

5.2.1, 5.2.2, 5.2.3 & 5.2.4. Hazard Assessment & HACCP.

Standard

5.2.1 Has a site hazard food safety risk assessment been completed and is it reviewed annually?

5.2.2 Does the risk assessment plan utilise HACCP principles, identifying risk areas and provide methods of managing these risks?

Reference should be made to the [Hazard Risk Assessment \(HACCP\) Support](#) which identifies the major risks manufacturers need to manage. The seven principles of HACCP need to be used in managing risk hazards.

5.2.3 Has the process flow diagram been verified as accurate and includes all key steps?

5.2.4 Does the hazard assessment include product descriptions, assessment of hazards at each step, and CCP identification?

A [HACCP template](#) is available on FeedSafe website resources section. All biological, chemical, and physical risks need to be assessed at each step.

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.

Reason

Implementing HACCP in animal feed production is important for several reasons:

- **Animal Health:** Ensures the feed is safe and free from contaminants that could harm animals.
- **Food Safety:** As animals are part of the human food chain, safe feed contributes to the safety of animal-derived food products like meat, milk, and eggs.
- **Regulatory Compliance:** utilising HACCP in animal feed production can help ensure feed regulations are met.
- **Quality Assurance:** Helps maintain consistent quality in feed, which can improve animal growth and productivity.
- **Market Access:** Compliance with HACCP can be a requirement for accessing certain markets, both domestically and internationally.

Implementing HACCP and a feed safety culture in animal feed production not only protects animal health but also supports the overall food safety system, maintains business reputation, and ensure compliance with feed safety regulations.

What is Acceptable?

It is essential that each manufacturer creates a **"Feed Safety Culture"**. Feed safety culture refers to the collective attitudes, behaviours, and values that prioritise feed safety within an organisation. This is demonstrated in how everyone, from top management to production personnel, think and act to ensure the feed produced is safe.

A strong feed safety culture involves:

- **Commitment from all levels:** Everyone in the organisation, including owners, managers, and employees, must be dedicated to maintaining high feed safety standards.
- **Consistent practices:** Regularly following feed safety procedures, such as proper hygiene and sanitation.
- **Education and training:** Ensuring that all staff have the necessary knowledge and skills to maintain standards.
- **Accountability:** Monitoring and taking action for feed safety deviations.

The FeedSafe® [HACCP template](#) provides a full HACCP documentation system including:

1. Create the HACCP team (refer to Fact Sheet 5.1.1 & 5.1.2).
2. Describe Products/product groups.
3. Create Process Flow Diagram (including verification).
4. Define assessment legend.
5. Complete hazard analysis.
6. Identify and document critical control points.
7. Identify monitoring procedures.
8. Documentation links.

This supports the requirement of the 7 principles of HACCP which are:

1. **Conduct a Hazard Analysis:** Identify and evaluate potential hazards that could affect feed safety.
2. **Determine Critical Control Points (CCPs):** Identify points in the process where hazards can be prevented, eliminated, or reduced to safe levels.
3. **Establish Critical Limits:** Set maximum or minimum values (such as temperature, time, pH) to ensure each CCP is under control.
4. **Establish Monitoring Procedures:** Develop procedures to monitor CCPs and ensure they stay within critical limits.
5. **Establish Corrective Actions:** Define actions to be taken when monitoring indicates a CCP is not within the established limits.
6. **Establish Verification Procedures:** Implement methods to confirm that the HACCP system is working effectively.
7. **Establish Record-Keeping and Documentation Procedures:** Maintain records of implementation and monitoring of the HACCP system.

Reviews

HACCP System reviews need to be performed regularly by the HACCP team. This can be recorded through team meeting minutes to capture:

- Reassessment of sections of the HACCP system due to changes to ingredients, products, or processes.
- Scheduled HACCP review (at least annually).

Recommended reading:

[HACCP template](#) for documentation guidance.

[Hazard Risk Assessment \(HACCP\) Support](#) for specific hazard risks to consider in the feed milling industry.

[HACCP Instructional Video's](#) for training.

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