

19th January 2026

Dear SFMCA Members,

Guidance to FeedSafe Accredited Sites – Implementing Supply Chain QA Requirements.

As you are aware, the Supply Chain QA requirements become fully auditable from 1 January 2026, following the industry-wide implementation grace period noted in earlier communications to members. This notice provides a refresher of your obligations and clarifies some scenarios raised by industry.

Overview of the January 2026 Supply Chain QA Requirements

From 1 January 2026, all FeedSafe-certified manufacturers must ensure that specific input categories (additives, rendered products, and recycled oils) are sourced only from suppliers holding an approved Quality Assurance (QA) certification. The requirements are summarised in [FeedSafe Guidance #11](#). More information on the list of approved QA certifications can be found on the FeedSafe website Additional Resources – [Supply Chain QA Overview](#).

Implementation Expectations

Auditors are instructed to verify:

- Full compliance from 1 January 2026, at which point non-compliance becomes an auditable non-conformance.
- Where full implementation has not been achieved, and no evidence of significant progress and intent in 2026 audits, then auditors will be instructed to rate the non-conformance as moderate.
- Minor rating can only be allocated when one small requirement not fulfilled (e.g. a single outlier within an otherwise compliant system).

Case Studies raised by Industry

Case Study 1: Customer provided ingredient for a custom blend, customer not certified.

Scenario: A customer supplies an ingredient for inclusion in a custom blend manufactured specifically for them. The customer is *not* certified under any approved QA program.

Key principle: The responsibility to ensure QA compliance sits with the FeedSafe certified site once an ingredient enters your facility, even if customer-owned.

Guidance: Under Supply Chain QA, *all ingredients entering a FeedSafe certified facility must meet approved QA standards*, irrespective of material ownership. This aligns with the intent of ensuring safety and quality of all inputs entering the mill.

Suggested Actions: Request evidence of acceptable certification from the customer for their supplied ingredient (FeedSafe, FAMI-QS, APVMA GMP or equivalent HACCP+GMP program).

1. If they cannot provide certification, you have two compliant options:
 - *Option A: Decline the ingredient*
 - Inform the customer that you uncertified materials cannot be accepted under Supply Chain QA requirements.
 - Consider sourcing the ingredient yourself from a certified supplier.
 - Encourage the customer to obtain appropriate certification.
 - *Option B: Conduct a Supplier Audit*
 - Treat the customer as you would any other non-certified supplier.
 - Perform a risk assessment on the ingredient and supply (aligned with HACCP principles).
 - Based on the risk assessment, perform a supplier audit to verify quality controls, hazard management, and traceability.
 - Encourage the customer to become independently certified.

For more information on supplier audits go to FeedSafe website Instructional Videos – [Supply Chain QA](#).
2. Document your decision, including:
 - Risk assessment
 - Audit report and findings
 - Communication with the customer on expectations and response to audit findings
3. Update your HACCP and supplier approval records accordingly.

Case Study 2: Direct supplier not certified, but their contract manufacturer is.

Scenario: Your direct supplier (the business you purchase from) does not hold an approved QA certification, however the contract manufacturer who produces the ingredient *is* certified.

Key principle: Certification must reliably cover the product throughout its supply chain up to the point it enters your facility. If the direct supplier is not certified, the chain has been “broken” and additional controls are required.

Guidance: Under Supply Chain QA, *all ingredients entering a FeedSafe certified facility must meet approved QA standards*, irrespective of material ownership. This aligns with the intent of ensuring safety and quality of all inputs entering the mill.

Suggested Actions: Request evidence of acceptable certification from the supplier for their supplied ingredient (FeedSafe, FAMI-QS, APVMA GMP or equivalent HACCP+GMP program).

1. Verify certification of the contract manufacturer, ensuring:
 - The certificate is valid and in date (FeedSafe, FAMI-QS, APVMA GMP, etc.).
 - The certification covers the specific product you are receiving (e.g. APVMA GMP *only* covers medicated ingredients).
 - The certified manufacturer is indeed producing the lot you receive.
2. Conduct a documented risk assessment for the *non-certified* direct supplier, covering:
 - Traceability
 - Handling and storage
 - Transport integrity

3. Obtain a supplier declaration confirming that:
 - No modification or repacking occurs outside the certified manufacturer's QA controls.
4. If your direct supplier is acting purely as a trader, note that some QA schemes (e.g. FAMI-QS) include a *trading scope* that is acceptable under Supply Chain QA.
 - If the trader cannot or will not obtain appropriate QA certification, you must rely on:
 - Your own supplier audit, or
 - Purchase directly from a certified manufacturer.
5. Maintain documentation for auditor review.

If you require further assistance with implementation, audit preparation, or supplier verification, please reach out directly to the Industry Support Office Bronwyn von Hellens at b.vonhellens@sfmca.com.au.

Training packages and updated guidance documents continue to be made available to members through FeedSafe website resource pages.

Yours sincerely,

Bronwyn von Hellens

Industry Support Officer
Stock Feed Manufacturers' Council of Australia (SFMCA)
PO Box 151
CURTIN ACT 2605
M: 0414 843 559
Website: www.sfmca.com.au or www.feedsafe.com.au