

FAMI-QS CODE OF PRACTICE - AMENDMENTS VERSION 1 TO VERSION 2

Section	VERSION 1	VERSION 2
Introduction	o Proposal for a regulation of the European Parliament and of the Council laying down requirements for feed hygiene COM (2003) 180 final	Add Published Regulation
Section 1	This Code of Practice is a standard implementing the objectives of the feed hygiene regulation (COM(2003)180 final). In addition, it provides measures to ensure that other applicable regulatory requirements are met.	Add Published Regulation
All titles	delete "SECTION 3"	Title only; ex: 3 Quality Management System
Term definitions	Manufacture/production: All operations of receipt of materials, production, packaging, repackaging, labelling, relabelling, quality control, release, storage, and distribution of feed additives and premixtures and the related controls.	Manufacture/production: All operations of receipt of materials, processing, packaging, repackaging, labelling, relabelling, quality control, release, storage, and distribution of feed additives and premixtures and the related controls.
Term definitions		Add definition of feed safety according to Helle's definition: "Feed Safety - assurance that the feed (feedingstuff) will neither cause harm to the domestic animals when prepared or eaten according to the intended use, nor to the final consumer."
3.1 Code		add check for payments done by CBs
3.2 Code	o Involvement of all persons concerned in manufacturing shall be demonstrated	awareness of all employees of their contribution to feed safety
3.2	Effective change control and investigation procedures shall be implemented to manage both planned and unplanned deviations	Effective change control and investigation procedures shall be implemented to manage deviations
3.2 Questionnaire	Are there any documents which give evidence that the employees are involved in quality?	Are there any documents which give evidence that the employees are involved in quality and feed safety?
3.2 Questionnaire	Is an effective change control system implemented?	Is an effective process change control system implemented?
3.3	The operator shall have a system of documentation which shall reflect all aspects of this Code. It has to be designed in order to define and ensure mastery of the Critical Control Points (CCPs) in the manufacturing process and to establish and implement a quality control plan.	
3.3	Manufacturing records shall contain all relevant data that will permit investigation of the history of any suspected product. The design and use of records depend upon the manufacturer.	All quality and safety records shall contain all relevant data that will permit investigation of the history of any suspected product. The design and use of records depend upon the operator.
4	Does the management show commitment to quality?	Does the management show commitment to quality and safety?
4.2	Establish the quality policy and ensure that quality objectives are established	Establish the quality and safety policies and ensure that quality and safety objectives are established

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4.2	Define the scope of the HACCP management system, by identifying the products/product categories and production sites which are covered by the system and ensure that the safety objectives are established;	Define the scope of the HACCP system, by identifying the products/product categories and production sites which are covered by the system and ensure that the safety objectives are established;
4.2 Questionnaire	Does the quality policy specify objectives?	Does the quality and safety policies specify objectives?
4.3	Identify and record any problems with regard to product quality, safety and HACCP management system;	Identify and record any problems with regard to product quality, safety and HACCP system;
4.3	The organisation management shall provide adequate resources for the implementation and control of the quality and HACCP management systems. Further information on HACCP is found in section 6.2.	The organisation management shall provide adequate resources for the implementation and control of the quality and HACCP systems. Further information on HACCP is found in section 6.2.
4.3 Questionnaire	Is responsibility defined?	Is responsibility and authority defined?
4.4	Ensuring that processes needed for the quality and HACCP management systems are established, implemented and maintained;	Ensuring that processes needed for the quality and HACCP systems are established, implemented and maintained;
4.4 Questionnaire	Does the responsibility include awareness of customer requirements?	Does the responsibility include the promotion of awareness of customer requirements?
5.1	To accomplish this, the operator shall:	To accomplish this, the management shall:
5.2	o The operators shall be trained in appropriate standards of hygienic behaviour in order to contribute to the overall feed safety, as part of the food chain	o The staff shall be trained in appropriate standards of hygienic behaviour in order to contribute to the overall feed safety, as part of the food chain
5.3	Adequate workspace	Delete it
6.5.1	The organisation shall plan and carry out production and service provision under controlled conditions.	The operator shall plan and carry out production and service provision under controlled conditions.
6.5.1	c) The implementation of rules governing packaging	c) Rules governing packaging
6.5.1	d) The implementation of rules controlling storage	d) Rules controlling storage
6.5.1	e) The implementation of rules concerning loading and delivery	e) Rules concerning loading and delivery
6.6	For bulk deliveries the transportation agent shall provide information about the two previous loads. In case the two previous loads consisted of products which may compromise the safety of the final product or are not allowed to be used in feedingstuff according to existing regulations, the transportation agent shall provide a cleaning certificate, information about the means of cleaning and drying and guarantee that a clean, empty, dry and odourless cargo compartment and discharge equipment is made available.	For bulk deliveries the transportation agent shall provide information about at least the last previous load. In case the last previous load consisted of products which may compromise the safety of the final product or are not allowed to be used in feedingstuff according to existing regulations, the transportation agent shall provide a cleaning certificate, information about the means of cleaning and drying and guarantee that a clean, empty, dry and odourless cargo compartment and discharge equipment is made available.
Term definitions, 4.2, 4.3, 4.4, 5.2, 6.1, 6.3, 6.4, 6.5, 6.7	organisation	operator