

FAMI-QS CODE OF PRACTICE - AMENDMENTS VERSION 3 TO VERSION 4

Section	VERSION 3	VERSION 4
Intro		The text of the Code is designed to set out general requirements and to be used by operators as a tool to develop their own procedures.
Intro		Both the Code and Guidance will be submitted to periodical revision in case of relevant technological, scientific and legislative developments or statutory modification in the sector.
Definitions		Reference to the correspondant legal text
Definitions		New definitions for: "adequate", "establishment", "export", "feed business", "feed business operator", "processing aids", "quality", "risk", "sufficient", "stages of production, processing and distribution", "where appropriate", "where necessary"
6.5		Product labelling shall be in accordance with the relevant EU feed legislation.
Annex 1	<p>Section 6 (identify and analyse the hazards): For each risk, of each step, decide how severe the potential risk is and how likely it is to occur. If your study shows that it's a risk that needs a specific control and there is no point further down stream in the process that can control it; you have a Critical Control Point (CCP)! If it's not a CCP then no control or the correct application of your prerequisite program will suffice. Useful questions to ask yourself when you're establishing CCPs are:</p> <ul style="list-style-type: none"> <li>• If I don't control this risk, is the safety of the end user compromised?</li> <li>• If I don't apply controls to this hazard at this step, are there other controls further on in the process that will ensure consumer safety?</li> </ul>	<p>Section 6 (Identify and analyse the hazards): <del>For each risk, of each step, decide how severe the potential risk is and how likely it is to occur. If your study shows that it's a risk that needs a specific control and there is no point further down stream in the process that can control it; you have a Critical Control Point (CCP). If it's not a CCP then no control or the correct application of your prerequisite program will suffice. Useful questions to ask yourself when you're establishing CCPs are: • If I don't control this risk, is the safety of the end user compromised, • If I don't apply controls to this hazard at this step, are there other controls further on in the process that will ensure consumer safety?</del></p>
Annex 1	<p>Section 7 (determine the CCP and control measure/s): Once you have identified a hazard that needs a specific control you must identify the process step that will carry the control measure (CCP). Keep in mind that control must be possible and measurable, the control must eliminate or reduce the risk to an acceptable level, and if a CCP fails immediate corrective action must be possible. The number of CCPs you have will depend on your system but try and keep the total number as low as possible. You can monitor a few key CCPs much more effectively than a vast array.</p>	<p>Section 7 (determine the CCP and control measure/s): After hazard identification it is important to evaluate whether or not a hazard is a risk or not. If a hazard needs a specific control and there is no point further down stream in the process that can reduce or eliminate it, it is a Critical Control Point (CCP). If it's not a CCP then no control or the correct application of your prerequisite program will suffice. Useful questions to ask yourself when you're establishing CCPs are:</p> <ul style="list-style-type: none"> <li>• If I don't control this risk, is the safety of the end user compromised?</li> <li>• If I don't apply controls to this hazard at this step, are there other controls further on in the process that will ensure consumer safety?</li> </ul> <p>There are two recognised guidance methods to apply when determining CCPs:</p> <p>One is using a decision matrix, that will help you to decide how severe the potential risk is and how likely it is to occur. It is based in the concept that the risk level is the result of the probability that a hazard will occur and the severity if it occurs (see table).</p>

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Annex 1		<p>Section 7 (determine the CCP and control measure/s): Four risk levels can be determined with the risk evaluation model. In the event of risk level 1, no measures are necessary. In the event of risk level 2, periodic measures – often activities to be performed just once - have to be carried out. Risk level 3 requires general control measures, such as hygiene programs, maintenance and calibration, purchasing procedures, etc .In the event of risk level 4, specific control measures are necessary for that particular situation. The determination of a CCP in the HACCP system can also be facilitated by the application of a <u>decision tree</u> (see figure in original document), which indicates, by means of four questions, a logic reasoning approach. The number of CCPs you have will depend on your system but try and keep the total number as low as possible. You can monitor a few key CCPs much more effectively than a vast array. Once you have identified a hazard that needs a specific control you must identify the process step that will carry the control measure.</p>
Annex 6		<p>Guidance on carry-over: Cross-contamination or carry over is the contamination of a material or product with another material or product that originates from previous use of equipment. Cross-contamination has to be controlled during the production process in order to minimize and avoid it, until an acceptable level of carry-over is reached. The operator should follow procedures, documented in records, with all the actions that have been taken to prevent cross contamination. In order to prevent cross-contamination, special attention should be paid to these processes:</p> <ul style="list-style-type: none"> <li>Transport (contamination with previous cargoes)</li> <li>Dosage</li> <li>Transport through the circuits within the factory.</li> <li>Mixing.</li> <li>Preparation and storage.</li> </ul> <p>Operators must ensure that formal systems are in place to minimize the risk of cross-contamination of feed additives and premixtures between them and/or with other products. Operators are required to take measures to avoid this cross-contamination by providing, among others:</p> <ul style="list-style-type: none"> <li>clear labelling</li> <li>thorough and complete cleaning of all equipment used between batches;</li> <li>use of suitable sequencing and flushing techniques.....</li> <li>use of separate dedicated storage bins .....</li> </ul> <p>The operator should also be able to provide written procedures specifying:</p> <ul style="list-style-type: none"> <li>Control of the cross-contamination critical points.</li> <li>Sampling and analytical results.</li> <li>Cleaning of the equipment ...</li> <li>Verification of the adequate maintenance ....</li> <li>Record the corrective measures ...</li> </ul>
Annex 11		Flowcharts and list of possible hazards for the 5 production groups
Annex 12		New (guidance on product recall)
Annex 13		New (Tables of reference of FAMI-QS requirements with legislation)