



FeedSafe - Overview

Background

- FeedSafe™ has been developed for over 20 years as the premier quality and feed safety management system for the Australian stock feed manufacturing industries.
- Code of Good Manufacturing Practice for Feed Milling.
- Hazard Analysis Critical Control Point.



Quality Assurance

- System that forms the base for how you do business.
- Assures product quality, including safety, is just as important as other business KPI
- Consistency in performance and efficiency
- Customer satisfaction
- Continuous improvement through knowledge

QA – the basic rules

Has to be a documented system.

- ‘Say what you do. Do what you say.’
- Write it down.

Has to be verified.

- ‘If it’s not written down, it didn’t happen.’
- Record it.



QA Standards

- Sets a minimum standard across likeminded businesses.
- Assures a minimum manufacturing and product quality, including safety, across the sector
- Customer expectations can be established and communicated (both ways)
- Create a link across QA schemes building higher levels of confidence

Good Manufacturing Practice

- Premises and mill buildings
- Training and qualifications
- Plant and equipment
- Raw materials
- Raw material quality and storage
- Formulation and manufacturing
- Product labelling
- Delivery to clients
- Inspection, sampling and testing
- Complaint investigation

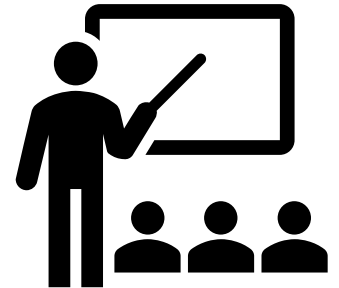
Site Environment

- Are the site and the premises suitable?
- Is it maintained?
- Cleaning and hygiene
- Pest control
- Waste control
- Is the equipment appropriate?
- Is the equipment maintained?
- Are calibrations suitable and maintained?

People

- Staff
 - Job descriptions
 - Personal hygiene
 - Employee policies
- Amenities

- Training
 - Appropriate training is provided
- Qualifications
 - Experience
- Training records



Raw Materials

- Approved suppliers
 - How are they approved?
- Specifications
 - External
 - Internal
- Receiving
 - What is acceptable?
 - What if its not?
- Storage
 - Quality
 - Feed Safety

Formulation & Labelling

- Qualifications
 - Who?
- Management
 - Current and past
- Verification
 - Batching
 - Mixing
 - Records
- Compliant
 - Legislation.
 - What else?
- Relevant information
 - For the customer

Manufacturing

- Operating Procedures
- Work Instructions
- Maintenance
 - Breakdowns?
 - Continuity?
- Calibration
 - Is it measuring correctly?
- Appropriate to the Scope
 - Is it the right machine?
- Appropriate to feed safety
 - Nil risks?
- Workplace safety
- Environment
 - Is it harmful?

Compliance

- FeedSafe
 - Does it satisfy the Code?
- Non-Conformances
 - If something goes wrong
- Customer Complaints
 - How to deal with these
- Legislation
 - State based
 - RAM
 - Medications

Traceability

- Inspection & testing
 - Is it in specification?
- Product Identification
 - Know what it is?
 - Is it safe to use?
- Product Recall
 - Who's responsible?
 - Contactable?
 - What to do
 - Was it right?

HACCP

- What is it?
- Food Safety
- Why is it important?
- How do we test for it?
- Verification



HACCP

- Hazard
 - What are the risks?
 - Physical, Chemical, Biological
- Analysis
 - What is the likelihood?
 - What if it happens?
 - Score the risks
- Critical
 - Deal with important first
 - What's acceptable?
- Control
 - What is required to minimise the risk?
- Point
 - Where in the process is the last point to control the risk?



Questions