIES

- ON A SCHEDULED BASIS, TESTING AND PROCEDURES SHOULD BE PERFORMED TO ENSURE THAT THE FOOD SAFETY PLAN IS EFFECTIVE.
- VERIFICATION ACTIVITIES ENSURE THAT THE PROCEDURES IN PLACE ARE EFFECTIVE IN MINIMIZING FOOD SAFETY HAZARDS.
- VALIDATION ACTIVITIES CONSIST OF OUTSIDE TESTING/AUDITS TO ENSURE THAT STEPS IN THE FOOD SAFETY PLAN EFFECTIVELY MITIGATE OR ELIMINATE FOOD SAFETY HAZARDS.

CONCLUSION

- A TOTAL ORGANIZATIONAL COMMITMENT IS ESSENTIAL TO A COMPREHENSIVE FOOD SAFETY PLAN.
- UTILIZE ALL AVAILABLE RESOURCES (BOTH IN HOUSE AND OUTSIDE) WHEN CREATING YOUR FOOD SAFETY PLAN.
- SET DEADLINES AND MEET THOSE DEADLINES WHEN CREATING THE FOOD SAFETY PLAN FOR YOUR ORGANIZATION.
- CONDUCT PERIODIC AUDITS OF SUPPLIERS AND AREAS OF YOUR FACILITY TO ENSURE THAT THE PLAN IS DYNAMIC AND ROBUST.

The image features a light gray background with a subtle gradient. In the top-left and bottom-right corners, there are several realistic-looking water droplets of various sizes, some overlapping. The text "QUESTIONS ?????" is centered in a bold, black, sans-serif font.

QUESTIONS ?????