



## SAFE FEED/SAFE FOOD UPDATE

Feb. 23, 2015

Volume 5

### Safe Feed/Safe Food Webinar: A Review of Program Updates

The webinar is coordinated by the Safe Quality Food Institute  
as an American Feed Industry Association Learning Lunch Webinar

Date: Tuesday, April 7, 2015

Time: 2-4 p.m. EST

Contact AFIA at [register@afia.org](mailto:register@afia.org) or (703) 558-3573

Register [here](#) (can also be found on [AFIA's website](#))

On March 1, AFIA will update the requirements of FSC36 Safe Feed/Safe Food certification. The purpose of the webinar is to review the updated guidance document and requirements for FSC36 Safe Feed/Safe Food.

There is no cost, but registration is limited. Please register [here](#).

#### What will be covered in the webinar?

- How will the FSC36 Safe Feed/Safe Food changes impact you?
- What are the major changes to the FSC36 Safe Feed/Safe Food guidance document?
- What is the purpose of the new guidance document?

#### How will the FSC36 Safe Feed/Safe Food changes impact you?

The updated requirements are listed as the [FSC36 Safe Feed/Safe Food guidance document](#) on the Safe Feed/Safe Food website ([www.safefeedsafefood.com](http://www.safefeedsafefood.com)). The guidance document includes:

- Registration and certification processes
- Implementation process
- Introduction to this guidance document
- Guidance document for FSC36 Safe Feed/Safe Food
- Glossary
- Use of the seal or logo

The requirements for FSC36 Safe Feed/Safe Food certification include Current Good Manufacturing Practices for animal feed production as well as the requirements for an effective animal food safety program. The requirements for FSC36 Safe Feed/Safe Food support a risk-based management system that is documented and implemented by a facility (supplier) of feed or feed-related products to control animal food safety.

### **What are the major changes to the FSC36 Safe Feed/Safe Food guidance document?**

There are minimal changes to the requirements to obtain FSC36 Safe Feed/Safe Food. However, the process for completing the certification has been streamlined to create a more user-friendly program.

- The number of elements has been reduced from 230-plus elements to 77 elements. This should allow the auditors to spend more time reviewing documentation and manufacturing processes.
- FSC36 is being changed to a "Continuous Improvement" program from a "Compliant" program. In the past, facilities had to comply with each element in order to obtain certification. The new process will allow the auditor to assess the effort and progress by a facility to comply with the FSC36 Safe Feed/Safe Food guidance document. The facility will be scored based on these efforts. The assessment process will provide the facility with better direction for continuous improvement and compliance with the Food Safety Modernization Act. The continuous improvement process is consistent with the FSC32 and FSC34 programs. This also allows us to take advantage of the Safe Quality Food Institute tools more effectively.
- The "self-audit" is being replaced by a "surveillance audit" (or remote audit) that will be completed by the certifying body (CB). The surveillance audit is an abbreviated version of the on-site audit and covers "mandatory" elements only (see section 2.4 System Elements of the guidance document for a listing of the mandatory elements). The location will work with the CB to ensure compliance with these elements without completing an on-site audit. This is also referred to as a desk audit. The process and the quality of the audit will be greatly improved as the CB is more involved with the assessment and the facility provides supporting evidence only. An on-site audit will continue to be completed every two years.

### **What is the purpose of the new guidance document?**

The purpose of the new guidance document for FSC36 Safe Feed/Safe Food is to assist facilities with designing, developing, implementing and maintaining a quality and feed safety program that complies with the desired requirements, and assist auditors with auditing locations seeking certification for FSC36 Safe Feed/Safe Food. There are numerous examples provided within the guidance document to assist facilities with preparation for compliance with the requirements. However, it is not a definitive document and applicable in every situation. Suppliers, consultants and auditors are required to understand animal food safety risks (and quality, where applicable) in the feed industry in order to effectively control those risks.

We are excited about the improvements in the FSC36 Safe Feed/Safe Food certification. The new guidance document and checklist take effect March 1. Please visit the [Safe Feed/Safe Food website](#) for more details or contact [Henry Turlington](#), AFIA director of quality and manufacturing regulatory affairs, at (703) 650-0146.

## Food Safety Certification Programs

*Which program is right for me?*



### Contact AFIA

For technical assistance, please contact [Dr. Henry Turlington](#), AFIA director of quality and manufacturing regulatory affairs, at (703) 650-0146. For administrative assistance, please contact [Shakera Daley](#), AFIA accounting and administrative coordinator, at (703) 558-3571.

[Safe Feed/Safe Food Website](#)

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