

5.1.1 & 5.1.2 HACCP Team and Leader

Standard

5.1.1 Is the HACCP team multi-disciplinary? Are the team members trained in HACCP principles?

FeedSafe® training is adequate to meet this requirement. Refer to SFMCA [HACCP Instructional Videos](#).

5.1.2 Has a HACCP team leader been appointed? Does this person have authority to perform the role?

Refer to organisation chart and/or job descriptions for authorisations.

Purpose

The HACCP system is a globally recognised process to ensure all feed safety hazards have been identified and managed through the whole process flow of production, from purchasing goods through to transport and customer.

The HACCP team has the responsibility to develop and maintain the HACCP system. The team leader needs to be identified and have the appropriate authority.

Reason

HACCP is a food safety management technique that focuses on prevention through the identification of hazards and their controls. The HACCP team needs to ensure that the HACCP system provides confidence that products used in the feed chain are safe for animal consumption, thereby safeguarding the broader human food chain from feed safety risks.

What is Acceptable?

The HACCP team needs to be multidisciplinary with personnel who are very familiar with the raw materials, products, processes, and markets, to ensure that risk assessments are thorough and complete. In smaller organisations each person might have more than one expertise hat on.

Expertise to consider might include:

- Management – resourcing.
- Production – warehousing, site security, production processes, batch records.
- Quality – sampling and testing, documentation management, validations.
- Procurement – suppliers and raw materials, purchasing.
- Nutritionist – formulations, scheduling.
- Maintenance – calibrations, maintenance.
- IT – computer development and security.

One person needs to be identified as the HACCP team leader. The HACCP team leader is responsible for:

1. Appoint and manage the HACCP team.
2. Arrange for regular HACCP team meetings.
3. Ensuring HACCP documents are up to date.
4. Ensuring the HACCP team members are trained.
5. Report to HACCP team and top management on the effectiveness of the HACCP system.

Refer to the FeedSafe website / Resources / Example SOPs for a HACCP template.

Refer to the FeedSafe website / Resources / Instructional Videos for guidance on HACCP implementation.

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