

FOOD SAFETY PREVENTIVE CONTROLS FOR ANIMAL FOOD

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Preventive Controls for Animal Foods is one of the seven major rules of the Food Safety Modernization Act (FSMA). The rule establishes Current Good Manufacturing Practices (CGMP), hazard analysis, and preventive controls for the production of animal foods. The rule's purpose is to ensure that animal feed is safe for animal consumption, and for humans who consume animals fed on these products. Animal food facilities covered under this rule must have a food safety plan in place, analyze their production for potential hazards, and implement controls to reduce risk. The rule takes into consideration the unique aspects of the animal food industry and provides flexibility for various types of animal food facilities.

WHO IS REQUIRED TO COMPLY?

Businesses in the United States that manufacture, process, pack, or hold food for consumption by animals are covered. Examples include livestock and poultry feed manufacturers, pet food and treat manufacturers, ingredient manufacturers, processors, and holding facilities. Businesses that ship animal food or animal food ingredients to the U.S. are also required to comply. Even if determined to be exempt from the Animal Food Rule, it is important to check if your facility is covered by local or state regulations.

FEED MILLS

Feed mills are sometimes covered by the Preventive Controls for Animal Food Rule. If you have a feed mill to feed cattle you raise for beef, and both are in the same geographic location, your feed mill is not subject to the rule. If the two operations are not under the same owner (i.e. the food mill on your ranch is not yours), then the feed mill is subject to the Preventive Controls for Animal Food rule.

BUSINESSES NOT COVERED

- ✓ Farms that only grow crops used for animal food
- ✓ Feed mills that are part of fully vertically integrated farming operations (with all components under the same ownership) producing feed only for those animals
- ✓ Retail establishments that sell animal feed or pet food directly to consumers
- ✓ Home-based pet food producers

BYPRODUCTS

Whether or not byproducts are subject to the rule depends on the intention of the original products. If the byproduct comes from a company that produces human food, the company is subject to the human food rule and not the animal food rule. However, if the byproduct is then processed or finished into an animal food product through an activity like drying or pelleting, then Preventive Controls for Animals Food Rule will apply.

KEY REQUIREMENTS OF THE ANIMAL FOOD RULE

Businesses that fall under the regulation of the Preventive Controls for Animal Food Rule must comply with the below requirements.

Current Good Manufacturing Practices

The FDA finalized cGMPs for safe animal food production, including best practices for personnel, cleaning and sanitation, holding, distribution, equipment, etc. Businesses covered must comply with the cGMPs.

Hazard Analysis

Facilities should first identify any known or reasonably foreseeable hazards - biological, chemical, radiological, and physical. Based on an assessment of severity and probability, preventive controls must be written and implemented for any hazards identified that require additional mitigation.

Preventive Controls Food Safety Plan

Written preventive controls address hazards that may occur during any step of the animal food process. These controls will ensure that any hazards will be significantly minimized or prevented to ensure that the animal food is not contaminated. Types of controls include process controls, sanitation controls and supply-chain controls. The control must be verified and monitored to confirm its effectiveness. Record keeping provides documentation of these activities and is required.