FAN MEAT STANDARDS FOR ANIMAL FEED MANUFACTURERS

1. FOREWORD

The Farm Assured Namibian Meat (FAN Meat) Scheme was developed in a collaborative effort between the Meat Board of Namibia (MBN) and the Directorate of Veterinary Services (DVS) following and Industry decision for the safeguarding of Namibian meat markets.

The need for livestock traceability and farm assurance in Namibia arose from an outbreak of Bovine Spongiform Encephalopathy (BSE) or Mad Cow Disease in humans in the United Kingdom from 1986 to 2001. The Namibian Livestock and Meat Industry and DVS acted pre-emptively through the development of an extensive livestock identification and traceability system (NamLITS) which is utilized by the FAN Meat scheme to provide assurance regarding the safety, wholesomeness and quality of Namibian meat.

The FAN Meat Scheme Logo was published on 29 September 1999, Government Notice number 195, Gazette number 2193. The cabinet during the same sitting pronounced the FAN Meat Scheme as a National Scheme. The Meat Board is the mandated administrator of the FAN Meat Scheme.

The FAN Meat Scheme was developed to include all Namibians and the rules and standards of the scheme are based on National Legislation combined with Good Agricultural Practice and Animal Welfare principles.

The FAN Meat value chain includes Producers at farm level, and non-producers, which are: Livestock Feed Manufacturers, Agents and auctioneers, Transporters, Export Abattoirs and Feedlots.

The Farm Assured Namibian Meat Scheme Logo symbolizes assurance for safety, wholesomeness, quality and traceability of Namibian export meat. Meat produced under this scheme, is:

- Naturally produced in extensive free range conditions OR grain fed;
- Hormone free;
- Antibiotic residue free;
- Carries Negligible risk for Mad Cow Disease;
- Originates from livestock which were humanely treated;
- Traceable from abattoir to the farm of origin.

This document sets out the standards for livestock transport operators and drivers of livestock under the FAN Meat scheme.

2. INDEX

3. DEFINITIONS

FAN MEAT FREE RANGE / PASTURE RAISED Means all livestock are raised under extensive conditions with continuous and unrestricted access to pastures that are suitable as fodder for their entire life. Short term confinement is restricted to times of inclement weather, veterinary treatment or giving birth. Feed supplements can be given to ensure all nutritional and production needs are met. Concentrates may be given at a maximum of 1% of bodyweight to prevent substitution of pasture.

Meat derived from free range / pasture raised livestock have a specific taste and colour expectation and have positive health benefits in terms of low fat content, higher protein content, a higher Omega 3 polyunsaturated fatty acid content and carries a positive image in terms of animal welfare and environmental impact.

In the case of drought conditions and where an adequate amount or quality natural pasture is not available, suitable fodder and feed supplements should be provided to ensure all nutritional and production needs are met. A full feed containing concentrates at a maximum of 1% bodyweight may be given. This includes the feeding of "boskos" as a complete feed, where bush biomass should constitute the main ingredient of the feed and added concentrates within the limits of this standard.

A period of rounding off of livestock prior to slaughter in kraals without unrestricted access to pastures constitutes feedlotting and will disqualify livestock as free range / pasture raised. Feeding concentrates in excess of 1% bodyweight during rounding off, even with unrestricted access to pasture will be regarded as substitution of pasture, and will disqualify livestock as free range / pasture raised.

FAN MEAT GRAIN FED Means livestock are kept in an area for fattening and are fed a nutritionally balanced ration of a high energy content, meaning concentrates are fed in excess of 1% bodyweight, for a minimum period of 40 days.

Meat derived from grain fed livestock have a specific taste and colour expectation, with higher levels of intramuscular fat.
In order to be marketable as FAN MEAT GRAIN FED the area in which livestock are kept for fattening should be approved by FAN Meat. Livestock raised under extensive conditions with continuous and unrestricted access to pasture, but receiving feed containing concentrates in excess of 1% bodyweight will also qualify as FAN Meat Grain Fed.

HORMONE FREE Means free from any growth promoter as defined and listed as a prohibited or controlled substance in the Prevention of Undesirable Residue in Meat Act (Act 21 of 1991) and its Regulations, notices and amendments. Livestock never received any remedy in any form for the purpose of growth or fattening. In the case of controlled substances protocols for application as well as prescribed withdrawal periods were adhered to.

Further, prohibited substances in food producing animals as per the Prevention of Undesirable Residue in Meat Act includes the active ingredients phenylbutazone, clenbutarol and chloramphenicol in any form.

ANTIBIOTIC RESIDUE FREE Means antibiotics (antimicrobials) are only used when prescribed by a veterinarian registered to practice in Namibia and only in accordance with veterinarian and manufacturer

instructions. Antibiotics are not used preventatively or for the purposes of growth or fattening. Livestock are only presented for slaughter after the prescribed withdrawal period for meat.

HUMANE TREATMENT Means livestock are reared, kept, transported, handled and slaughtered in accordance with the five freedoms which form the basic principles for animal welfare and applies to all links in the FAN Meat value chain.

4. REGISTRATION

4.1 FAN Meat

Feed manufacturers wishing to use the FAN Meat logo have to register with the FAN Meat office of the Meat and Board. On verification that such a Feed Manufacturer conforms to the requirements of the FAN Meat Standards for Feed Manufacturers as described herewith, he receives a FAN Meat membership certificate and registration number.

4.2 Product Registration with the Registrar of Feeds at the Ministry of Agriculture, Water and Land Reform: Directorate of Extensions and Engineering

Feed manufacturers must register every feed produced for sale with the Registrar of Feeds at the Ministry of Agriculture, Water and Land Reform.

5. MANAGEMENT RESPONSIBILITY OF FEED MANUFACTURERS

5.1 General

The Feed Manufacturer has the primary legal responsibility for feed safety. Feed Manufacturers and Suppliers must be aware of and adhere to National Legislation relevant to the business

5.2. Organizational Chart

The Feed Manufacturer must have an organization chart which sets out the staff required to fulfill production and quality functions, their job titles and responsibilities.

5.3 Quality Management System and HACCP

5.3.1 A quality management system must be established, documented, implemented and maintained. The quality management system must demonstrate compliance with all applicable Legislation.

5.3.2 The Quality Management System must include a formal HACCP system implemented with the aim of identifying and controlling all potential hazards that might adversely affect the safety of feed ingredients, and product during processing and finished feed. Risk assessments must be carried out in accordance with recognized HACCP principles e.g. Codex ALIMENTARIUS Commission Code of Practice – General Principles of Food Hygiene

5.4 Internal Audits

A Planned program of Internal Audits must be in place. Internal Audits musty be conducted according to the planned program by trained members of Staff to ensure that the internal systems are operating as required and are effective.

5.5 Customer complaints

There must be a clearly identifiable documented procedure for complaints relating to issues of compliance with feed. The complaint procedure must ensure that complaints are adequately recorded, studied and followed up including a record of corrective actions taken.

5.6 Labeling

The labeling of feeds or accompanying documents must meet at least National legal requirements. It should be clear and informative as to how the user should handle, store and use feed and feed ingredients.

5.7 Documentation and Traceability

5.7.1 Records must be maintained for the entire production process from feed ingredient selection to delivery to customers for at least two years and must be capable of providing traceability one step back and one step forward.

5.7.2 These feed ingredient records must be complete and available upon arrival at the site:

- Type or name of ingredient
- Transporter (name of the company/vehicle registration/trailer)
- Quantity delivered
- Date and time of intake
- Supplier
- Delivery reference for feed materials collected from third party stores

5.7.3 When medicated feed is produced, the producer must have documented approval from an authorized veterinarian specifying the product name, active ingredient, inclusion level and quantity of feed required.

5.7.4 The following records for each batch of feed containing veterinary medicines, medicated pre-mixes, additives and additive pre-mixtures must be available:

- Batch Number
- Name of product
- Manufacturer and supplier
- Quantity used
- Name of veterinarian
- Name and address of purchaser
- Written specification (for medicated feed only)

5.7.5 The following records for each batch of feed must be available:

- Name and type of finished feed
- Batch Number
- Sales order number
- Formulation version number
- Quantity produced

- Date of manufacture or packing
- Finished feed silo number
- Delivery vehicle compartment
- Delivery date
- Name and address of delivery site
- Order reference number

5.8. Product recall

5.8.1 Feed business operators must implement a system for the prompt recall of products in the distribution network.

5.8.2 Recalls must be documented and there must be proof that the documented procedures were adhered to.

5.8.3 There must be proof of corrective actions that followed the recall incident and that such corrective action was effective.

5.8.4 Finished feed that was recalled must be stored sin an identified segregat3ed area until decision is made to whether it can be used as rework or disposed of as waste.

5.9 Animal Protein

The feed Manufacturer must follow the national legislation of the country regarding the specification of animal protein content in the compound feed.

5.10 Responsible use of natural resources

The Feed Manufacturer shall have a documented sustainability sourcing policy for purchasing of raw materials. The policy must include as a minimum references to human rights, labor practices and responsible environmental issues.

6. SITE HYGIENE AND MANAGEMENT

6.1 Site external environment:

6.1.1 All sites must be maintained in a clean and tidy condition. Pallets, scrap material and vegetation must not be evident in close proximity of factory buildings.

6.1.2 Surface areas close to intake and loading areas must b in good repair. Drains must provide adequate drainage to prevent free standing water.

6.1.3 The disposal and/or discharge of sewage, solid and liquid waste and train water must be such as to avoid contamination.

6.1.4 Access to all production and storage areas is restricted to authorized personnel only.

6.1.5 External storage is fully protected against contamination or deterioration according to risk evaluation.

6.1.6 All waste material is collected in clearly identified containers and located in a position where it cannot contaminate feed ingredients or finished feed from the production area.

6.1.7 Buildings are securely protected against ingress from pests and in particular such as birds and rodents

6.2 Site internal environment:

6.2.1 Internal walls, floors and ceilings must be kept clean, free from condensation/dust and in a good state of repair.

6.2.2 There must be formal schedules and procedure documented for the routine cleaning and inspection of the production environment.

6.2.3 Formal procedures and schedules for the cleaning of production equipment and machinery.

6.2.4 A formal cleaning schedule and procedure must be documented for the feed ingredient silos and flat stores.

6.2.5 Cleaning work instructions and personnel hygiene procedures must be fully documented and implemented.

6.2.6 Fumigation records must be available.

6.2.7 Safety data sheets must be available for all fumigants and other chemicals used on site.

6.2.8 Buildings are well lit and ventilated.

6.2.9 Feed processing and storage facilities, equipment, containers, crates, vehicles and their immediate surroundings shall be kept clean.

3.2.10 The layout, design, construction and size of facilities shall permit adequate cleaning and, where necessary, disinfection.

6.3. Production flow

The production process must be designed to minimize feed contamination or cross-contaminations.

6.4. Performance and maintenance

6.4.1 All scales and metering devices used in the manufacture of feed and feed ingredients should be appropriate for the range of weights and volumes to be measured, and be tested regularly for accuracy.

6.4.2 All mixers used in the manufacture of feeds shall be appropriate for the range of weights and volumes being mixed, and shall be capable of manufacturing suitable homogenous mixtures and homogenous dilutions.

6.5. Water

Water used in feed manufacture or that come into contact with feed (e.g. steam) should meet hygienic standards and be of suitable quality for animals.

6.6. Pest control

6.6.1 There must be a written plan, complete with a sit map of the numbered location of all bait stations for the control of rodents.

6.6.2 Pest control must be carried out by trained personnel.

6.7.2 The frequency of site inspections is pre-determined and records must be available of site inspections and resulting corrective actions.

6.6.3 Safety Data Sheets musty be available for all pesticides used on site.

6.6.4 Bait stations must be used in a manner that con not contaminate feed ingredients and finished feeds.

6.6.5 Thus bait stations must be lockable, tamper proof and fixed onto the wall/floor

7. PERSONNEL

7.1. Knowledge and competence

7.1.1 All personnel involved in the manufacture, storage and handling of feed and feed ingredients should be competent, adequately trained, instructed and aware of their role and responsibility in protecting food safety.

7.1.2 Each new employee must complete an induction program.

7.1.3 Each employee must have an individual training record which provides details of training received, date carried out and scheduled for the current year.

7.1.4 Records are kept for training activities including the topic covered, the trainer, date and proof of attendance.

7.1.5 The necessary competencies for employees performing work affecting food safety and quality must be defined and regularly evaluated.

7.1.6 Records must identify personnel handling veterinary medicines, chemicals or other hazardous substances, and all workers operating dangerous or complex equipment as defined in the risk assessment.

7.1.7 These workers must have certificates of competence and /or other details of such qualifications.

7.1.8 Workers must be able to demonstrate competency in responsibilities and tasks through visual observation. If at the time of inspection there are no activities, there must be evidence of instructions.

7.1.9 There must always be at least one person trained in First Aid on site and adequate First Aid Kit, conforming to national regulations must be available.

7.2. Hygiene

7.2.1 Personnel must have a high degree of personnel cleanliness and meet necessary hygiene standards.

7.2.2 The Site Code of Hygiene Conduct must be documented and communicated to the Workforce. This includes:

- Need for hand cleaning
- Covering of skin sores and cuts
- Limitation of eating, drinking, smoking in production areas
- Notification of any relevant infections or conditions
- Use of suitable protective clothing

7.2.3 Hygiene procedures must be implemented and personnel trained accordingly. Records must be available.

7.3 Safety

7.3.1 Accident and emergency procedures must be documented, implemented and training done with personnel.

7.3.2 Potential hazards must be clearly identified by warning signs and placed where appropriate.

7.3.3 Safety advice must be available/accessible for substances hazardous to worker health, when required.

7.4 Protective clothing/Equipment

7.4.1 Workers must be equipped with suitable protective clothing in accordance with legal requirements and/or as authorized by a competent local authority.
7.4.2 This includes appropriate respiratory, ear and eye protection devices where necessary.
7.4.3 Protective clothing needs to be clean and in hygienic condition.

7.5 Worker Welfare

7.5.1 A member of management must be clearly identifiable as responsible for workers health, safety and welfare.
7.5.2 Regular two way communication meetings must take place between management and workers and records from such meetings maintained.
7.5.3 Information on all workers on site must be available.

8. FEED INGREDIENT MANAGEMENT

Only registered additives and stock remedies may be used for the production of feeds. The addition of ruminant derived proteins to feed or feed ingredients intended to be fed to ruminants is prohibited.

8.1. Sources of feed/ raw materials

8.1.1 Only feed ingredients and raw materials from clearly identified and trustful sources must be used.
8.1.2 If imported ingredients or feeds are used, they must be registered.
8.1.3 Criteria for the selection and approval of suppliers must be documented.
8.1.4 There must be documentation to demonstrate that all suppliers are risk assessed according to recognized food safety standards.
8.1.5 Proof must be available that suppliers of feed ingredients have applied the principles of Good Manufacturing Practice and HACCP'
8.1.6 There must be a list of Approved Suppliers. The list must include which materials each Supplier supplies and must be reviewed at least annually.

8.2 Feed Ingredient Specifications and Risk Assessment

8.2.1 Each feed ingredient, intermediate product, veterinary medicine, additives and pre-mixes must have a written specification which is regularly updated.
8.2.2 Each feed ingredient must be subject to a formal HACCP based risk assessment, selection and approval based upon origin, storage, processing, handling, transport, nutritional and bacteriological characteristics.
8.2.3 Only approved feed ingredients must be used and water must also be considered within the HACCP study.

8.3 Control of Incoming Feed Ingredients

8.3.1 A documented procedure must be implemented for accepting incoming raw materials and feed ingredients. Proof must be available for the existence of this procedure
8.3.2 Criteria for the acceptance of raw materials must be available

8.3.3 Feed ingredients must not be unloaded until the documentation that accompanies the delivery is verified.

8.3.4 Complete and comprehensive lists of incoming feed ingredients must be documented and suppliers of delivered feed ingredients must be verified as being an approved supplier before ingredients are unloaded.

8.3.5 The origin, date, time and weight of deliveries must be recorded and facilities must have an implemented, documented procedure for inspection and sampling of feed ingredients.

8.3.6 Incoming feed ingredients must be sampled and tested according to the analytical schedule.

8.3.7 Tolerance limits must be specified and adhered to and all analytical results must be formally assessed against defined specifications.

8.3.8 A documented procedure must be implemented to which defines the investigation and corrective action that are required in the event of results which are not within statutory limits or specification as defined within the analysis plan.

8.3.9 Verification records after corrective action s implemented shall be in place.

8.3.10 Analysis for Salmonella spp and undesirable substances must be carried out by an accredited laboratory or equivalent (e.g. a laboratory approved by ring tests.) Copies of the Laboratory certificate of accreditation or results of ring test analysis must be available.

8.3.11 Documented reject criteria must be available for feed ingredients. Rejected deliveries must be recorded and appropriate documentation maintained to show the reason for the rejection, the destination of the rejected material and appropriate communication to the supplier.

8.3.12 Clear authority must be established for the rejection of feed ingredients.

9. MANUFACTURING CONTROL

9.1 Documentation

9.1.1 There must be documented procedures and work instructions for each step of the production process.

9.1.2 Each individual production batch must be recorded either on paper or on the system and any deviation from the correct formula identified.

9.1.3 The batch records must indicate each individual weight of feed ingredient and bags or part bags.

9.1.4 The feed additives and pre-mixes used must be documented and be in accordance with legal requirements

9.1.5 A responsible person must be identified for Each batch production.

9.2 Formulation and Specification

9.2.1 A responsible person must be nominated for issuing a written specification for each specific feed type.

9.2.2 The feed specification must comply with appropriate legal requirements with regard to limits for undesirable substances and inclusion of feed additives.

9.2.3 There must be a specific formulation for each feed type which identifies the quantity and name of each feed ingredient which makes up the formulation.

9.2.4 Each formulation must have a unique code or version number that replaces the previous formulation.

9.2.5 There must be a system that verifies the manual transfer of formulations to the mill computer or system where applicable.

9.2.6 There must be a system whereby an authorized person records any amendments to the formulation

9.2.7 The current mill formulation must match the latest issued formulation version number. Previous versions must be blocked or deleted from the system.

9.3 Production Scheduling

9.3.1 Production must be planned to avoid cross contamination of different feed types.

9.3.2 There must be documented production schedule rules based on the HACCP Study for the plant,

9.3.3 The remixing of feedstuff feeds within the process must be controlled to prevent residues and cross contamination.

9.4 Cross Contamination Matrix and Flushing

9.4.1 A cross contamination matrix must be implemented as part of the HACCP system where appropriate to ensure that medicated feed or a feed containing a specified feed additive can only be followed by a feed for species for which the veterinary medicine product or specified feed additive is licensed.

9.4.2 In situations where the scheduling rules cannot be applied, there must be procedures identified, documented and implemented that include flushing and/or cleaning.

9.4.3 The flushing procedure must specify the quantity and type of material to be used for the flush and the quantity must be validated in the HACCP Study.

9.4.4 All flush batches, the identity and destination of the flush material must be controlled and recorded.

9.4.5 There must be documented procedures to specify that, unless flushed into the original batch, how flush material can be used or re-incorporated.

9.4.6 If the flush batch is restricted to the blending and mixing operation, contingency must be identified within the HACCP study to avoid contamination downstream from the mixer.

9.4.7 Product resulting from a flushing run is identified, traceable and the use must be recorded.

9.4.8 The HACCP System must identify specific flush and schedule requirements for the manufacture of concentrate feed containing veterinary medicines or specified feed additives.

9.5 Rework

9.5.1 There must be a documented procedure that controls the storage, identification and reworking of authorized rework material, Rework material must be identified at all times and history of re-processing or discharge recorded.

9.5.2 There must be specific rework procedures for rework material that contains veterinary medicines and medicated pre-mixtures or specified feed additives where appropriate.

9.5.3 Feeds that have been discharged on farm must be formally risk assessed before accepting for return to the plant as approved rework material.

9.6 Manufacturing control

9.6.1 There must be an identified person responsible for production

9.6.2 A preventative maintenance program for the Plant must be documented and implemented.
9.6.3 The production process must be documented completely.
9.6.4 Daily process control checks must be recorded.
9.6.5 Weighing and measuring equipment must be calibrated and tested to recognized standards at intervals not exceeding 12 months.
9.6.6 Only food grade lubricants must be allowed for equipment that might come into contact with feed ingredients or finished feed.
9.6.7 All ducting, conveyors and production equipment must be enclosed from intake through to bagging/finished feed loading.
9.6.8 There must be a current, accurate flow diagram which includes identification of recirculation and the point of addition of all premixes, veterinary medicines and feed additives.
9.6.9 Intakes must be protected from rain and bird or vermin ingress.
9.6.10 Intake pipes and blow lines must be either locked or controlled by the mill computer system to prevent intake errors.
9.6.11 The routing of bulk feed materials to the appropriate designated silo or container must be controlled and recorded.
9.6.12 The weighing and addition of feed ingredients must be recorded.
9.6.13 Feed ingredients weighed into buckets or other containers must be labeled and their identity maintained at all times.
9.6.14 Mixers must operate for a pre-set time which is proved to result in uniform dispersion and mixing of feed ingredients.
9.6.15 All mixers must be regularly tested every 6 months to verify the mixing efficacy. Documented evidence is required.
9.6.16 Mixers must be cleaned and maintained according to a defined schedule.

10. STORAGE

10.1 General

Delivered feed ingredients should be processed as soon as possible.
Chemical fertilizers, pesticides and other materials not intended for use in feed and feed ingredients should be stored separately from feed and feed ingredients to avoid the potential for manufacturing errors and contamination of feed and feed ingredients.

10.2. Storage of feed ingredients and finished feed

10.2.1 Storage facilities must allow clear separation and identification between different feed ingredients, packing materials and finished feeds.
10.2.2 Feed ingredients and finished feed must be stored in facilities that maintain dry and clean conditions, prevent deterioration or contamination and also allow inspection and cleaning.
10.2.3 Storage facilities must be secure and provide access to interior walls for cleaning and pest control purposes
10.2.4 Feed ingredients or finished feeds that have been rejected or recalled or are out of date must be clearly identified and held in a secure area, away from sound product, if possible.
10.2.5 All products must be stored off the ground.
10.2.6 Stored product must be individually identified.

10.3 Bulk Storage

10.3.1 There must be a documented procedure to check that when there is a change in the type of feed material or finished feed in the silo, container or flat store area is inspected and cleaned if required.
10.3.2 Areas above storage silos must be clean, well lit well ventilated and free from spillage and ingress material.
10.3.3 Silos, flat stores and containers must be free from condensation/moisture and spilled raw material
10.3.4 The inside top of each silo must be free from residues of feed material.

10.3 Bag Storage

10.4.1 There must be a stock rotation procedure for all bagged products.
10.4.2 Bag storage of feed ingredients must be clearly segregated from finished feed in order to avoid cross-contamination.
10.4.3 The bag or container storage of finished feed must be identified according to product type with particular attention to medicated feeds containing specified feed additives
10.4.4 Bags must be stored off the ground.
10.4.5 Stored bags must be identified individually by bag labels.
10.4.6 All storage areas must be clean and dry.

10.5 Veterinary medicines, pre-mixes and feed additives

10.5.1 Premix and feed additives must be stored in a clearly defined, segregated area.
10.5.2 Veterinary medicines and medicated premixes must be stored in an area which is locked.
10.5.3 All premixes, feed additives and veterinary medicines must be clearly labeled and identifiable at all times.
10.5.4 Opened bags or containers must be covered or securely folded when not in use or stored in closed, labeled containers.
10.5.5 Carousel or micro ingredient silos must be clearly identifiable and lids firmly closed when not in use.

11. TRANSPORT

Feeds shall be transported in suitable and clean containers.

11.1 Transport by Feed Mill or Subcontractor

11.1.1 All transporters of finished feed must be issued with specific instructions that specify the appropriate controls with regard to hygiene and contamination of feeds.
11.1.2 The transport instructions must specify a list of materials that may not be transported before feed is transported on the same vehicle.
11.1.3 Cleaning records, as specified in the transport instructions, must be maintained for every vehicle.
11.1.4 Before loading, every vehicle must be inspected by an authorized person to confirm cleanness of the vehicle and records must be retained.

11.1.5 Transport Contractors must be evaluated annually by identified, suitably qualified staff members to ensure continuing compliance with specific transport requirements.
11.1.6 Clear loading instructions must be issued to ensure that the correct feeds are loaded.
11.1.7 Loaded feed must be protected against sun and rain .during in transit.

11.2 Bulk Loading

11.2.1 There must be a documented procedure implemented to ensure that orders, loading and delivery instructions are correct.
11.2.2 The identity of finished feed in each silo must be known and recorded.
11.2.3 Clear instructions must be issued to identify the type of finished feed to be loaded.
11.2.4 Procedures must be in place to ensure that the bulk loading vehicle is loaded with the correct feed.
11.2.5 The vehicle and compartment into which the feed is loaded must be recorded according to the loading instructions.
11.2.6 There must be a means to provide access for inspection and sampling of finished product at loading.

12. QUALITY CONTROL OF FINISHED FEED

12.1 Responsibility

12.1.1 A competent person must be appointed to be officially responsible for Quality Control and product Safety.
12.1.2 Adequate facilities and competent Staff must be available for sampling, inspection and testing of finished feed.

12.2. Sampling

12.2.1 Sampling protocols should meet scientifically recognized principles and procedures.
12.2.2 Samples should be taken and stored for an appropriate time and under appropriate conditions from raw materials and from each batch of produced feed.
12.2.3 Sampling must be done in accordance with documented work instructions.

12.3. Analysis

12.3.1 Laboratory methods must be used which are based on scientifically recognized principles and procedures. When selecting methods, consideration should also be given to practicability, with preference given to those methods which are reliable and applicable for routine use.
12.3.2 Analysis of final feed must be done as per Quality Plan.
12.3.3 A procedure must be documented and implemented to handle product that does not conform to product specification or legal requirements.
12.3.4 Analysis for Salmonella spp and undesirable substances must be carried out by an accredited laboratory or a laboratory that partic8ipates in ring testing. Copies of the Laboratory Certificate of accreditation must be available, or the results to prove that the laboratory participation in ring testing is acceptable.

13. RECORDS

Feed business operators shall keep at least records and documents related to:

- registration of feed and feed ingredients
- details of purchased raw materials and other feed ingredients
- production detail for feeds mixed
- production details as required for traceability
- protocols and results for quality control procedures in place
- protocols and results of sampling and analysis procedures
- protocols and results for preventive maintenance
- protocol and results of pest control actions
- records on staff trainings and workshops

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