The Sections and the practice

Good Agricultural Practices - GAP
Good Manufacturing Practices - GMP
Prerequisite Programs – PPR
Hazard Analysis and Critical Control Points - HACCP
Codes of Practices

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Feed Safety Management System

- Premises
- Approved suppliers of raw materials
- Cleaning
- Personal Hygiene
- Maintenance
- Pest Control
- Waste
- Quality of Water
- Cross Contamination
- Traceability

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1. Assemble the HACCP team
2. Describe the product
3. Identify intended use
4. Construct flow diagram
5. On site conformation of flow diagram
6. Conduct a hazard analysis
7. Determine CCPs
8. Establish critical limits
9. Establish a monitoring system for each CCP
10. Establish corrective actions
11. Establish verification procedures
12. Establish documentation and record keeping
• Control of documents
• Management review
• Quality and safety policy
• Resources management
• Control of non conforming products
• Handling of complaints
• Recall
• Change control
• Crisis management
• Internal audits
Good Practices for the Feed Industry

- National and International Regulation
- Prerequisite Programs – GAP, GMP
- Hazard Analysis and Critical Control Points
- Local and International Code of Practices
The Sections and the practice

Prerequisite Programs - PPR
Hazard Analysis and Critical Control Points - HACCP

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