

# GUIDELINES FOR THE FSMA PREVENTIVE CONTROLS FOR ANIMAL FOOD RULE

## FSMA Preventive Controls for Animal Food Rule

The Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) was signed into law to protect public health in the food safety system. The Preventive Controls for Animal Food Rule, part of FSMA regulation, requires animal food business to comply with current good manufacturing practices (CGMP) and hazard analysis and risk-based preventive controls.

The purpose of this rule is to take proactive measures to assure that animal food is safe for animal consumption and humans who may come in contact with the animal food or through the consumption of food derived from the slaughter of the animals.

Covered animal food facilities must have a food safety plan in place that includes an analysis of known or reasonably foreseeable hazards to determine which ones need risk-based preventive controls to minimize or prevent those hazards. 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.

The following businesses are not covered under this regulation: 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, and home-based pet food producers. 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.

Contact Purdue Extension\* if you have additional questions about the Animal Food Rule exemptions.

## What are the key requirements?

### Current Good Manufacturing Practices (CGMP)

- 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/Preventive Controls Food Safety Plan

- **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** – 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 the effectiveness. Record keeping provides documentation of these activities and is required.

# GUIDELINES FOR THE FSMA PREVENTIVE CONTROLS FOR ANIMAL FOOD RULE

## ▶ What training do I need?

There are two levels of training qualifications identified within the Animal Food Rule.

- **Qualified Individual (QI)** - Anyone who is a part of the animal food production process is required to be a QI. Training includes animal food hygiene and safety, employee health and personnel hygiene as appropriate. Training may be available from a number of sources (including online) to supplement facility specific on-site training and must be documented.
- **Preventive Control Qualified Individual (PCQI)** - Each facility under the rule must designate at least one PCQI. The PCQI(s) will oversee the development and validation of the facility food safety plan. To become a PCQI, you must be trained with standardized curriculum recognized as adequate by the FDA to develop and implement risk-based preventive controls or otherwise qualified through job experience to develop and implement a food safety system. Suitable training resources are available (though not required) through the Food Safety Preventive Controls Alliance (FSPCA) - <https://www.ifsh.iit.edu/fspca>.

## ▶ What are the deadlines for compliance?

The FSMA was signed into law in 2011 and the final rule was published in September 2015. All compliance dates have passed and covered businesses are now expected to be fully in compliance and implementing CGMPs. Businesses are encouraged to determine if they are exempt and if not exempt to begin working toward compliance for their facility as quickly as possible.

### **Additional Resources -**

FSMA Final Rule for Preventive Controls for Animal Food: [puext.in/FDAPCforAnimalFoodRule](http://puext.in/FDAPCforAnimalFoodRule)

Indiana Animal Feed Producers Facebook Group: [puext.in/INAnimalFeedFB](http://puext.in/INAnimalFeedFB)

FSMA Technical Assistance Network (TAN): [puext.in/FDAAnimalFeedQA](http://puext.in/FDAAnimalFeedQA)

### **\*Purdue Extension Contact Information -**

Roy Ballard, Purdue Extension Animal Food Safety Specialist

Email: [rballard@purdue.edu](mailto:rballard@purdue.edu)

Phone: (317) 642-6566

Questions? Take a survey here: [puext.in/INAnimalFeedSurvey](http://puext.in/INAnimalFeedSurvey)



Extension