

2.3.7. Appropriate Storage of Packaged Raw Material.

Standard

Are all packaged raw materials stored adequately, allowing separation of different raw materials?
Reference to higher risk raw materials as identified in HACCP risk assessment (5.2).

Purpose

To ensure packaged raw material is stored according to their type and hazard assessment.

Reason

Inadequate storage of packaged raw material can lead to feed safety risks associated with cross-contamination and improper use.

What is Acceptable?

All packaged raw material arriving at mill shall be processed according to an Inwards Good Process (Fact Sheet 6.2.1 & 6.2.2).

Prior to the arrival and storage of packed raw material, the operator should approve the material according to a quality control program (Fact Sheet 7.1.1 & 7.1.2). The program ensures a HACCP risk assessment is conducted which will determine:

- Requirements for sampling and testing.
- Hazardous symbols.
- Storage specification.
- Requirement to lock in storage.

Results from this process will determine if the operator shall treat the raw material as a high-risk in storage and use.

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