

Safe Feed/Safe Food

Safe Feed/Safe Food: ***Policy and Management***



An effective Quality & Food Safety Program is impacted by multiple factors within an animal food manufacturing facility. Each factor can have devastating consequences if hazards are not identified and preventive controls implemented.



Safe Feed/Safe Food: Historical Perspective



Alignment with Safe Quality Food Institute (SQFI)
Global Food Safety Initiative (GFSI) recognition
Reciprocal certifications discontinued

International Safe Feed/Safe Food certification established with FAMI-QS alignment



2010

Pet Food Manufacturing Facility Certification
Pet Food Ingredient Facility Certification



2006

Safe Feed/Safe Food program updated to site audits completed every 2 years
Auditor training strengthened

2004

Safe Feed/Safe Food certification established by AFIA
Site audits completed every 4 years



Safe Feed/Safe Food: Historical Perspective

2004

Safe Feed/Safe Food

2014

International Safe Feed/Safe Food

- Internationally recognized program that aligns with FAMI-QS

FSC32 Pet Food Manufacturing/Ingredients

- GFSI recognized program that meet FSMA regulatory requirements

FSC34 Safe Feed/Safe Food

- GFSI recognized program that meet FSMA regulatory requirements

FSC36 Safe Feed/Safe Food

- Fundamentals for compliance with FSMA

AFIA Safe Feed/Safe Food Certification Programs

International Safe Feed/Safe Food

- Internationally recognized program that aligns with FAMI-QS
- Designed for feed additives and premixes

FSC32 Pet Food Manufacturing/Ingredients

- GFSI recognized program that meet FSMA regulatory requirements
- Designed for pet food manufacturers or ingredient suppliers

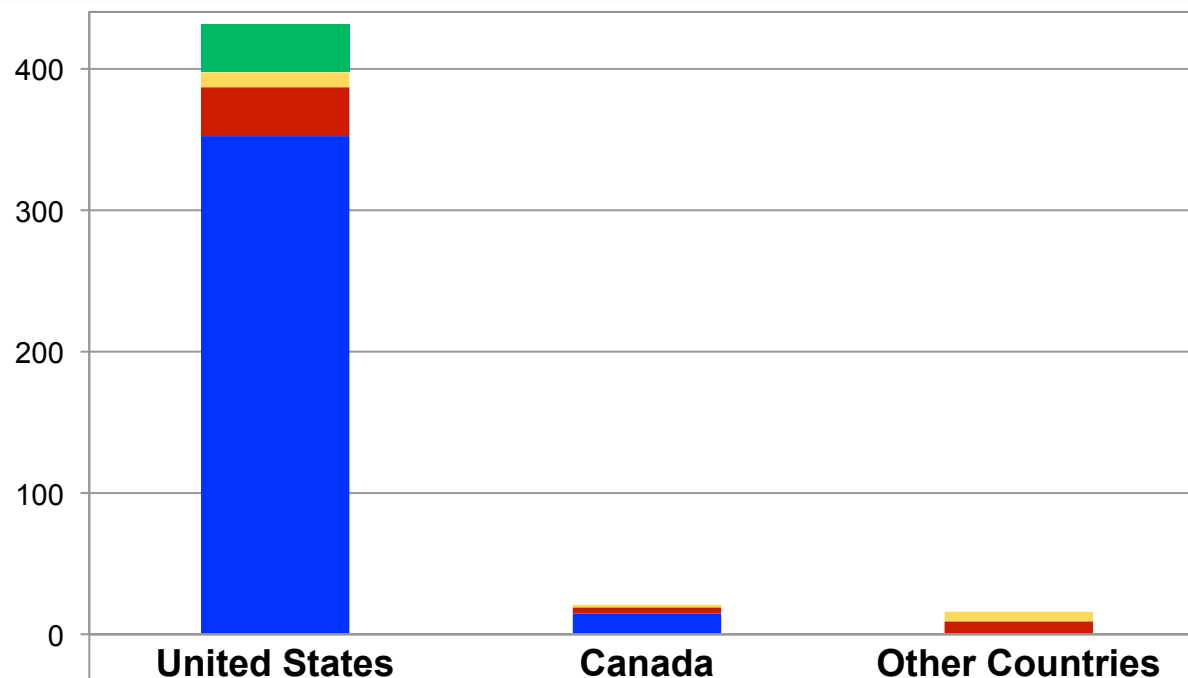
FSC34 Safe Feed/Safe Food

- GFSI recognized program that meet FSMA regulatory requirements
- Designed for feed manufacturers

FSC36 Safe Feed/Safe Food

- Fundamentals for compliance with FSMA
- Promotes continuous improvement of a quality & food safety program

AFIA Safe Feed/Safe Food Certifications by Program



■ International Safe Feed/Safe Food	34		
■ FSC34 Safe Feed/Safe Food	10	2	7
■ FSC32 Pet Food Manufacturing or Ingredient Facility	35	4	9
■ FSC36 Safe Feed/Safe Food	352	15	

Safe Feed/Safe Food Programs

International Safe Feed/Safe Food

- Requirements implemented by FAMI-QS.
- EU-based certification for premix and feed additive manufacturers.



FSC32 Pet Food Manufacturing/Ingredients

FSC34 Safe Feed/Safe Food

- Requirements implemented by SQFI within SQF Code 7.2.
- AFIA works with SQFI to maintain the requirements.
- GFSI benchmarked programs.



FSC36 Safe Feed/Safe Food

- Requirements implemented by AFIA.
- Program administered by SQFI.
- Focuses on the fundamentals for FSMA compliance.



GFSI Programs through www.SQF.com

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SQF News

SQF Ahead of the Game! Robert Garfield, Senior Vice President at SQFI, responds to Walmart's unannounced audit communication

[Learn More »](#)

The Safe Quality Food Institute (SQFI) Ethical Sourcing Outcomes Document

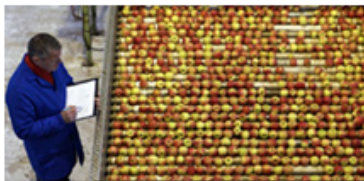
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SQF International Conference

October 28-30, 2014
Renaissance Orlando
at SeaWorld
Orlando, FL

[CLICK HERE TO LEARN MORE AND REGISTER](#)

SQF Standards



A HACCP-Based Supplier Assurance Code for the Food Industry.

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Buyers



SQF ensures that products have passed rigorous food safety standards.

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Suppliers



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A step-by-step guide to achieving SQF certification.

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SQF Code

A HACCP-Based Supplier Assurance
Code for the Food Industry

Edition 7.2

July 2014

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www.sqfi.com

SQF Institute is a division of the Food Marketing Institute (FMI)

- **FSC34 Animal Feed =
Modules 2 and 3**
- **FSC32 Pet Food =
Modules 2 and 4**
- **Module 2 =**
- **Fundamentals of Food Safety**
- **Modules 3 and 4 =**
- **Good Manufacturing
Practices (prerequisites)**

www.safefeed safefood.org

www.afia.org (SF/SF)



Safe Feed/Safe Food Certification Program
Our Responsibility, Our Promise

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JOIN/RENEW

[Join Safe Feed/Safe Food](#)

[Renew Certification](#)



Printer-friendly version

Join Safe Feed/Safe Food

If your business involves livestock feed or pet food, consider joining the Safe Feed/Safe Food Certification Program today. Look below for information on how to achieve certification for your facility.

Review the following documents before you begin the application process:

- [Hazard Guidelines](#)
- [Guidelines for Record-Keeping and Product Tracking](#)
- [Definitions](#)
- [FSC 36 Safe Feed/Safe Food Guidance Document](#)
- [FSC 36 Safe Feed/Safe Food Checklist](#)

To register your company, or companies, with the SQF Assessment Database, [Click here](#).

If you need assistance in registering your company check out the Assessment Database registration user materials below designed just for you. Both demonstrate the entire registration process, from company set up to payment, [click here](#) for a PDF document, or [click here](#) for a link to a webinar.

Below are some additional resources/users guides:

- [Editing Company Profile and Company Contacts User Guide](#)
- [Utilizing the Offline Audit Tool](#)
- [Completing an Internal Audit User Guide](#)
- [Locating and Entering your Corrective Actions User Guide](#)

If you need any further assistance with the Assessment Database registration process, contact SQFI at sqfbilling@sqfi.com or (202) 220-0635.

Safe Feed/Safe Food Certification Process

Facility (also referred to as a Supplier in SQFI)
decides to seek AFIA Safe Feed/Safe Food Certification

STEP 1

SQFI Website

- Register/Re-Register
- Choose Certifying Body (CB)
- Choose Certification Desired

SQFI notifies Re-registration is needed 90 days prior to due

SQFI lists the facility as Certified

STEP 2

Certifying Body

CB is responsible for coordinating the audit and informing SQF the status of the facility (supplier) in regards to Certification

FSC 34 or
FSC 32

Schedule
Audit

FSC 36

On-Site Audit

Auditor
Identified

Self-Audit

Facility identifies
personnel that
will complete the
Self-Audit

Audit Form
completed
on-line
by Auditor

CB determines if Certification
Requirements are met;
Once requirements are met,
Certificate Issued to Facility

Registration

Certification

FSC36 Safe Feed/Safe Food Requirements

QUALITY & FOOD SAFETY AREAS	CLAUSES
SF/SF 1 MANAGEMENT COMMITMENT AND RESPONSIBILITY	7
SF/SF 2 QUALITY AND FEED SAFETY MANAGEMENT SYSTEM	4
SF/SF 3 PERSONNEL AND TRAINING	5
SF/SF 4 INFRASTRUCTURE	7
SF/SF 5 PRODUCT REALIZATION	20
SF/SF 6 PURCHASING PROCESSES AND CONTROLS	5
SF/SF 7 VALIDATION AND VERIFICATION	13
SF/SF 8 ANIMAL FOOD SAFETY PLAN	11
TOTAL	72

Safe Feed/Safe Food Requirements

SF/SF 1 MANAGEMENT COMMITMENT AND RESPONSIBILITY

SF/SF 1.1 Management Policy (M)

SF/SF 1.2 Management Responsibility (M)

SF/SF 1.3 Responsibility, Authority and Communication (M)

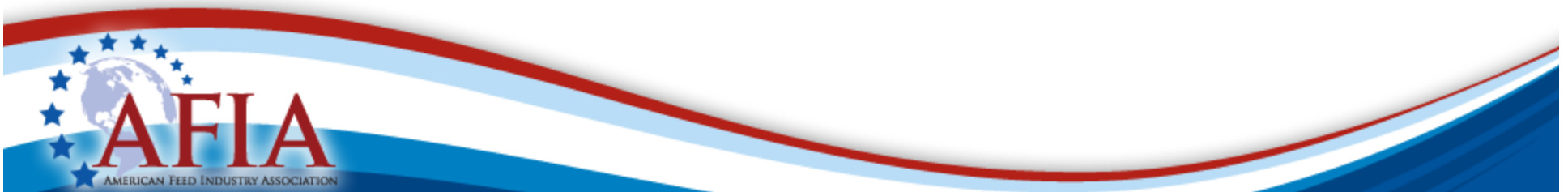
SF/SF 1.4 Management Review

SF/SF 1.4.1 Management Review Process

SF/SF 1.4.2 Management Review Inputs and Outputs

SF/SF 1.4.3 Records for Management Review

SF/SF 1.5 Business Continuity Planning



Safe Feed/Safe Food Requirements

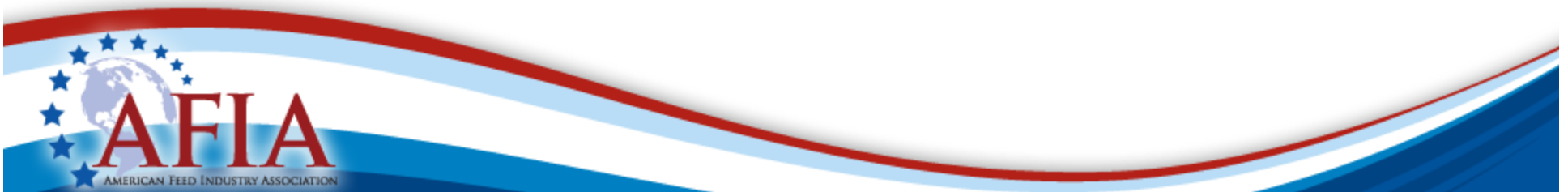
SF/SF 2 QUALITY AND FEED SAFETY MANAGEMENT SYSTEM

SF/SF 2.1 General Requirements

SF/SF 2.2 Quality and Feed Safety Manual (M)

SF/SF 2.3 Document Control (M)

SF/SF 2.4 Records (M)



Safe Feed/Safe Food Requirements

SF/SF 3 PERSONNEL AND TRAINING

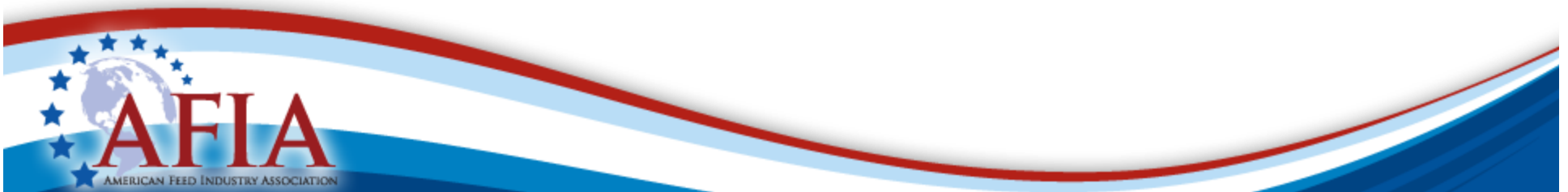
SF/SF 3.1 Competency and Job Descriptions (M)

SF/SF 3.2 Training and Awareness (M)

SF/SF 3.3 Personnel Policies and Behavior

SF/SF 3.4 Personnel Facilities

SF/SF 3.5 Visitors



Safe Feed/Safe Food Requirements

SF/SF 4 INFRASTRUCTURE

SF/SF 4.1 Facility Construction and Surfaces

SF/SF 4.2 Equipment and Maintenance

SF/SF 4.2.1 Equipment

SF/SF 4.2.2 Maintenance

SF/SF 4.3 Lighting and Work Areas

SF/SF 4.4 Pest Management and Control

SF/SF 4.4.1 Pest Management (M)

SF/SF 4.4.2 Pest Control Chemicals (M)

SF/SF 4.4.3 Pest Management Personnel

SF/SF 4.5 Cleaning and Housekeeping (M)

SF/SF 4.6 Exterior

Safe Feed/Safe Food Requirements

SF/SF 5 PRODUCT REALIZATION

SF/SF 5.1 Product Development

SF/SF 5.2 Packaging and Raw Materials Receiving Processes

SF/SF 5.2.1 Receiving Processes for Packaging Materials

SF/SF 5.2.2 Receiving Processes for Raw Materials and Ingredients

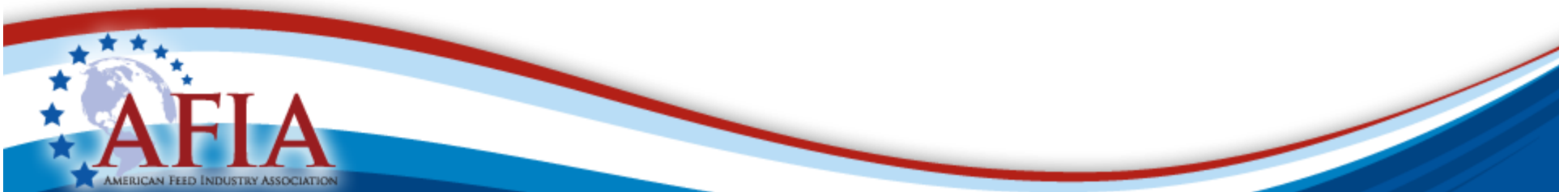
SF/SF 5.2.3 Equipment at Receiving

SF/SF 5.3 Manufacturing Processes

SF/SF 5.3.1 Process Control (M)

SF/SF 5.3.2 Control of Raw Materials and Ingredients

SF/SF 5.3.3 Product Release (M)



Safe Feed/Safe Food Requirements

SF/SF 5.4 Finished Products

SF/SF 5.4.1 Finished Products Specifications (M)

SF/SF 5.4.2 Product Formulation (M)

SF/SF 5.5 Customer Related Processes

SF/SF 5.5.1 Customer Requirements

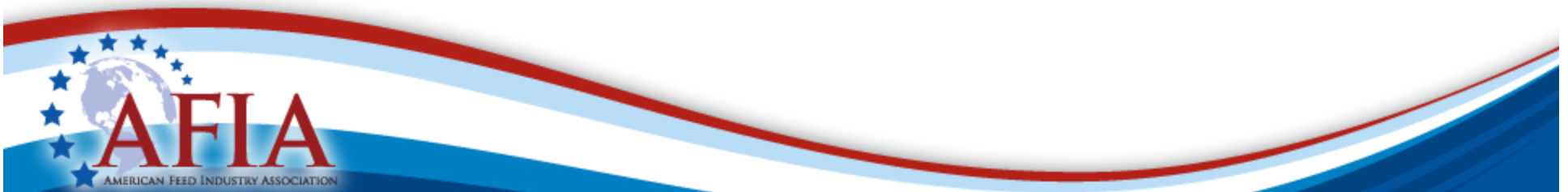
SF/SF 5.5.2 Customer Communication

SF/SF 5.6 Labeling (M)

SF/SF 5.7 Nonconforming Products and Materials (M)

SF/SF 5.8 Rework (M)

SF/SF 5.9 Inventory Stock Rotation



Safe Feed/Safe Food Requirements

SF/SF 5.10 Storage of Materials and Finished Products

SF/SF 5.10.1 Storage of Raw Materials and Ingredients

SF/SF 5.10.2 Storage of Packaging

SF/SF 5.10.3 Storage of Finished Products

SF/SF 5.10.4 Storage of Nonconforming Materials

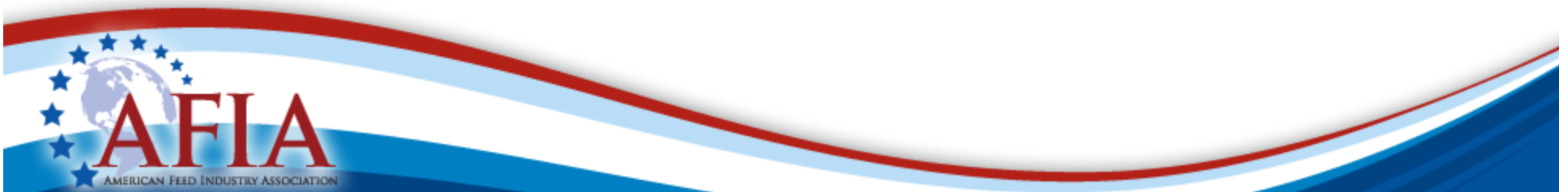
SF/SF 5.10.5 Bulk Storage of Ingredients and Finished Products

SF/SF 5.11 Storage of Hazardous Chemicals

SF/SF 5.11.1 Hazardous Chemical Storage Process (M)

SF/SF 5.11.2 Hazardous Chemical Storage Area (M)

SF/SF 5.12 Loading, Transport and Unloading Practices



Safe Feed/Safe Food Requirements

SF/SF 6 PURCHASING PROCESSES AND CONTROLS

SF/SF 6.1 Suppliers for Incoming Goods and Services

SF/SF 6.1.1 Approved Suppliers (M)

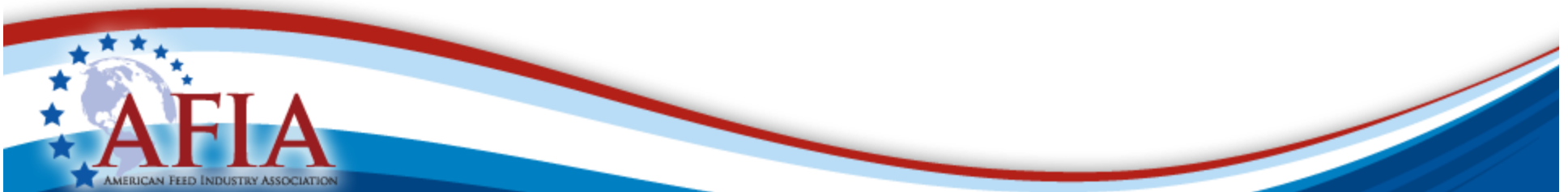
SF/SF 6.1.2 Unapproved Suppliers or Temporary Sourcing

SF/SF 6.2 Raw and Packaging Materials Specifications (M)

SF/SF 6.3 Contract Service Providers

SF/SF 6.3.1 Specifications for Contract Service Providers

SF/SF 6.3.2 Contract Manufacturing



Safe Feed/Safe Food Requirements

SF/SF 7 VALIDATION AND VERIFICATION

SF/SF 7.1 Responsibility, Frequency and Methods

SF/SF 7.2 Validation Effectiveness

SF/SF 7.3 Equipment Calibration

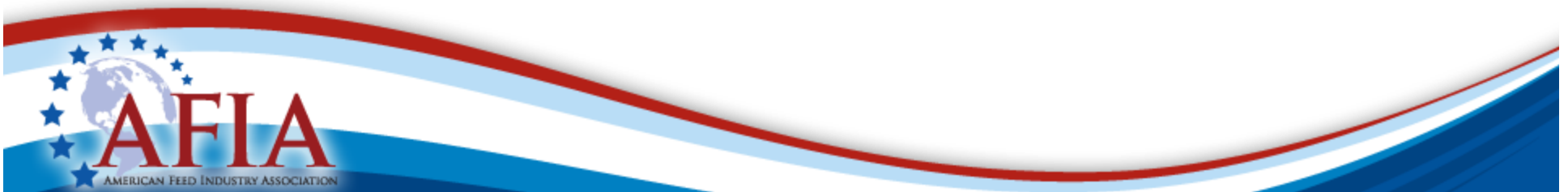
SF/SF 7.4 Verification Schedule and Monitoring Activities

SF/SF 7.5 Product Sampling, Inspection and Analysis

SF/SF 7.5.1 Processes for Product Sampling

SF/SF 7.5.2 Inspection and Analysis of Raw Materials

SF/SF 7.5.3 Inspection and Analysis of Finished Products



Safe Feed/Safe Food Requirements

SF/SF 7.6 Internal Audits

SF/SF 7.6.1 Internal Audit Process

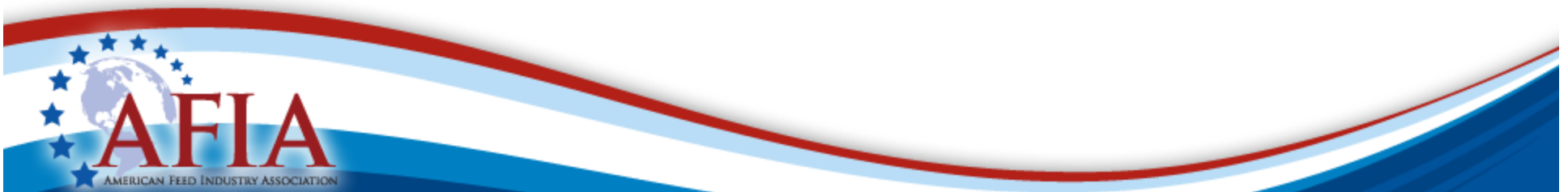
SF/SF 7.6.2 Internal Auditors

SF/SF 7.6.3 Internal Audit Corrective Actions

SF/SF 7.7 Product Identification (M)

SF/SF 7.8 Product Traceability (M)

SF/SF 7.9 Animal Food Defense and Biosecurity Plan



Safe Feed/Safe Food Requirements

SF/SF 8 ANIMAL FOOD SAFETY PLAN

SF/SF 8.1 Animal Food Safety Fundamentals (M)

SF/SF 8.2 Animal Food Safety Plan (M)

SF/SF 8.2.1 Animal Food Safety Plan Responsibilities (M)

SF/SF 8.2.2 Process Flow Diagram

SF/SF 8.2.3 Hazard Analysis of Processes (M)

SF/SF 8.2.4 Hazard Analysis of Materials (M)

SF/SF 8.2.5 Preventive Controls (M)

SF/SF 8.3 Corrective and Preventive Actions (M)

SF/SF 8.4 Regulatory Requirements (M)

SF/SF 8.5 Recall Plan (M)

SF/SF 8.6 Waste Disposal

SF/SF 8.7 Water and Air

Safe Feed/Safe Food

Safe Feed/Safe Food Objectives:

- 1) Promote continuous improvement of quality and food safety programs.*
- 2) Support regulatory requirements for animal feed and feed ingredients.*



Safe Feed/Safe Food

QUESTIONS

For Safe Feed/Safe Food information, contact:

- Henry Turlington (hturlington@afia.org)
- www.afia.org



Thank you!

