

FEED HYGIENE REQUIREMENTS FOR FEED BUSINESS OPERATORS

Feed hygiene refers to the measures and conditions necessary to control hazards and to ensure fitness for animal consumption of a feed, taking into account its intended use.

Feed business operators are all businesses involved in the production, processing, storage, transport, or distribution of feed, including farmers who produce feed on their own farm.

FEED BUSINESS OPERATORS ARE:

- Farmers who produce and sell feed or use it on their own farm,
- Food businesses that produce by-products or sell former food as animal feed (e.g., grain mills, oil mills, dairies, slaughterhouses, fish processors, bakeries, vegetable or fruit processors),
- Feed producers that produce and put on the market feed materials, compound feed, additives, premixes or medicated feed,
- Feed traders, including importers, who do not have any storage or transport facilities themselves, as well as supermarkets selling feed for food-producing animals (e.g., horses, rabbits, poultry)
- Storekeepers and transporters who store or transport feed, regardless of whether they are the owner of the goods,
- Veterinarians and pharmacists who provide and sell feed for food-producing animals.

FOR WHICH ACTIVITIES MUST FEED BUSINESS OPERATOR BE AUTHORIZED?

- Feed business operators need to be authorized, if they produce and/or place on the market certain feed.
- Authorization is required for the production and/or placing on the market of:
 - feed additives (nutritional additives, zootechnical additives, antioxidants with a fixed maximum level, carotenoids and xanthophylls with a fixed maximum level, or coccidiostats/histomonostats),
 - premixtures containing vitamin A or D, copper or selenium, other zootechnical additives or coccidiostats/histomonostats,
 - compound feed containing other zootechnical additives or coccidiostats/histomonostats,
 - medicated feed or intermediate products,
 - feed for particular nutritional purposes containing vitamin A or D, copper or selenium or other zootechnical additives, and for which the content of these additives exceeds 100 times the maximum levels established for complete feed,
 - feed from processed crude vegetable oils (excluding establishments which process food grade oils), fatty acids derived oleochemically or as a by-product from the production of biodiesel, mixed fats (fat blenders).

Feed business refers to any undertaking, whether for profit or not, and whether public or private, carrying out any operation of production, manufacture, processing, storage, transport or distribution of feed, including any producer producing, processing or storing feed for feeding to animals on his own holding.

WHAT IS THE FEED BUSINESS OPERATOR RESPONSIBLE FOR?

Feed business operators are responsible for all activities in their establishment.

Feed business operator must ensure:

- feed safety,
- their registration and, if necessary, authorization,
- their compliance with the hygiene requirements including, if necessary, the implementation of a HACCP- system,
- the traceability of feed, and
- their compliance with the notification obligations and, if necessary, the recall of unsafe feed.

WHICH REQUIREMENTS FOR FEED MUST BE MET?

Feed business operators must ensure that the feed they produce, market and store is safe.

FEED MUST:

- not have any adverse effect on human or animal health, nor on the environment or the animal welfare,
- be sound, genuine, unadulterated, fit for its purpose and of merchantable quality,
- comply with the maximum levels for additives and undesirable substances according to the rules,
- comply with specific microbiological criteria,
- be labeled, packaged and presented in accordance with the legal texts, and
- meet the technical provisions on impurities and others chemical properties.

WHAT SHOULD A FEED BUSINESS OPERATOR NOTIFY THE LOCAL BODY ABOUT IN CASE OF AN INCIDENT?

Feed business operator must notify the local body as soon as he has recognized a hazard.

HE MUST NOTIFY THE LOCAL BODY OF:

- the type of feed (name, composition)
- batch number and, if applicable, date of manufacture and / or best-before date,
- type and scope of the risk (e.g., type and content of an undesirable substance, certificates of analysis)
- source of the hazard that has occurred (e.g., cause of contamination),
- name and address of the establishment to which the feed was delivered,
- name and address of the establishment from which the feed or feed ingredients were obtained,
- measures initiated (e.g., notification of suppliers and customers, recall, investigation of contamination),
- any other relevant information (e.g., information on the hazard potential).

Feed business operator refers to the natural or legal persons responsible for ensuring that the legal requirements on feed are met within the feed business under their control.

WHAT FEED HYGIENE REQUIREMENTS MUST FEED BUSINESS OPERATORS MEET?

Feed business operators must meet the specific requirements set out for the activities they carry out.

Specific requirements are set for:

- facilities and equipment, e.g., technical equipment, cleaning, and disinfection options,
- personnel, e.g., organisation plan, proof of the required knowledge and qualifications,
- production, e.g., written process descriptions and instructions according to HACCP, work requirements and mixing accuracy, clear identification of all products,
- quality control, e.g., retained samples of all raw materials and products, sample analysis documentation according to HACCP principles,
- dioxin monitoring, e.g., specific monitoring obligations,
- storage and transport, e.g., requirements for facilities, container or transport equipment to avoid cross contamination,
- documentation, e.g., ensuring traceability,
- complaints and recalls, e.g., documentation.

WHAT IS A HACCP SYSTEM?

A HACCP system is part of the self-check system of the feed business and its implementation is responsibility of the feed business operator.

THE HACCP SYSTEM;

- builds on an already established general hygiene concept,
- serves to control hazards that can be identified, assessed, monitored and controlled.

IS SET UP BY THE FOLLOWING PROCEDURAL STEPS:

- hazard identification and assessment,
- definition of critical control points,
- implementation of measures to monitor and control the critical control points,
- verification and documentation of the system.

ARE FARMERS REQUIRED TO SET UP A HACCP SYSTEM?

- Farmers who mix feed for use on their own farm using additives or premixes (except silage additives) or mix medicated feed must set up a HACCP -system.
- Farmers need to set up a HACCP- system only if they use:
 - feed additives, except silage additives, e.g., organic acids for preservation, urea, amino acids, or
 - premixtures, except premixes with silage additives, or
 - veterinary medicinal products or intermediate products to produce feed for their own farm.

FOR MORE INFO:

 tccfoodsafetyproject.eu



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