

Module 14

Module 2 - Requirements for Combinable Crops and Feed Materials Packing Operations

No.	Requirement	Guidance
2.1	General	
2.1.1 R	A stock rotation system must be in place, in agreement with the owner of the goods.	
2.1.2	A system must exist to identify out of date stock and to segregate it so that it cannot be inadvertently put into circulation.	
2.1.3	Fork lift truck operators must be informed about the importance of avoiding breakages.	
2.1.4	Store staff must be trained in how to deal with breakages in a safe and hygienic manner.	
2.1.5	Storage areas must be checked when empty and cleaned if necessary.	
2.2	Equipment	
2.2.1 R	Each item of food/feed related fixed equipment and (if applicable) associated bulk storage must be shown on a flow diagram which is updated when any changes take place.	
2.2.2	<p>All equipment must be constructed and operated so that food/feed ingredients are protected from contamination.</p> <p>Where necessary, facilities and equipment must be cleaned and/or flushed to avoid contamination between batches. Any ingredient so obtained must be collected into clearly labelled containers and dealt with in accordance with written procedures.</p> <p>Metal detection equipment and magnets must be installed where necessary and regularly checked for their effective operation.</p> <p>Intake and loading facilities must be designed and constructed to maintain the safety of incoming and finished feeds. Contamination and cross contamination through weather (including wind borne contamination), bird access, etc. must be avoided e.g. intake pits should be covered when not in regular use.</p>	<p>Equipment should permit effective cleaning and maintenance.</p> <p>Dust emissions within the plant can cause contamination.</p>
2.2.3 R	There must be a maintenance plan and record for any equipment handling feeding stuffs. Regular scheduled and recorded checks must be carried out in accordance with written procedures to ensure that the essential elements of the equipment operate as required.	
2.2.4 R	Weighing and measuring equipment must be calibrated to recognised national standards at intervals not exceeding 12 months. Regular and recorded cleaning	

	and calibration must take place according to a written schedule. Conveyors and handling equipment must be maintained in a sufficiently clean and hygienic condition to avoid them adversely affecting feeds.	
2.2.5 R	All equipment which is used to handle food/feed ingredients must be kept clean. Records of cleaning and disinfecting must be maintained.	
2.2.6 R	Equipment used for the handling of food/feed ingredients must never be used for the handling of exclusion list materials such as mammalian meat and bone meal, toxic, or hazardous materials. Where additives (including minerals) are bagged, special care must be taken to clean out between different materials. This must include any dust control equipment if present. The HACCP assessment must consider any additional risks associated with the materials being handled and the equipment in use.	
2.3	Waste	
2.3.1	Waste packaging material must be collected into suitable and labelled receptacles for removal to identified collection points away from the production areas.	
2.4	Packaging Operations	
2.4.1	When food/feed ingredients are being packaged, care must be taken to avoid contamination during the packaging process.	
2.4.2	Packaging must be appropriate to product type and to maintain contents for their intended shelf life.	
2.4.3	Weighing machines and other equipment must be cleaned when changing between food/feed ingredients.	
2.4.4	Where paper or plastic sacks are used these must not have had any previous use.	
2.5	Big bags and other reusable bulk containers	
2.5.1	If 'big bags' (½ tonne or 1 tonne) are used it is permissible to use clean containers which have been previously used for human food ingredients providing that these are inspected and seen to be free from residue and that the food ingredient is one which would be suitable for use for the species and applications for which the feed ingredient is intended.	
2.5.2	Big bags which have been previously used for deliveries to farm cannot be re-used.	
2.5.3	Big bags which have been used for feed ingredients other than fish meals or animal proteins but have not been used on farms can be re-used after inspection.	
2.5.4	Big bags which have been used for Exclusion list materials, medicated	

	feedingstuffs, or those containing specified food/feed additives, cannot be re-used.	
2.5.5	Rigid bulk containers (such as "tote bins" or IBC's) which can be satisfactorily cleaned must be inspected and if necessary cleaned before filling.	
2.6	Pallets	
2.6.1	Pallets must be serviceable, clean and dry.	
2.6.2	All pallets which are returned must be inspected and if necessary cleaned before re use.	
2.7	Labelling	
2.7.1	Care must be taken to use the correct labels on all packages, and label details must conform to current legislation.	
2.7.2	Information given on packages, labels, leaflets and by other means must be correct and not misleading.	
2.7.3	Redundant labels must be disposed of safely so that mis-labelling or confusion between batches is avoided.	
2.7.4 R	Each package must be labelled in such a way that the batch or run of the packaging operation to which it belongs can subsequently be identified.	
2.7.5 R	Records must be kept which link the package label to an identified batch or batches of food/feed ingredients which has been packaged in order to retain traceability and to aid in defining the scope of any recall.	
2.8	Packaging Records	
2.8.1 R	The following information must be recorded for each batch of feed ingredient packaged, as an aid to traceability. <ul style="list-style-type: none"> • Ingredient or product name • Origin/Manufacturer/Supplier • Quantity Packaged • Date of Packaging • Batch Record/Number (as shown on the package label). 	
2.9	Storage of bagged feed materials or containers of liquid feed materials	
2.9.1	If the store is used only for the storage of bagged or sealed containers of liquid feed materials, non-feed materials may also be stored provided:-	
2.9.1.1	<i>There are designated storage areas for food/feed and non-food/feed materials with suitable physical separation between the materials.</i>	
2.9.1.2	<i>Special care is taken to ensure liquid products in store cannot contaminate dry feed/food materials. Unless suitable controls are in place liquids, must not be stored above dry feed/food materials.</i>	
2.9.1.3	<i>Any exclusion list materials such as those containing mammalian meat and bone meal (including pet food), toxic, or hazardous</i>	

	<i>materials are not stored above or in close proximity to food/feed materials.</i>	
2.9.2	If the store is holding both bulk and bagged food/feed materials, there must be no non-food/feed ingredients unless covered by a biomass Risk Assessment.	
2.9.2.1	<i>All liquids must be within a suitably bunded area or be subject to equivalent control to prevent any risk of cross-contamination.</i>	
2.9.2.2	<i>The HACCP Risk Assessment must consider the hazards arising from materials held in store. The study must include cross contamination risks between bulk and bagged materials and must include if necessary hazards from materials derived from genetically modified DNA contaminating non-GM materials or conventional commodities contaminating organic materials. Any risks identified must be adequately managed by separation of bulk and bagged products. Issues associated with spillages and breakages of bags or pallets must also be satisfactorily controlled.</i>	