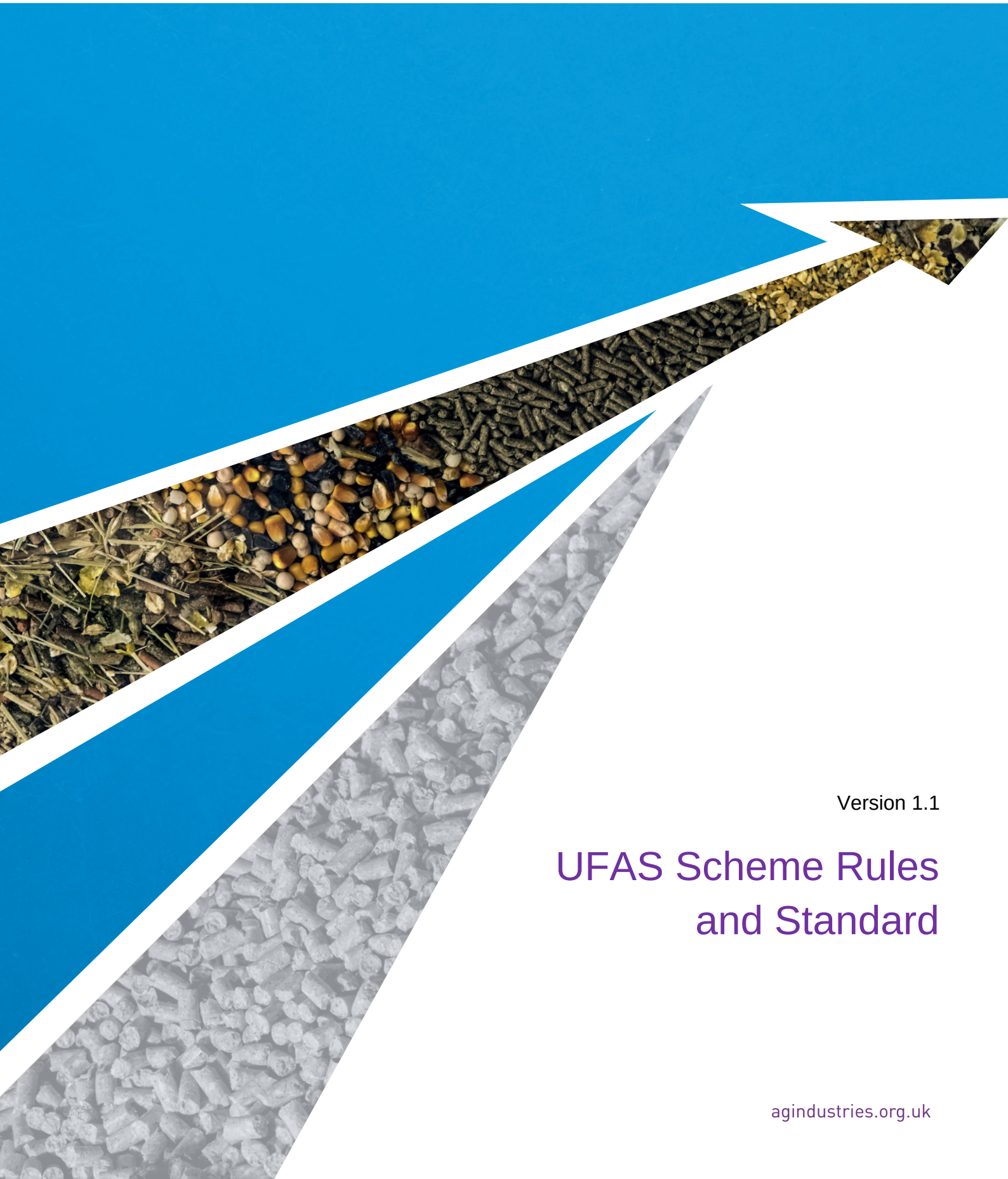
UFAS Scheme

Effective from 1 April 2025



Version 1.1

UFAS Scheme Rules and Standard

agindustries.org.uk

Contents

UFAS Scheme Rules

1 UFAS Scheme

1.1 The AIC UFAS Scheme is a voluntary scheme developed, owned and implemented by the Agricultural Industries Confederation (AIC) to certify animal feeds.

1.2 UFAS aims to protect human and animal health by ensuring safe practices throughout the feed chain for food producing animals and equines based on HACCP principles. It verifies that the industry is meeting its obligations under the appropriate feed safety related legislation and codes of practice, in maintaining safety in the feed and food chain. Farmers, farm assurance schemes, major food retailers and other stakeholders are consulted during revisions of the scheme.

1.3 UFAS is a Product Certification Scheme, accredited to International Standard ISO/IEC 17065. A list of Participants is publicly available via the AIC website https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html

1.4 UFAS is open to businesses engaged in the following activities:

- Merchanting of assured feed ingredients and compound feeds including blends, equine feeds and complementary feeds. It also covers merchanting of assured combinable crops for feed use and merchanting of non-assured combinable crops.
- Production of all compound feeds, including blends, equine feeds, complementary feeds and premixtures as well as the marketing of all feeds.
- Storage, packaging, loading, transport and delivery of feeds and combinable crops (for food or feed use), including on behalf of third parties.

1.5 To become certified a feed business must be assessed by the scheme Certification Body and demonstrate full compliance with the current version of the Standard.

The Certification Body administers the programme and, in most cases, performs the on-site audit. However, a Participant may select, if they wish, an alternative organisation to carry out the on-site audit activity from a list of approved Inspection Bodies appointed by the Certification Body for this purpose. The list of approved Inspection Bodies is available from the Certification Body.

All costs of certification are included in the annual fees charged by the Certification Body, with the exception of costs relating to extra/ immediate audits.

A schedule of Scheme fees is available on the AIC website.
https://www.agindustries.org.uk/sectors/trade-assurance-schemes/ufas-universal-feed-assurance-scheme/ufas-scheme-membership.html

1.6 Standards Terminology and Format

The following terms are used throughout the UFAS Standard:

Requirement – Sets mandatory standards with which Applicants and Participants must comply to achieve and maintain certification.

Interpretation – Provides specific means for Applicants and Participants to achieve the desired outcome of the preceding Requirement. Applicants and Participants are expected to consider Interpretation and apply as relevant to their business. Failure to follow interpretation, resulting in the desired outcome of the Requirement not being achieved will lead to a non-conformance being raised against the requirement.

Guidance – Non-mandatory suggestions of useful tools and techniques for achieving and maintaining compliance or continuous improvement.

Further information – External sources of useful information including references/ web links to documents or other sources of information.

Changes compared to the previous version of the UFAS 2024 Standard are highlighted in blue bold text.

2 UFAS Scope

The UFAS Standard encompasses all the operations and activities of a Participant that may have a bearing on the safety and specification of the feeds supplied: from feed ingredient procurement and supplier approval, through to the point at which feeds are transferred to a third party (whether processed/ produced or merchanted by the Participant) as well as transport and storage of feeds and combinable crops (regardless of intended use, including food crops) for third parties. All feeds produced by, and sites operated by, a Participant must be included in the audit scope or, with the agreement of the Certification Body, clearly excluded from the scope of certification. The presence of feeds outside of the certification scope (or other materials) on site must not adversely affect the safety of certified products.

Audits will (as appropriate) therefore include:

- The original selection and sourcing of feed ingredients by Participants
- All transport to and from the Participants premises or designated store
- The process by which feeds are produced
- The storage of both feed ingredients and feeds
- Any offsite activities that may affect the safety of feeds
- Services provided to third parties that affect feed/ food safety, including Storage and Transport of combinable crops

3 Communication

The Participant must provide the Certification Body with an up to date electronic means of communication. This is preferably an email address. Where this is not possible a mobile telephone number must be provided.

4 Claims Associated with UFAS Certification

Participants who achieve successful certification against this UFAS Standard are reminded that UFAS is a product certification programme. Claims of UFAS certification may only be made in relation to those products included within the scope of the UFAS Certificate of Conformity.

The UFAS acronym is a registered certification mark and must only be used in compliance with the rules laid down by AIC. These rules can be found on the AIC website at: https://www.agindustries.org.uk/resource/trade-assurance-brand-guidelines-2021.html

5 Confidentiality

All information concerning Applicants and Certified Participants will be treated in confidence. Specific information (such as details of individual audit reports) will not be divulged to any third party without the written agreement of the Applicant / Participant. The exceptions are:

5.1 The Certification Body and / or AIC will confirm the Scheme ID number, name and address and confirm if the company is a certified participant, along with the expiry date and scope of certification. These details are also available on the AIC website at www.agindustries.org.uk/sectors/trade-assurance-schemes.html

5.2 The provision of information to AIC in relation to audit findings and non-conformances as required to maintain the standards and credibility of the Scheme.

5.3 In the event of a Participant being involved or implicated in a feed safety incident, details may be discussed in confidence between representatives of AIC, the Certification Body and the Competent Authority.

5.4 Assessor Confidentiality and

Assessors are required to sign and comply with the confidentiality agreement provided by the Certification Body. During any contact with a Participant, Assessors must not share any confidential information regarding other feed businesses.

6 Becoming Certified to UFAS

UFAS is open to any company involved in the production and sale of feeds subject to complying with these scheme rules.

6.1 Application for UFAS Certification

In order to become a certified Participant, Applicants must:

6.1.1 Apply for certification by completing an application form and returning it to the Certification Body.

6.1.2 Identify their activities on the scheme application form. Subsequent amendments to the activities of the Participant's business must be communicated to the scheme Certification Body. If an applicant operates on more than one site all sites must be audited before a certificate can be issued.

6.1.3 Confirm that they agree to comply with the Scheme Rules, the current Standard,, and Certification Body Terms and Conditions by signing the Certification Agreement contained in the quotation and returning it to the Certification Body. The quotation will indicate the fees payable.

The duration of the audit is dictated by the time required to audit the activities as specified in the application form. Examples of audit durations and associated fees can be found on the AIC websitehttps://www.agindustries.org.uk/sectors/trade-assurance-schemes/ufas-universal-feed-assurance-scheme/ufas-scheme-membership.html

6.1.4 Pay all relevant fees as per the quotation.

6.1.5 Initial audits must be conducted within 6 months of the application date. Re-application will only be permitted at the discretion of the Certification Body.

6.1.6 When the Applicant has been audited, has rectified any non-conformances that may have been identified and the corrective actions have been reviewed and approved by the Certification Body, the CB will undertake a certification decision and issue a Certificate. The Participant's details will be supplied to AIC for publication in the AIC Assurance Checker https://www.agindustries.org.uk/sectors/trade-assurance-schemes/trade-assurance-checker.html

6.1.7 The initial Certificate of Conformity will be valid for three years from the date on which the Applicant demonstrated conformance with the Standard.

6.1.8 By applying for certification, the Applicant agrees that, if accepted, they will maintain compliance with the requirements of the Standard and any relevant associated documents..

6.1.9 The Applicant will have no claim against any officers, members or employees of AIC or the Certification Body in the event of withdrawal, suspension or a lesser penalty and/or the publication thereof as appropriate, nor have any claim against any of the above for any damages and/or compensation or costs for any financial loss occasioned thereby.

7 Maintaining UFAS Certified Status

7.1 Certificates will be valid for three years.

7.2 Certification is maintained subject to:

- payment of all relevant fees to the Certification Body
- ongoing compliance with scheme requirements, including audits.

7.3 Participants will be contacted prior to their audit due date to arrange a routine audit which must take place within +/- 6 weeks of this date.

7.4 Participants shall comply with the Scheme Requirements at all times as defined in the UFAS Standard.

7.5 Participants and Applicants must inform and obtain approval from the Certification Body in writing for any changes to the operation that may materially affect compliance with this Scheme and/ or the scope of certification.

7.6 Participants must advise the Certification Body in writing of any changes to the business, typically but not limited to:

- Company ownership
- Key management including contact details

7.7 Participants and Applicants shall advise the Certification Body in the event of:

- a feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.
- significant incidents on site (not limited to feed safety) that may:
  - adversely affect the ability to supply feed compliant with the UFAS Standard
  - restrict the ability of the Certification Body to carry out an audit (including unannounced or short notice audits)
  - damage the reputation of the UFAS Scheme

7.8 Where a Participant becomes aware of any activity in which they are not directly involved but which could potentially threaten human or animal health, AIC must be informed. For contact details see www.agindustries.org.uk/resource/tell-aic.html

7.9 Participants may be required from time to time to submit feed samples for analysis or feed sample test results in accordance with decisions made by the Scheme.

8 Verifying Compliance with the Standard

8.1 The Certification Body will verify a Participant's conformance with the Standard. The Certification Body shall be given access to all relevant information needed to confirm conformance with the Standard and the right to inspect third parties subcontracted to perform work covered by the Standard, at the Participant's cost. Audits are not of fixed duration but are determined on a case-by-case basis. There are a number of types of audit within the UFAS Scheme:

8.1.1 Pre-Assessment – (voluntary for new applicants). Pre-assessments will evaluate a new Applicant's ability to meet the requirements of the Standard. At the Certification Body's discretion, pre-assessments will involve either an on-site or 'desk top' audit to assess compliance with the Standard prior to the initial audit.

8.1.2 Initial Audit – A formal, in-depth, on-site audit to confirm that Applicants comply with the requirements of UFAS. The duration of Initial Audits is dictated by the time required to fully assess the systems and procedures of the Applicant. The duration required will be indicated prior to audit but may be extended if circumstances require this. Certificates are only issued on satisfactory correction of all non-conformances identified at Initial Audit. The details and scope of certification for certified sites will be added to the AIC Assurance Checker. Businesses may be required to submit additional documentation after certification.

8.1.3 Routine Audit – annual audit for certified Participants to assess compliance with the requirements of the Scheme.

8.1.4 Short Notice Audit – an additional audit carried out at least once during the three-year certificate period. The Participant will be informed the working day before the audit is to take place.

8.1.5 Unannounced Audit – A random selection of unannounced audits will be conducted to demonstrate the integrity of the UFAS Scheme

8.1.6 Extra / Immediate Audit – The Certification Body will carry out extra/immediate audits at their discretion – these audits may incur a cost and may be unannounced. Circumstances where they may be required include, but are not limited to:

8.1.6.1 In response to reports or intelligence suggesting a significant feed / food safety issue or breach of UFAS rules and requirements.

8.1.6.2 Current or emerging risks in the feed industry

8.1.6.3 Signing off action points following an audit, particularly if the action points related to Major or Critical non-conformances.

8.1.6.4 To extend a certificate scope or add additional activity

8.1.7 Service Supplier Audit – an audit of a non-certified supplier of services to the UFAS Participant carried out at the discretion of the Certification Body.

8.2 Account is taken by the auditor during Unannounced and Short Notice Audits of the fact that key personnel may not be available, however, the business must be able to demonstrate ongoing compliance with UFAS requirements.

8.3 Cancellation of Audits

Where a Participant finds it necessary to cancel an audit, they must contact the Certification Body as soon as possible. A cancellation fee will be charged to cover irrecoverable costs as per the Certification Body terms and conditions.

8.4 Refusal of audits

8.4.1 Refusal to book an audit will result in suspension/withdrawal of certification.

8.4.2 Refusal to allow a booked audit to be conducted will incur charges.

8.4.3 Refusal to accept a Short Notice or Unannounced Audit will result in the client being charged for the rescheduled Short Notice/ Unannounced Audit. The short notice audit will be rescheduled. Refusal to allow access may result in suspension / withdrawal of certification.

8.5 Classification of non-conformances

Classification	Cause
Critical	A gross or deliberate feed safety regulatory violation, or; A feed safety failure resulting in unsafe feed, or; A loss of traceability such that recall of unsafe goods would be impossible, or; A recurrence of a Major Non-conformance raised at the preceding audit, or; A complete unwillingness to cooperate in the audit.
Major	A complete failure to implement a requirement of UFAS or a failure that may result in unsafe feed, or; A recurrence of a Minor Non-conformance raised at the preceding audit.
Minor	A partial failure to implement a requirement of UFAS or poor evidence to demonstrate implementation.

8.6 Response to Non-conformances

Classification	Initial audit	Routine, Short Notice, Unannounced, Extra/ Immediate audit
Critical	Certification refused. Full re-application and audit required.	Certification suspended with immediate effect. Extra audit required prior to reinstatement of certification.
Major	Certificate not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 15 calendar days of audit, and timescales to be agreed with the Certification Body. Verification of effectiveness of corrective action to be undertaken by Certification Body before certification is granted	Certification continues subject to plan/evidence of corrective actions to be submitted within 15 days of audit, and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.
Minor	Certificate not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 30 calendar days of audit, and timescales to be agreed with the Certification Body.	Certification continues subject to plan/evidence of corrective actions to be submitted within 30 calendar days of audit, and timescales to be agreed with Certification Body, typically no more than 60 days from audit. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.

8.7 Observations

Observations may be raised during UFAS assessments. These are points noted by an assessor that:

- Are not technical breaches of the Standard but could assist the Certification Body, Scheme Owner or Participant.
- May constitute a non-conformance, but the assessor is unable to confirm this during the audit.

Observations do not require a formal response to the Certification Body unless it is upgraded to a non-conformance during the report review.

8.8 Reporting

The Certification Body will produce a report and identify any non-conformances to the Participant at the end of the audit. Any nonconformances will be classified as shown in para. 8.5 above and acted upon as stated in para. 8.6. When the Certification Body has accepted the report and reviewed and approved any corrective actions, the Certification Body will notify the client of their continuing certification or issue a Certificate whichever is appropriate.

8.9 Report review

Upon completion of an audit report it will be submitted to the Certification Body for review. As part of this review process the Certification Body may, based on the evidence collected for the report:

- Seek additional information
- Remove non-conformance(s)
- Add additional non-conformance(s)
- Change the classification of non-conformance(s)
- Change the clause allocation of non-conformance(s)
- Change observation(s) to non-conformance(s) or vice versa

8.10 Sampling of Retail Store Sites:

Where a Participant operates multiple retail store sites, there must be a “head office” site nominated at which central controls will be audited annually. At the Certification Body’s discretion, sampling of retail sites may be possible if all sites have the same scope of certification. In these circumstances all sites must be audited before a certificate can be issued (or new site(s) added to an existing certificate), however, the surveillance audit programme may include sampling of sites in years two and three, provided all sites are audited during the duration of the certificate. For sites subject to sampling in this way, only one certificate will be issued to cover all sites. In the event of the certificate being withdrawn or suspended, all sites will cease to be certified.

8.11 Head Office Activities

When undertaking audits of Participants where head office activities are managed centrally, it is important that information to allow these activities to be audited is available. At the discretion of the Certification Body this may be possible during the site audit (through video conferencing links) to allow staff responsible for these activities to be interviewed, or an additional head office audit may be required.

9 Suspension, Withdrawal and Reinstatement

9.1 The Certification Body may suspend / withdraw a Participant's Certificate of Conformity when the Participant has:

9.1.1 Critical non-conformances;

9.1.2 Non-conformances against the Standard which are not resolved within the required time limits;

9.1.3 Refused to undertake an audit as required by the scheme

9.1.4 Refused or failed to supply information requested by the Certification Body as part of a feed safety investigation.

9.1.5 Failed to pay relevant fees.

9.1.6 Failed to comply with the Scheme Rules or Certification Body Terms & Conditions.

9.1.7 Been found to have brought the certificated scheme into disrepute.

9.2 Reinstatement of Certification following suspension

9.2.1 Participants suspended for reasons of feed safety must have a follow-up audit by the Certification Body to confirm that all non-conformances have been fully resolved within 30 calendar days of suspension, in order to have their certification re-instated.

9.2.2 Participants suspended for failing to respond to non-conformances must supply satisfactory corrective actions within 30 calendar days in order to have their certification reinstated.

9.2.3 Participants suspended for non-payment of fees or non-feed/ food safety issues will be reinstated provided all matters are resolved within 30 calendar days of the suspension date.

9.3 Withdrawal of Certification

9.3.3 Participants that do not meet the requirements of the Certification Body to have their suspension lifted within 30 calendar days of suspension will have their certificates of conformity withdrawn.

9.3.2 Participants that have their certification withdrawn will be required to undergo the complete audit process and will be considered as new Applicants, subject to satisfactory evidence that the issue(s) which led to the certificate being withdrawn have been rectified.

9.3.3 Participants that no longer require UFAS certification must inform the Certification Body in writing.

9.4 Communication of UFAS Certification Status

9.4.1 Suspended and Withdrawn Participants may not claim to be certified. No new contracts may be agreed with customers that require certification, until suspension has been lifted or recertification has been successfully completed.

9.4.2 Suspended and Withdrawn Participants must notify any customers with whom they have existing contracts for both goods and services immediately on their change of status. The Certification Body will write to the Participant confirming the reason for suspension or withdrawal from the scheme and a copy of this letter must be provided to customers when notifying the change in status. Evidence of the notifications will be examined during the re-audit following suspension and compliance with this requirement will be a condition of reinstatement.

9.5 The AIC Assurance Checker

Those companies that achieve UFAS certification are listed on the AIC Assurance Checker. The checker includes details of the scope under which UFAS certificates have been granted. Interested parties may view the Assurance Checker via the AIC website at: www.agindustries.org.uk/sectors/trade-assurance-schemes.html

The Certification Body will pass all necessary information to AIC to allow the AIC Assurance Checker to be updated with details of a Participant's changing certification status. The names of suspended and withdrawn Participants will also be published in the form of AIC Assurance Alerts.

9.6 The AIC Portal

The AIC Portal is a tool which is available for Participants to use to help them manage their certification activities. Participants can use the tool to respond to non-conformances, view reports and certificates, manage vehicle fleets and manage documentation. The AIC Portal can be accessed here:

https://aicportal.kiwa.co.uk/

To obtain a login for the portal, email uk.training@kiwa.com

10 Complaints

Complaints about either a UFAS Participant or the Certification Body (including their representatives) should be directed to the Certification Body where they will be acknowledged, reviewed and actions taken to resolve the cause of any problems.

The Certification Body is accredited by the United Kingdom Accreditation Service (UKAS) and works to strict codes of conduct. If Participants are not satisfied with the way in which the Certification Body handles the complaint, then they should refer the matter to AIC.

11 Appeals

11.1 A Participant has the right of appeal against decisions made by Certification Body.

11.2 Appeals shall be made in writing to the Certification Body within 14 days of being advised of the decision that is the subject of the appeal.

11.3 The Certification Body will acknowledge the appeal and nominate a manager independent of the decision to carry out an investigation to check the merits of the appeal and feedback to the Participant within timescales defined in the Certification Body operating procedures.

Activity Code Matrix

Activity Code	Activity title	Activity description	Relevant clauses
A	All Participants	Applicable to all UFAS Participants, including Invoice-only Merchants	Section A, Section B, C (Except C3.4-3.6), E1, E3.5, F2, I, J1 & 2, J3.1, J3.6
Pa	Packaged Merchant	Merchant handling, storing and / or transporting packaged feeds only (includes contracting of storage or transport)	Code A + D1, D3.3, D5, E3, F1-4, F6, G1, G3-5 (Except G4.4), G7-8.3, G16-19 (Except G18.4-18.5), H2.2-2.3, H4 (Except H4.5), J1-3
B	Bulk Merchant	Merchant handling, storing and / or transporting bulk feeds (includes contracting of storage or transport)	Code A + Section C, D1, D3-6, E3, F1-8, F9.1-9.3, G1-8.3, G15-19, H (Except H5.2-H5.4), J
Pr	Processing Merchant	Bulk Merchant carrying out simple processing of cereals, production of Mixed Poultry Corn or Packing of feeds	Code B + D2, G9-10, G12, G14, H5.2-H5.4
C	Compound Feeds	Production of Compound feeds including complementary feeds, dietetic feeds and premixtures	Code A + Section C, D, E, F (Except F9.4) G (Except G8.4 and G13), H, J
M	Medicated	Production and/ or sale of feeds containing Controlled Products including Medicated Feed	Code A, Pa, B, Pr, or R (Sale) or Code C (Production) + Section K
K1	Salmonella Kill Step (Poultry breeder feeds)	Production of poultry breeder feeds subject to a Salmonella Kill Step	Code C + G13
K2	Salmonella Kill Step (other feeds)	Production of non-breeder poultry feeds subject to a Salmonella Kill Step	Code C + G13.1- 13.6
S	Third party storage	Storage of bulk feeds/ combinable crops on behalf of a third party	Code B, Pr or C + G8.4, J4
T	Third party transport	Provision of bulk transport services to a third party (feed/ non-feed)	Code B, Pr or C + F9.4
F	Formulation	Formulation and design of feed to be manufactured by a third party, may include sourcing and supply of feed ingredients	Code A, Pa, B or Pr + Section E, H 1, H 4-8
R	Retail Store Sites	Sites under the control of a UFAS Compounds or Merchant (not invoice only) that sells packaged feeds directly to the customer	A1.1-1.4, A1.11, A2-3, B, C1, C3.1-3.2, C 4.2, F1.1-1.5, F1.7-1.12, F2-F4, F6, G1, G3-5 (Except G4.4), G7-8.3, I1-3.4, J1-2, J3.3, J3.6

Note: This matrix is guidance only, and Participants must comply with all clauses which relate to their certification scope

UFAS Standard

Section A Introduction A

A1 Scheme and Legislative Requirements R

A 1.1 UPDATED	The Participant must have access to current copies of all relevant scheme documents and implement all requirements (including any changes or updates) by the effective date.
Interpretation *NEW*	*This will include the latest version of the UFAS Standard.* *Participants will be audited annually against all relevant sections of the scheme as per their scope of certification.*
A 1.2 UPDATED	The Participant must achieve standards of food/ feed safety that meet contractual and legal obligations or requirements of the food/feed supply chain in which they operate.
Interpretation	*Where the Participant's scope of certification includes storage or transport of combinable crops for third parties, references to feed safety in this Standard should be read to include food safety where appropriate.*
A 1.3 UPDATED	All feed placed on the market under the scope of UFAS certification must comply with feed legislation in the country where it is placed on the market and any customers' policies/requirements/terms and conditions and/ or contractual agreements.
A 1.4 UPDATED	Where required by feed legislation there must be evidence of current appropriate authority approval and / or confirmation of application for registration to the appropriate authority.
Guidance	*Details of current applicable feed legislation can be found on the AIC website. https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html*
A 1.5 NEW	Where required by food legislation there must be evidence of current appropriate authority approval and / or confirmation of application for registration to the appropriate authority.
Interpretation	*Where the Participant's scope of certification includes storage or transport of combinable crops for third parties, registration under food legislation will be required.*

A 1.6 UPDATED	Participants must demonstrate that they have systems and procedures in place that ensure they remain up-to-date with legislation and any food / feed safety issues relevant to the food/ feed they supply.
Further Information	*Details of current applicable feed legislation can be found on the AIC website:* *https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html*
A 1.7 UPDATED	There must be a documented review of all relevant food/ feed legislation at least every 12 months.
Guidance	*This may be included as part of the Management Review, see Section A 2*
A 1.8 UPDATED	Where feed for export includes ingredients not authorised for feeding in the country of manufacture, or incorporated at levels not permitted under national legislation the Participant must obtain: • Authorisation from relevant competent authorities in the country of manufacture; and • Evidence that the product meets regulatory requirements in the country where it is to be placed on the market
A 1.8.1	These feeds must be clearly identified with labelling and documentation confirming feed is for export outside the country of manufacture and the country(ies) for which it is approved.
A 1.9 NEW	Where the participant is supplying a service and is not the owner of the food/ feed and they become aware of contaminants or any other potential threats to human or animal health they must notify their contracted customer in a timely manner and confirm in writing.
A 1.10 NEW	The Participant must comply with individual customers policies/ requirements/ terms and conditions with respect to allergens
Interpretation NEW	*EU legislation (Regulation (EU) No 1169/2011, as amended) identifies groups of materials in certain food ingredients which can cause allergic reactions in some people.* *This will apply where the Participant's scope of certification includes storage or transport of combinable crops for third parties.*
A 1.11 NEW	Animal by-products (including fishmeal and other processed animal protein), and mixtures containing them must be produced, stored and transported in accordance with current legislation.
Further Information	*For more details and useful links see the AIC website:* *https://www.agindustries.org.uk/resource/tse-and-abp-legislation.html*

A2 Management Commitment R

A 2.1 UPDATED	There must be a Policy Statement, endorsed by Senior Management, committing the Participant to safe and legal food/ feed, and the provision of all resources necessary for compliance with this Scheme.
A 2.1.1	This Policy Statement must be reviewed at least every 12 months.
A 2.2 UPDATED	The Participant must establish, document, implement and maintain an effective documented quality system in accordance with the requirements of this Standard.
A 2.3 UPDATED	The documented quality system must be updated to comply with changes to legislation and other food/ feed safety related developments, as they occur.
A 2.4 UPDATED	There must be a designated and competent person(s) responsible for the implementation of the requirements of this Scheme.
A 2.5 UPDATED	Management must provide adequate resources for the implementation and control of the systems and processes to ensure compliance with the requirements of the Scheme.
A 2.6 UPDATED	The management team must review at least every 12 months, evidence from internal and external sources to demonstrate the performance of the business against the requirements of the documented quality system and its continuing suitability and effectiveness in meeting the requirements of this Scheme.
Interpretation *UPDATED*	*This can be carried out at the same time as the HACCP review and will provide an overarching view of the business operation and identify opportunities for improvement.* *Evidence may include, but is not limited to:* • *Internal and external audits* • *Complaints* • *HACCP review* • *Incident corrective action* • *Training and processes* • *Internal procedures* • *Changes to business operations* • *Changes to legislation* • *Supplier performance*
A 2.7 NEW	Controls must ensure compliance with this Standard during all hours the Participant operates.

A3 Organisational Chart R

A 3.1 UPDATED	There must be an organisational chart setting out job titles of those responsible for the Participants' operations, quality and food/ feed safety.
Interpretation	*Responsibilities may be identified in job descriptions linked to titles on the chart*
A 3.2	The organisational chart must be kept up to date with any changes within the business.

A4 Communication with the Certification Body

A 4.1 UPDATED	Participants and Applicants must inform and obtain approval from the Certification Body in writing for any changes to the operation that may materially affect compliance with this Scheme and/ or the scope of certification.
A 4.2 NEW	Participants and Applicants must advise the Certification Body in writing of changes to business ownership or management contacts.
A 4.3 UPDATED	Participants and Applicants must notify the Certification Body in a timely manner where a Competent Authority takes Formal Action or withdraws Earned Recognition for Food/ Feed safety issues.

A5 Maintenance of Supply

A 5.1	In the event of the Participant having to source alternative supplies of feed, the supplier must be currently certificated against UFAS (or another assurance scheme recognised by AIC) and meet customer requirements.

Section B HACCP and Documentation A, R

B1 HACCP and Feed Safety Risk Assessment

B 1.1	There must be a formal HACCP study which identifies, monitors and controls hazards that may adversely affect the safety of any food/ feed supplied. HACCP risk assessments must be carried out in accordance with recognised HACCP principles.
Interpretation	*The Participant may use Prerequisite Programmes (PRP) to provide controls over the basic operating conditions of the process.*
B 1.2	There must be a defined scope for the HACCP risk assessment study. Where activities are provided as services to third parties (including storage and transport of combinable crops for food) these must be included in the HACCP scope.
Interpretation	*The HACCP scope needs to include all processes which could affect the safety of the feed being supplied.*
B 1.3	There must be an effective multi-disciplinary HACCP team, with members of the team having received appropriate HACCP training.
Interpretation	*There does not need to be formal external training, as long as the HACCP team is demonstrably effective.*
Further Information	*https://www.agindustries.org.uk/events-calendar/haccp-e-learning-l2-course-aic-agri-food-level-2-principles-of-haccp.html*
B 1.4 UPDATED	The Participant must define the process flow / steps from feed ingredient selection and sourcing to the point the feed is transferred to the customer / recipient.
B 1.5 NEW	The process flow must be confirmed by the HACCP team
B 1.6 NEW	There must be a schematic of the process equipment which is visually confirmed by the HACCP team.
Interpretation NEW	*This should include points of addition, extraction or recirculation where appropriate.*
B 1.7 UPDATED	The HACCP team must carry out a hazard analysis identifying, as a minimum, chemical, physical, biological and allergen risks as appropriate.
Interpretation	*This will include hazards arising from any non-feed activities on site. For Participants providing transport and storage to third parties, food allergens may need to be considered.*

B 1.8 UPDATED	The Participant must identify and implement control measures at appropriate process steps for each identified hazard.
B 1.9	The Participant must establish critical control points where appropriate.
B 1.10 UPDATED	For all critical control points, there must be defined critical limits which are measurable or observable and can be quantified in a timely manner.
B 1.11	The Participant must establish a monitoring system for all critical control points.
B 1.12 UPDATED	The Participant must establish corrective action for when critical limits have been breached.
B 1.13 UPDATED	The Participant must establish documentation to detail the controls and monitoring of all hazards identified in the HACCP study.
B 1.14	If PRPs are used, documentation must be established to detail the controls and monitoring of the programmes.
B 1.15 NEW	If Operational Prerequisite Programmes (OPRP) are used, documentation must be established to detail the controls and monitoring of the programmes.
B 1.16	The HACCP team must carry out a review of the HACCP study at least every 12 months or sooner if there are any changes to processes or procedures, or incidents that could affect feed safety.
Further Information	*For additional guidance see the HACCP pages on the AIC website:* https://www.agindustries.org.uk/sectors/trade-assurance-schemes/haccp.html
B 1.17 UPDATED	The HACCP review must also include any PRPs and/ or Operational Prerequisite Programmes (OPRP) where they are used.

B2 Documents

B 2.1 UPDATED	The Participant must establish and maintain documentation to implement the requirements of this Scheme.
B 2.2 UPDATED	Changes to the documents must only be made by designated and competent personnel.
B 2.3 NEW	Changes to documents must be communicated to all relevant personnel.
B 2.4	The title and purpose of the documents must be clear.
B 2.5 UPDATED	Documents must be dated, and only the current versions must be in use.
B 2.6	The Participant must ensure that data and IT systems are secure and protected from both internal and external unauthorised access.
Interpretation	*Security does not just mean physical security but also the security of computer systems and sensitive internal data, including archiving of paper records.*
Further Information	*For further guidance see PAS 96:2017*

B3 Internal Audit

B 3.1 UPDATED	Participants must have a current programme of internal auditing to ensure the documented quality system is effective, implemented and up to date.
Interpretation	*This may include, but is not limited to:* • *The requirements of this Scheme;* • *The Participant's documentation and records;* • *Food/ Feed legislation;* • *Activities and operations under the participant's scope of certification*

B 3.2 UPDATED	The internal audit(s) must be documented and effective and ensure that all relevant activities are audited at least once every twelve months.
Interpretation	*An effective internal audit will collect evidence of compliance, as well as non-compliance, and will record documents and records reviewed as part of the audit. The internal audit may be more effective if carried out at a different time of year to the UFAS annual audit.* *An internal audit should be carried out by a competent person, either from within the Participant's organisation or an external auditor.* *The internal audit can be programmed over a period of time covering all relevant activities*
B 3.3 UPDATED	Findings from internal audits must be documented, and the follow up must be effective and prevent recurrence. Any corrective actions must be completed in a timely manner.

Section C Selection & Approval of Feeds and Feed Suppliers A, R

C 1 Selection and Approval of Feeds

C 1.1 UPDATED	There must be a designated and competent person(s) responsible for the selection and approval of feeds.
C 1.2 NEW	The Participant must have an effective system to approve feed for incorporation, processing or merchanting (whether assured or non-assured) to ensure feed safety is not compromised.
C 1.3 UPDATED	Sufficient information must be available for each feed to ensure feed safety is not compromised and to ensure statutory labelling, customer and contractual requirements are met.
C 1.4 NEW	A list / database of current approved feeds for incorporation, processing or merchanting must be maintained.
C 1.5 UPDATED	Where feed ingredients other than medicated premixtures are mixed together by a third party prior to purchase, the individual components and inclusion levels of the mixture must be known to ensure legally compliant labelling.
Further Information	*Legislation requires that suppliers of complementary and compound feeds, upon request, supply customers with a formulation within a +/- 15% tolerance. It may be necessary to sign a confidentiality agreement to obtain this information. In the case of premixtures, suppliers are required to provide details of the feed materials used as carriers.*

C 1.6 UPDATED	All feed used under the scope of UFAS certification must comply with feed legislation in the country where it is used and the country where it is placed on the market.
C 1.7 UPDATED	All feed merchanted under the scope of UFAS certification must comply with feed legislation in the country where it is placed on the market.
C 1.8	Processed Animal Proteins and feeds containing them must be considered separately and be used only in accordance with the TSE regulations.
Further Information	*See APHA Guidance*

C 2 Assured Suppliers of Feeds

C 2.1 NEW	The Participant must have an effective system to approve suppliers of feed to ensure feed safety is not compromised.
Interpretation	*The supplier approval system will also cover suppliers of non-assured feeds and combinable crops*
C 2.2 UPDATED	The approval system must ensure that suppliers of feed are current certified participants of a scheme as detailed in the "Feed/Food Supplier schemes recognised by AIC" other than as identified in C 3 Non-Assured Feeds for Merchanting and C 4 Suppliers of Non-Assured Feeds for Merchanting.
Interpretation	*This also includes ingredients supplied by customers.*
Further Information	*See the AIC website for the current list of assurance schemes recognised by AIC:* *https://www.agindustries.org.uk/resource/feed-food-schemes.html*
C 2.3 UPDATED	The approval system must ensure that the feed supplied is covered by the scope of the suppliers' certification.
C 2.4 NEW	There must be a system in place to verify the current assurance status of the suppliers when entering and executing a contract or agreement.
Interpretation	*The Participant should be able to demonstrate how appropriate personnel are made aware of any suspensions or withdrawals from all relevant assurance schemes.*
Further Information	*Details of the recognised schemes and how to sign up to available alerts can be found here:* *https://www.agindustries.org.uk/sectors/trade-assurance-schemes/overseas.html*

C 2.5 UPDATED	If a supplier who is certified to a scheme recognised by AIC has their certification suspended or withdrawn during the execution of a contract or agreement, the Participant must: • Cease use/ merchanting of the feed • Establish the reason for suspension or withdrawal with the supplier • Take immediate steps to ensure that feed safety has not been compromised • Inform the Certification Body of the suspension / withdrawal and the outcome of the investigation • Not restart using/ merchanting of the feed until permission is received from the Certification Body or certification is reinstated
C2.6 UPDATED	The Participant must review the effectiveness of the supplier approval system and the performance of suppliers at intervals not exceeding 12 months.

C 3 Non-Assured Feeds for Merchanting

C 3.1 UPDATED	Participants may merchant the following feeds from non-assured sources and suppliers, but they must not be merchanted as assured under UFAS: • Complementary Feeds, which are packaged and marketed in individual containers of less than 5kg / 5ltr • Non-assured combinable crops • Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables • Non-assured non-digestible mineral grit.
C 3.2	Where non-assured complementary feeds being merchanted are intended for feeding to food producing animals the Participant must check that the feeds are labelled according to legislation.
C 3.3 UPDATED	All non-assured combinable crops merchanted by UFAS Participants must be clearly identified as non-assured in all records and documents.
C 3.4 UPDATED	Non-assured combinable crops must be physically separated from assured combinable crops and full traceability from seller through store and/or transport to the recipient must be demonstrated.
C 3.5 UPDATED	Non-assured combinable crops must be stored/transported with assured Participants.
C 3.6 UPDATED	Assurance stickers must not be used for these crops on the accompanying Combinable Crops Passport.

C 4 Suppliers of Non-Assured Feeds for Merchanting

C 4.1 NEW	The supplier approval system must also cover suppliers of non-assured combinable crops
Interpretation	*Where non assured crops are merchanted, the Participant may purchase from suppliers who are non-assured.*
C 4.2 UPDATED	The supplier approval system must ensure that non-assured suppliers of feed (other than primary producers) of the non-assured feeds listed in clause C 3.1 provide confirmation of application for registration to the appropriate authority under the Feed Hygiene Regulation.

Section D Suppliers of Subcontracted Services

D1 Selection and Approval of Suppliers of Subcontracted Services Pa, B, C

D 1.1 NEW	The participant must have an effective system to approve suppliers of subcontracted services to ensure food/ feed safety is not compromised.
D 1.2 UPDATED	There must be a designated and competent person(s) responsible for the selection and approval of suppliers of subcontracted services that may affect food/ feed safety.
Interpretation	*Contractors which may affect feed safety may include but are not limited to:* • *Haulage* • *Storage* • *Processing* • *Calibration* • *Pest Control* • *Hygiene operations* • *Engineering & Maintenance*

D2 Third-party Subcontracted Processors Pr, C

D 2.1 UPDATED	Subcontractor processors must be current certified participants of a scheme as detailed in the "Service Supplier schemes recognised by AIC" other than as identified in sub-section D 2.3 Non-Assured Subcontract Processors.
Further Information	*https://www.agindustries.org.uk/resource/feed-food-schemes.html*
D 2.2 NEW	The Participant must have a written agreement with all third party processors contracted to process food/ feed, identifying each party's responsibilities to maintain food/ feed safety.

D 2.3 Non-Assured Subcontract Processors	
D 2.3.1 UPDATED	Where a subcontracted processor certified to a Service Supplier scheme recognised by AIC is not available, the Participant must obtain permission from the Certification Body prior to use of a non-certified processor.
D 2.3.2 UPDATED	A documented risk assessment must be carried out of all non-assured subcontracted processors and each subcontracted process prior to use to ensure that any potential feed safety hazards are controlled.
Interpretation	*This assessment should consider all activities carried out by the processor on behalf of the Participant. The assessment must also include confirmation of compliance with relevant food/ feed legislation.* *The Certification Body reserves the right to visit any non-assured subcontracted processors (see Scheme Rules).*
D 2.3.3 UPDATED	Where a process is carried out on the supplier's premises, the Participant must carry out a physical audit of the premises and process prior to use and then at a predefined, risk assessed frequency to ensure compliance with all relevant clauses of this Standard.
D 2.3.4	The approval system must ensure that non-assured subcontracted processors provide evidence from their Competent Authority that they are Feed Business Operators registered under the Feed Hygiene Regulation.

D3 Third-party Contracted Transport Pa, B, C

D 3.1 UPDATED	All bulk hauliers contracted by the Participant to transport food/ feed must be certificated participants of a transport scheme listed on the "Service Supplier schemes recognised by AIC" (unless providing traction only).
Interpretation	*Hauliers of packaged or container transported food/ feed do not need to be assured.*
Further Information	*See the AIC website for the current list of assurance schemes recognised by AIC:* *https://www.agindustries.org.uk/resource/service-supplier-schemes.html*

D 3.2 UPDATED	Where a bulk haulier that is not a certificated participant of a transport scheme listed on the "Service Supplier schemes recognised by AIC" provides traction only (i.e. only transports food/ feed using the Participant's trailer) the driver must be trained by the Participant.
D 3.3 NEW	The Participant must have an effective system to instruct all contracted hauliers to ensure food/ feed safety and traceability are maintained.
Interpretation	*The descriptions of the load(s) to be carried should be sufficiently detailed and precise (avoiding generic terms) to allow the haulier to assess potential risks to the feed from previous loads and the potential risks to subsequent loads.*

D4 Third-party Contracted Bulk Storage B, C

D 4.1 UPDATED	All bulk stores contracted by the Participant for food/ feed storage must be a certificated participant of a storage scheme listed on the "Service Supplier schemes recognised by AIC" other than as identified in clause D 4.2
Interpretation	*Offsite stores may be managed by the participant and included in their certification scope.* *The Certification Body reserves the right to visit any non-assured stores (see Scheme Rules).*
Further Information	*See the AIC website for the current list of assurance schemes recognised by AIC:* *https://www.agindustries.org.uk/resource/service-supplier-schemes.html*
D 4.2 NEW	Where the Participant wishes to use a bulk store that is not currently certified to a storage scheme listed on the "Service Supplier schemes recognised by AIC, the Participant must apply to the Certification Body and have the store added to their scope or the Store must be certified in their own right before food/ feed can be outloaded as assured.
Interpretation	*Where a Participant commences using a store prior to its addition to their scope or prior to certification in its own right, there is a risk that it may not be approved/ certified resulting in loss of assurance of the food/ feed.*
D 4.3 NEW	The Participant must have a written agreement with all third party bulk stores contracted to store feed, identifying each party's responsibilities to maintain feed safety.

D5 Third-party Contracted Packaged Feed Storage Pa, B, C

Interpretation	*Stores used for packaged feeds do not need to be certified to a storage scheme listed on the "Service Supplier schemes recognised by AIC".*
D 5.1	If a third-party contracted packaged feed store is not certified to a storage scheme listed on the "Service Supplier schemes recognised by AIC", the Store must be audited by the Participant prior to use and at intervals not exceeding 12 months to ensure compliance against relevant clauses of this Standard.
Guidance	*The Certification Body reserves the right to visit any non-assured stores (see Scheme Rules)*
D 5.2 NEW	The Participant must have a written agreement with all contracted packaged stores identifying each party's responsibilities to maintain food/ feed safety.
Guidance	*Based on the risk assessment carried out by the Participant this may be an on-site or desktop audit.* *See the AIC website for the current list of assurance schemes recognised by AIC:* *https://www.agindustries.org.uk/resource/service-supplier-schemes.html*
D 5.3 UPDATED	The approval system must ensure that non-assured contracted packaged stores provide evidence of notification to the Competent Authority that they are Food/ Feed Business Operators under the Food and / or Feed Hygiene Regulation.

D6 Management of Rail or Water Transport B, C

D 6.1	The Participant must have a written agreement(s) for all cargoes transported by water or rail, identifying each party's responsibilities to maintain food/ feed safety.
Interpretation	*This should include parties responsible for loading/ unloading facilities, supervision of loading/ unloading, chartering of vessels/ rail cars, sampling and analysis (see sampling and analysis section).*
D 6.2	Where the Participant is responsible for chartering the vessel/ railcars, there must be an effective system to ensure food/ feed safety is maintained.
Interpretation	*This should include consideration of the design and suitability of the vessel/ railcars as well as previous cargoes.*

D 6.3	Where the Participant loads and/ or discharges feed into / from vessels/ railcars, or contracts a third party to do so, there must be an effective system to ensure food/ feed safety is maintained.
Interpretation	*This system should include, but is not limited to, appointing a Cargo Superintendent(s) from an inspection company(ies) listed on the 'Service Supplier schemes recognised by AIC', or other designated and competent person(s).*
D 6.4	Before loading commences the vessel hold(s)/ railcar(s) must be inspected to ensure feed safety is not compromised.
D 6.5	There must be a record of the previous three cargoes and any cleaning conducted in the vessel hold(s)/ railcar(s). Any cleaning carried out must be completed to ensure feed safety is not compromised.
Interpretation	*The descriptions of the three previous cargoes should be sufficiently detailed and precise (avoiding generic terms) to allow potential risks to the feed to be assessed.*
D 6.6	Before loading or discharging feed, handling equipment (grabs, conveyors, hoppers dock transport, etc.) must be inspected to ensure feed safety is not compromised.
Interpretation	*This may include but is not limited to consideration of the previous use, any cleaning carried out, and the cleaning agents used.*
D 6.7	Before and during discharge the feed must be inspected to ensure feed safety has not been compromised during transport.

Section E Sales, Formulations and Labels

E1 Sales Contracts / Agreements / Feed Specifications A

E 1.1	There must be a clear understanding of the feed order requirements between the Participant and the customer/recipient, including delivery instructions, which may be in the form of a written contract.
Interpretation	*This should include the species and type of livestock for which the feed is intended, but also any special customer requirements such as market to be supplied, or specifying absence or presence of specific feed ingredients.* *Also consider the registration/ approval status of the customer.*
E 1.2	Sales Agents appointed by the Participant who do not hold title to the goods sold and who are not themselves independent merchants, must act under the control of the UFAS certificated Participant in accordance with this Standard.

E2 Product Design and Formulations C, F

E 2.1	Feeds must be designed by a designated person(s) with appropriate experience and/ or training to ensure they are safe for the intended use.
Interpretation	*Feed design may include limitations on use of specific feed ingredients, customer requests or rework.*
E 2.2	Feeds must be formulated by a designated and competent person(s) with appropriate experience and/ or training to meet the feed design requirements.
E 2.3	Any cross contamination risks and production constraints for each formulation must be considered and managed by a designated and competent person(s).
E 2.4	Each formulation must be uniquely identified.
E 2.5	Each version of a formulation must be uniquely identified with a version number and date.
E 2.6	Formulations must be reviewed to ensure that feeds continue to meet feed safety, legislation and customer requirements.

E3 Labelling and Marketing Claims Pa, B, C, F

E 3.1 UPDATED	All labelling information required by regulations must be included on documents accompanying bulk feeds or on labels attached to the feed packaging.
E 3.2	Where a feed / feed ingredient is comprised of several components, these must be identified and declared as required by legislation.
Further Information	*UK/ EU Legislation on labelling and marketing feed requires that suppliers of complementary and compound feeds, upon request, supply customers with a formulation within a +/- 15% tolerance. It may be necessary to sign a confidentiality agreement to obtain this information. In the case of premixtures, suppliers are required to provide details of the feed materials used as carriers.*
E 3.3 UPDATED	Where the Participant is responsible for the labelling of the feed, their company name, address, and where available, Feed Hygiene Approval Number and/ or VMD approval number must be shown. Where the Participant is not the producer of the feed, the producer's Feed Hygiene Approval or Registration Number and/ or VMD approval number must be shown.
Further Information	*Feed businesses who are producing compound feeds which do not need to be approved may request an identifying number from the authorities (EU Regulation 767/2009 Article 17.1 c).*
E 3.4 UPDATED	All feed supplied must show confirmation of the scheme ID number for the supplier responsible for the labelling, either on the package label or on bulk delivery documents.
Interpretation	*i.e. 'UFAS – NNNN' where NNNN is the Participant's UFAS scheme ID number.* *Where the Participant manufactures feed on behalf of a non-assured customer the UFAS number should not be shown.*
E 3.5 UPDATED	Where a Participant is not responsible for the labelling, confirmation of the Participant's certification must be provided to recipients by being included on contracts, receipts or invoices for all feeds.
Interpretation	*i.e. 'UFAS – NNNN' where NNNN is the Participant's UFAS scheme ID number.*

Section F Premises, Equipment, Personnel and Own Transport

F1 Premises Pa, B, C, R

F 1.1 UPDATED	The layout, design and maintenance of the site, buildings, storage, drainage systems and other facilities, must be fit for purpose, in a good state of repair and protect the food/ feed from contamination and/ or deterioration and not compromise food/ feed safety.
F 1.1.1 UPDATED	There must be appropriate lighting to ensure cleaning, processing and other activities can be undertaken effectively.
F 1.2 UPDATED	The Participant must ensure that appropriate and proportionate security measures are planned and implemented to monitor and prevent unauthorised access at all times wherever this is deemed necessary to maintain feed safety.
Interpretation	*These measures may include physical security, site access control, CCTV, control of visitors / contractors, etc. including during non-operational periods.*
Further Information	*Appropriate and proportionate security measures need to be implemented to control access to protect food/ feed from deliberate or accidental contamination.* *For further guidance see PAS 96:2017*
F 1.3 UPDATED	The Participant must have controls on eating, drinking and smoking/ vaping on site to ensure these activities do not compromise food/ feed safety.
F 1.4 UPDATED	Employees, contractors and visitors (including vehicle drivers) must be made aware of controls on eating, drinking and smoking/ vaping in areas where these activities may compromise food/ feed safety.
F 1.5 UPDATED	In areas where there is a risk of contaminating food/ feed, employees, contractors and visitors (including vehicle drivers) must wear suitable and hygienic workwear.
F 1.6 NEW	Where this may compromise food/ feed safety, employees, contractors, and visitors (including vehicle drivers) must be advised that entering the site when suffering from a communicable enteric disease is not permitted.
F 1.7 UPDATED	Suitable and sufficient washing facilities and toilets must be provided and maintained in a hygienic condition. These facilities must not compromise food/ feed safety.
Further Information	*It is a legal requirement to provide facilities including for contractors and visitors (including vehicle drivers).*

F 1.8	Potential chemical contaminants must be managed to maintain feed safety.
F 1.9	Potential physical contaminants must be managed to maintain feed safety.
F 1.10	Potential microbiological contaminants must be managed to maintain feed safety.
F 1.11 NEW	Potential allergen contaminants must be managed to maintain food safety or where required by customer terms and conditions.
F 1.12 UPDATED	Where required to maintain food/ feed safety there must be an effective documented inspection and cleaning system covering site, buildings, storage and equipment.
F 1.13 UPDATED	Cleaning, sanitising and disinfection agents used for food/ feed contact surfaces must be identified by the manufacturer as suitable for use on food/ feed contact surfaces, and used and applied in accordance with the manufacturers' instructions.

F2 Personnel A

F 2.1	All personnel must be competent in the tasks they may be asked to undertake relevant to food/ feed safety.
F 2.2	Deputies must be identified to undertake tasks relevant to feed safety.
F 2.3 UPDATED	All personnel who may impact feed safety, including permanent and temporary personnel, must be informed of their duties, authority and responsibilities in job descriptions, Participant's procedures or written instructions
F 2.4	Job descriptions, relevant procedures or written instructions must be reviewed when there are any changes to the Participants' operations, personnel authority, or responsibilities.
F 2.5 UPDATED	All personnel (including temporary/ agency personnel) must have received training in food/ feed safety relevant to their role(s).

F 2.6 UPDATED	Records of training must identify the individual trained and confirm receipt and content of training provided.
Interpretation	*Training records may include but are not limited to:* • *Date* • *Signature and printed name of both trainer and trainee* • *Topics covered* • *Certificates (where held) obtained from online/ internal/ external training organisations* • *Self-assessment reports where appropriate* • *Competency records* *Records may be paper or electronic.*
F 2.7 UPDATED	Where relevant to food/ feed safety, personnel competence must be evaluated after training, and reviewed at least every 12 months, or earlier if changes to the scheme requirements, legislation, business or operations occur.

F3 Non-conforming Feeds Pa, B, C, R

F 3.1 UPDATED	There must be an effective system to identify and control non-conforming feed which must prevent unauthorised use/ release/ sale/ supply.
Guidance	*Non-conforming feeds may arise or be identified at a number of points including, but not limited to:* • *Intake* • *In process* • *Storage* • *Outloading* • *Delivery* • *Customer complaints*
F 3.2 NEW	There must be a designated and competent person (or persons) with deputies, responsible for the management of the non-conforming feed system.
F 3.3 UPDATED	All incidences of non-conforming feed, and subsequent actions must be traceable.
F 3.4 NEW	Feed with an identified feed safety issue must be subject to a documented risk assessment by a designated and competent person(s)
Interpretation	*This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures.*

F 3.5 NEW	Authorisation for destination, alternative use or disposal of any non-conforming feed with an identified feed safety issue must be confirmed by a designated and competent person(s) and traceability be maintained.
Interpretation	*This may be carried out on a case-by-case basis or included in Participant's procedures.*
F 3.6 UPDATED	The underlying cause of any non-conforming feed with an identified feed safety issue must be investigated, and appropriate actions taken to prevent recurrence.

F4 Recycling and Disposal of Non-feed Products and Waste Pa, B, C, R

F 4.1 NEW	Feed must be protected from contamination by materials not intended for food/ feed use.
F 4.2 UPDATED	Waste and material for recycling must be collected into suitable and clearly identified receptacles/ locations to prevent contamination of food/ feed.
Guidance	*This may include solids and liquids (including water).* *Suitable receptacles should not provide harbourage or access to food sources for pests.*
F 4.3 NEW	Materials for energy production including bought in fuel for use on site(e.g. biomass) must be stored in suitable and clearly identified receptacles/ locations to prevent contamination of food/ feed.
F 4.4 NEW	The Participant must ensure waste and material for energy production or recycling are clearly identified when leaving the site to exclude use as food/ feed.

F5 Water B, C

F 5.1	Water (including ice and steam)coming into contact with Food/ Feed or food/ feed contact surfaces must either be of potable quality or otherwise not compromise food/ feed safety at the point of use, in accordance with applicable legislation
Interpretation	*This should include not only the source of water but also the on-site water storage and distribution system.*
Further Information	*See definitions in Food Hygiene Regulation EU 852/2004, Feed Hygiene Regulation EU 183/2005 as amended*

F 5.2 UPDATED	Where water used is not from a potable water source it must be risk assessed and appropriate control measures implemented to ensure that feed safety is not compromised.
Interpretation	*Verification of water quality may involve laboratory analysis.* *When mains water is used and comes into contact with food/ feed, a copy of the analysis report from the local water supplier should be retained*

F6 Pest Control Pa, B, C, R

F 6.1 UPDATED	There must be an effective preventative pest management programme to maintain feed safety and biosecurity.
Interpretation	*Any animals (wild, domestic, and feral vertebrates and invertebrates) which are present and could contaminate food and/ or feed are considered pests for the purposes of this section.*
Guidance	*Biosecurity/ disease risks may vary seasonally and geographically.*
F 6.2 UPDATED	There must be a designated employee responsible for the pest management programme.
F 6.3 NEW	Pest management activities, including use of treatments, must be carried out by designated and competent employees of the Participant, or by a competent pest management organisation.
F 6.4 NEW	Production and Storage facilities must be adequately proofed against the ingress of pests.
F 6.5 NEW	The areas surrounding production and storage must be managed to minimise food sources and harbourage for pests.
F 6.6 UPDATED	The pest management programme must include inspection of the production and storage facilities and surrounding areas at intervals defined by risk assessment.
F 6.7 UPDATED	Results of inspections must be recorded, and any recommendations reviewed and actioned in a timely manner.
F 6.8 UPDATED	There must be a site plan showing locations of monitoring and control points, traps and bait stations.
Interpretation	*The site plan should be updated regularly, including locations of temporary control points, traps and bait stations used in response to pest activity*
F 6.9 NEW	All control points, traps and bait stations must be uniquely identified.

F 6.10 NEW	The pest management programme must identify types of treatments and/ or controls permitted by the Participant or their customer(s) to be used on site.
F 6.11 NEW	Any treatments or controls must comply with legislation and be used in accordance with the manufacturer's instructions.
F 6.12 UPDATED	If the presence of pests has the potential to impact food and feed safety, investigations and remedial actions must be taken in a timely manner.
Interpretation	*The nature of actions required, and the timescales will vary according to the level of activity and the areas where it is found.*
F 6.13 NEW	Where food/ feed has been contaminated by pest activity or pest control treatments the food/ feed must be treated as non-conforming product
F 6.14 NEW	Treatments used must not contaminate the feed.
F 6.15 NEW	Treatments and controls used, and their locations must be recorded by the designated and competent person(s) or by the competent pest control organisation and reviewed by the designated responsible employee.
Interpretation	*Records may include nature, duration, location and quantities of treatments used.*
F 6.16 UPDATED	Where shooting takes place as part of the pest management programme, the activity must be risk assessed to ensure the food/ feed is not contaminated.
F 6.17 UPDATED	Bait station locations must be planned to avoid contamination of food/ feed.
F 6.18	Bait stations must be secured unless risk assessment confirms this is not necessary.
F 6.19 NEW	Products used in the Pest Management Programme that are no longer required must be disposed of in accordance with product instructions and legislation.
F 6.20 NEW	The Participant must dispose of dead vertebrate pests in accordance with legislation and to maintain food/ feed safety.

F7 Handling and Processing Equipment B, C

F 7.1 UPDATED	All equipment which comes into contact with food/ feed must be fit for its intended use, prevent contamination and not compromise food/ feed safety.

F 7.2 NEW	The participant must carry out a risk assessment to establish which processing equipment is fundamental to maintaining feed safety and / or compliance with feed specifications, tests must be undertaken to establish its initial effectiveness.
Interpretation	*The risk assessment needs to take account of the nature of the feeds manufactured, variation in batch sizes, equipment maintenance or changes, process control changes and QC results.*
Further information	*Guidance on process validation and interpretation of results can be found in the UFAS Guidance – Sampling and Testing.*
F 7.3 UPDATED	All equipment which comes into contact with feed must be maintained to prevent contamination and ensure feed safety is not compromised.
F 7.4 NEW	All equipment which comes into contact with food/ feed (including equipment that is also used to handle non-food/ non-feed products), must be operated to prevent contamination and ensure food/ feed safety and customer requirements are not compromised.
F 7.5 UPDATED	In the event of equipment breakdown and/ or maintenance, systems must ensure food/ feed safety is not compromised.
F 7.6 UPDATED	All maintenance and servicing activities which could have an effect on food/ feed safety must be recorded, including evidence of acceptability before the equipment is returned to service.
F 7.7 UPDATED	Lubricants which may come into contact with feed during the process must be identified by the manufacturer as suitable for incidental feed / food contact and used in accordance with the manufacturers' instructions.

F8 Plant Calibration B, C

F 8.1 NEW	There must be effective systems to ensure that monitoring and measuring devices required for food/ feed safety and/ or specifications operate within defined tolerances.
F 8.2 UPDATED	Calibration and internal check methods must be defined and effective, covering the full range of measurement.
F 8.3 UPDATED	Calibration methods must use reference equipment traceable to national standards, where available.

F 8.4 UPDATED	There must be an up to date list / database of all monitoring and measuring devices required for feed safety and/ or specifications with defined calibration and/ or internal check frequencies.
Interpretation	*This may include, but is not limited to, devices used for monitoring or measuring:* • *Weight* • *Volume* • *Temperature* • *Pressure* • *Flow rate* • *pH* • *Moisture, relative humidity*
F 8.5 NEW	All equipment on the list / database of monitoring and measuring devices requiring calibration, must be calibrated at intervals not exceeding 12 months, or more often if required by risk assessment.
F 8.6 NEW	All equipment on the list / database of monitoring and measuring devices requiring internal checks, must be checked at intervals to ensure food/ feed safety is not compromised.
F 8.7 NEW	All equipment in the list / database must be capable of providing precise and accurate measurements for the range being monitored and measured and meet defined tolerances.
F 8.8 UPDATED	If monitoring or measuring devices are found to be operating outside defined tolerances, the Participant must carry out a risk assessment to establish the effect on food/ feed safety and/ or specifications and where required any food / feed affected must be treated as non-conforming product.
Interpretation	*This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures.*
F 8.9 NEW	If monitoring or measuring devices are found to be operating outside defined tolerances, the Participant must carry out a risk assessment to establish if ongoing use of the device would compromise feed/ food safety and take appropriate action until the device is operating within defined tolerances.
F 8.10 NEW	The Participant must demonstrate that any Weighbridge(s) they operate (including public weighbridges) to provide weights for contractual or legal purposes, are calibrated at least annually by a competent external company.

F 8.11 NEW	The Participant must demonstrate that any Weighbridge(s) they use but do not operate, to provide weights for contractual or legal purposes, are calibrated at least annually by a competent external company, or in the case of a public weighbridge approved by the relevant authority.

F9 Own Transport B, C

F 9.1 Vehicle Inventory and Identification

F 9.1.1	Participants must enter UFAS vehicles on the AIC Vehicle Inventory which can be accessed on the AIC Portal. This includes owned or operated (including acquired new and second-hand bulk vehicles), hired or leased. Information required for each entry in the inventory is: • registration number (rigids only) • type • VIN/chassis number • date of purchase or hire/leased • date of disposal or removal from the scheme
Further Information	*The AIC Vehicle Inventory can be found at https://aicportal.kiwa.co.uk* *For initial registration for the Vehicle Inventory contact uk.feed@kiwa.com.*
F 9.1.2	Participants must maintain an up to date inventory of Non-UFAS vehicles owned or operated (including acquired new and second-hand bulk vehicles), hired or leased.
Interpretation	*Non-UFAS vehicles may be added to the AIC Vehicle Inventory although this is not mandatory.*
F 9.1.3.1	When a new, hired/leased or second-hand vehicle has been added to the Haulier's fleet, the Haulier must inform, and gain and retain written approval from the Certification Body.
F 9.1.3.2	New vehicles require documented confirmation of purchase including VIN/chassis number.
F 9.1.3.3	Rigid vehicles and all trailers hired/leased must be from a TASCC Haulage Certified company. (see TASCC Appendix 19)

F 9.1.3.4	Before hiring/leasing or purchasing second-hand vehicles for carrying any feed or food, the Haulier must have as a minimum: • a signed declaration that no materials on the current forbidden/exclusion list of the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) have been carried • details of the last three loads carried • cleaning and sanitising operations relating to these loads • VIN/Chassis number • Date of acquisition
F 9.1.4.1	All vehicles must be identified.
F 9.1.4.2	All vehicles must be uniquely numbered or lettered.
F 9.1.4.3	All vehicles must include the Haulier Scheme ID for identification purposes.
F 9.1.4.4	All vehicles identification must link to chassis/VIN number on the inventory.
F 9.1.4.5	Whatever the method of identification is, it must be permanently fixed and appear on both sides and the rear of the vehicle and be clearly visible.
F 9.1.4.6	The size must be no smaller than number-plate lettering and in a durable form that will not be damaged or erased by normal operations or cleaning.
F 9.1.4.7	Vehicle identification is also applicable to hired vehicles which operate under the Hauliers Scheme ID.
F 9.1.4.8	The Participant's Scheme ID must not be displayed on vehicles unless a current and valid UFAS certificate is held.
F 9.1.5	Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.

F 9.2 Vehicle Construction, Cleaning and Maintenance

F 9.2.1	The load carrying areas and equipment of bulk vehicles and trailers must be constructed so that feeds are protected from contamination and cross contamination.
Further Information	*Vehicle and equipment design should permit effective cleaning and maintenance.*

F 9.2.2	Before using any vehicle (including new) it must be thoroughly pressure cleaned and sanitised (to include all surfaces that come into contact with food or feed) in accordance with the manufacturer of food/feed safe sanitisers recommendations and inspected. Proof of appropriate cleaning and inspection must be kept for audit.
F 9.2.3	Exteriors of all vehicles must not represent a contamination risk when presented for the carriage of goods. To ensure this, vehicles must be cleaned routinely in accordance with the operator's procedures, customer and legal requirements.
Further Information	*Requirements may vary according to the species of livestock being fed and in the event of disease outbreaks.*
F 9.2.4	Vehicles, equipment and load carrying areas must be inspected and if necessary, cleaned to remove any residue of the previous load and allowed to dry internally before loading. A record is to be made when the vehicle has been inspected even if cleaning is not required.
F 9.2.5	All hauliers and drivers must comply with the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) and the AIC Haulage Contaminant Sensitive List which defines the required regime of cleaning and sanitising of the vehicle and its load carrying area/equipment to be carried out following carriage of the goods.
Further Information	*The cleaning regimes as stipulated in the IDTF are:* *A - Dry Cleaning* *In most cases where the material is dry, thorough brushing or vacuuming is sufficient, however if the material is caked or damp, washing will be necessary.* *B - Cleaning with water* *Washing with hot water (70-80°C) is recommended wherever possible. Where this is not practically possible cold water may suffice. All surfaces must be dry before handling or coming into contact with feeds.* *C - Cleaning with water and a cleansing agent* *Washing with a hot (70-80°C) solution of any food grade cleansing agent diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with feeds.*

	D - Cleaning and disinfection *Pressure clean with a hot (70-80°C) solution of any combined food grade cleansing agent/disinfectant diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with feeds.*
F 9.2.6	All vehicles, their load carrying areas and equipment must be cleaned routinely and sanitised at least every six weeks, or as required by International Database for Transport of Feed (IDTF) (www.icrt-idtf.com). Alternatively, the frequency of cleaning and sanitising can be determined by implementing a fully documented HACCP.
F 9.2.7	Inactive periods must be recorded, and the vehicle must be cleaned and sanitised prior to use if the inactive period is outside of the normal cleaning and sanitising cycles.
F 9.2.8	Cleaning and disinfection agents used for load carrying areas and equipment of bulk vehicles and trailers must be identified by the manufacturer as suitable for use on feed / food contact surfaces and used in accordance with the manufacturers' instructions.
F 9.2.9	Vehicles that have carried material on the AIC Haulage Exclusion list or those in the list of differences as shown as Forbidden in the International Database for Transport of Feed (IDTF) (www.icrt¬idtf.com) shall not be presented for the carriage of goods.
Further Information	*See the International Coalition for Road Transport (ICRT) International Database for the Transport of Feed (IDTF) at www.icrt-idtf.com.*
F 9.2.10	Vehicle maintenance must ensure that food/ feed safety is not compromised.

F 9.3 Haulage Operations

F 9.3.1	Records must be maintained for all previous loads carried for each bulk vehicle/ trailer, together with details of any relevant cleaning/ disinfecting operations.
F 9.3.2.1	At collection/delivery points, drivers must be able to show evidence of the current load and three previous loads carried on bulk vehicles/trailers together with the cleaning or sanitising or inspecting operations relating to each load.
F 9.3.2.2	Where a vehicle has several compartments, the current load and previous three loads for each compartment must be declared.

F 9.3.2.3	Generic terms (e.g. biomass, fertiliser, ash, stone or dust) must not be used and descriptions must be as detailed as is necessary to accurately identify the goods.
F 9.3.2.4	Where the previous load has been rejected due to contamination, the trailer must be cleaned as per subsequent customer terms and conditions and/or IDTF cleaning regime.
F 9.3.3	When transporting combinable crops in the UK, the Participant must use the Combinable Crops passport and ensure that it is completed and signed by all relevant parties.
Guidance	*The current combinable crops passport can be downloaded from the AIC website.*
F 9.3.4	Any residues resulting from the cleaning or sweeping out of the delivery vehicle after a delivery has been made must be disposed of in the designated place, at the delivery premises with the consent of the site supervisor. Where facilities are not available at a delivery site, then residues must be disposed of as per the Participant's procedures

F 9.4 Provision of Third-party Haulage T

F 9.4.1	The Participant must ensure that they receive written instructions (e.g. email, SMS, fax) from the company contracting the haulage covering the full details of the collection and delivery requirements. These must be passed on to the Driver.
F 9.4.2	Participants must make the company contracting the haulage aware of the last three loads carried by the bulk vehicle or trailer that will be used for the work to establish customer acceptance.
Guidance	*Some food/ non-feed customers may have specific requirements e.g. food allergens.*
F 9.4.3.1	When collecting UK combinable crops, the driver must obtain from the farmer/storekeeper at the point of loading a completed and signed passport either: • bearing a valid farm assurance/ TASCC/ UFAS sticker (if applicable); or a • pre-printed valid farm assurance/ TASCC sticker/assurance number (with agreement from the customer/recipient)

F 9.4.3.2	The passport includes a declaration that the vehicle has been inspected and found to be visually clean by both the person responsible for loading and the driver.
F 9.4.3.3	The driver must ensure that the vehicle does not leave the collection point until a completed and signed Combinable Crop Passport has been obtained. Drivers must ensure that sections 2 and 3 of the Combinable Crop Passport have been completed and signed.
F 9.4.3.4	The passport must accompany the load to the point of delivery. Any load that arrives at a delivery point without a fully completed passport will not be accepted.

Section G Operations

G1 Intake Pa, B, C, R

G 1.1 NEW	Intake of food/ feed to site must be pre-arranged/ booked.
G 1.2 NEW	Accompanying documentation must be checked by a designated and competent person(s)to ensure it is correct and matches the pre-arranged/ booked food/ feed intake.
G 1.3 NEW	The food/ feed must not be unloaded until authorisation and instruction is given to do so by a designated and competent person(s).

G2 Bulk Intake B, C

G 2.1 NEW	The bulk vehicle/ trailer load carrying area must be covered upon arrival, if not the load must be rejected.
G 2.2 UPDATED	For bulk intakes of food/ feed the individual identification of the vehicle/trailer/demountable container and the haulier's assurance scheme ID must be checked on the vehicle and cross referenced against the documentation.
G 2.3.1 UPDATED	The documentation must include the last three loads and any cleaning carried out.
G 2.3.2 UPDATED	If AIC Exclusion List goods have been carried, the vehicle must be rejected. The Participant's Certification Body, and the supplier/ owner/ customer of the food/ feed must be informed in a timely manner to preserve food/ feed safety.
G 2.3.3 UPDATED	If AIC Sensitive List goods have been carried the documentation must confirm that the vehicle/ trailer has been cleaned as required by the AIC Sensitive List. If this is not available the food/ feed must be considered as non-conforming.

G 2.4 NEW	Feed must remain protected from contamination prior to and during unloading.
G 2.5 NEW	Vehicles must not be unloaded if their exterior condition presents a risk to food/ feed safety.

G3 Packaged feeds intake (including IBCs and big bags) Pa, B, C, R

G 3.1	The condition and integrity of packages must be checked as appropriate before accepting the feed. Any damaged packages must be considered as non-conforming product, and the owner of the feed informed.
G 3.2	Feed descriptions on packages must match the delivery documentation. Packages without a clear description must be considered as non-conforming product and the owner of the feed informed.

G4 Intake Operations Pa, B, C, R

G 4.1 UPDATED	A designated and competent person(s) must be available to sample/ inspect, approve/ reject and supervise the unloading and intake of food/ feeds.
Interpretation	*Inspections should include, as appropriate, assessment of:* • *Colour* • *Physical form* • *Odour* • *Contamination by insect pests, droppings and other extraneous matter* • *Microbial or mould damage* • *Presence of foreign matter* • *Compliance with specification*
G 4.2	Systems must be in place to prevent incorrect unloading of raw materials/ feed to maintain feed safety and traceability.
G 4.3	Systems must be in place to ensure that bins/ bays/ silos/ stores/ tanks are suitable for receiving the raw materials/ feeds, to ensure feed safety and maintain traceability.
G 4.4	Facilities must be available for cleaning out of vehicles after tipping/ discharging or, with the agreement of the supplier/ owner of the food/ feed, the driver be directed to a site approved by the Participant where sweeping/ washing out can take place.

G 5 Identification of products not intended for feed use Pa, B, C, R

G 5.1	Any materials produced, used or stored in the same premises by the Participant but not intended for feed use, must be clearly segregated from feed and identified as such during all stages of production / processing, packing, storage, despatch and supply.
G 5.2	Adequate storage facilities must be provided for any materials not intended for feed use (including cleaning materials, lubricants, fuels, etc.), to prevent contamination of feeds.

G 6 Bulk Storage Operations B, C

G 6.1	Bulk feed must be protected from deterioration, contamination and cross contamination.
G 6.2	All bulk feeds must be clearly separated, identifiable and traceable throughout storage and processing.
G 6.2.1	Intermediate products and finished feeds in store must be identified by product name or code, date and time of manufacture or batch identification as appropriate to the product type.
G 6.3	Carousel / micro-weigh hoppers must be clearly identifiable, their contents recorded, and lids must be securely fitted.
G 6.4	Vehicles and plant must be operated such that they cannot adversely affect stored feed.
G 6.5	There must be risk assessed, planned intervals for the inspection and cleaning of bulk storage facilities.
Interpretation	*This includes "tote bins" and other IBCs used internally for storage.*
G 6.6	For bulk stores storing more than one feed, bays, tanks and bins must be identified and there must be a storage plan.
Interpretation	*This includes "tote bins" and other IBCs used internally for storage.*
G 6.7	When there is a change of feed to be stored in a bulk bay, tank or bin, there must be a system to ensure it is empty and cleaned as necessary prior to refilling, to avoid cross contamination.
Interpretation	*This includes "tote bins" and other IBCs used internally for storage.*

G 7 Packaged Storage operations Pa, B, C, R

G 7.1	Packaged feed must be protected from deterioration, contamination and cross contamination.
G 7.2	All packaged feeds must be clearly separated, identifiable and traceable throughout storage and processing.

G 7.3	Storage of packaged feeds must allow access to store walls for cleaning and pest control.
G 7.4	Feeds in opened bags or containers must be protected from contamination, cross contamination or incorrect use.
G 7.5	Any damaged or leaking packages, and products affected by them, must be segregated and considered as non-conforming products.

G 8 Stock Management Pa, B, C, R

G 8.1	There must be documented stock rotation practices in place for all feeds.
G 8.2 UPDATED	No feeds which have exceeded the use by or best before dates may be used by the Participant or supplied to a customer unless evaluated and approved by a designated, responsible person.
G 8.3	Fishmeal, processed animal protein, and mixtures containing them must be stored in accordance with current legislation.
Further Information	See APHA Guidance

G 8.4 Storage of Feed and Combinable Crops for Third Parties S

G 8.4.1	There must be a written agreement between the Participant and the owner of the food/ feed.
Further Information	*E.g. The AIC No. 9 Contract Note for the Storage of Grain, Oilseeds or Animal Feed Materials.*
G 8.4.2	Where aeration is not available the Participant must notify the customer/owner of the goods.
G 8.4.3 UPDATED	If the Participant has been requested to carry out mass balance calculations to comply with the EU Renewable Energy Directive (RED) by the owner of the goods, the Participant must also be certified to TASCC, including the AIC RED Module.
Further Information	*The AIC RED Module can be found on the AIC website.*
G 8.4.4.1	All combinable crops of UK or Republic of Ireland (ROI) origin must be accompanied on receipt by a correctly completed Combinable Crops Passport.
G 8.4.4.2	The Participant must confirm with the owner of the food/ feed whether a Combinable Crop Passport is required for imported combinable crops.

G 8.4.4.3	The owner of the food/ feed must instruct the Participant whether the passport is completed for imported Combinable Crops.
G 8.4.4.4	Assured Combinable Crops passport must be pre-printed with the supplier's assurance status or have a valid farm assurance or trade assurance sticker attached.
Interpretation	*For crops delivered from a FEMAS source, stickers are not available but written confirmation of the valid certificate and scope is sufficient to be included with the Combinable Crops Passport.*
G 8.4.4.5	The Participant must check the assurance status of growers to ensure that 'Production only' crops are collected before the end of the required Red Tractor Assurance period.
G 8.4.5.1	Any postharvest pesticide treatment recorded on the Combinable Crops Passport (Grain Passport) must be checked against the current Defra approved pesticides and fumigants list.
Further information	*The current list can be found here:* *https://secure.pesticides.gov.uk/pestreg/*
G 8.4.5.2	The Participant must confirm that any pesticides and fumigants applied to the incoming load are approved by the owner of the combinable crops.
G 8.4.6	The Participant must have a written agreement in place to identify Mycotoxin levels in cereals at point of intake, subject to requirements of the owner of the goods/customer.
Interpretation	*Identification of Mycotoxin levels could be from a declaration on section 5 of the passport, a test certificate or from analysis on intake.*
G 8.4.7	Where sampling is the responsibility of the Participant there must be a written sampling procedure. The sampling procedure must consider contractual standards and the owner of the goods / customer's specific requirements or instructions.
Further Information	*AIC grain and pulse contracts require sampling to comply with BS EN ISO 24333 (for Oil Seed Rape use BS EN ISO 542).*

G 8.4.8	Samples taken from each delivery must be analysed and retained by the facility in accordance with instructions from the owner of the goods / customer. Crops sampled and equipment used for Salmonella testing must take into account the current Defra Code of Practice for the Control of Salmonella.
G 8.4.9	If analysis is for contractual purpose (including charging for drying), this must be covered by the TASCC Testing Facilities Code, or other recognised scheme.
G 8.4.10	At the point of delivery the Participant must inspect, and record the results, of each intake sample prior to accepting the load and must check for the presence and identification of: • Contaminants • Hazardous impurities, • Abnormal smell and / or appearance • Infestation
G 8.4.11	Should any of the above be present in the sample and representing a food/feed safety hazard then the load must not be accepted unless the Participant agrees and has the written agreement of the owner of the goods/customer.
G 8.4.12	If the Participant advises the owner of the goods/customer of the presence in the load of a food/feed safety hazard the owner of the goods/customer must confirm to the Participant the action to be taken. This action must be carried as long as this does not create feed / food safety hazards for other onsite operations.
Guidance	*Possible instructions from the owner of the goods may include:* *Rejection: hazard identified cannot be removed.* *Further Processing: further processing e.g. screening could eliminate the hazard.* *Downgrading: goods may be accepted as meeting an alternative specification.*
G 8.4.13	If assured and non-assured goods are mixed for storage, the whole bulk must be treated as non-assured.
G 8.4.14	Records must be available to demonstrate that all goods going into an assured bulk store are assured if they are to be finally sold as assured.

G 8.4.15	Weekly checks must be made and recorded for each store/silo/bay of goods, unless shown otherwise through risk assessment and agreed with the owner of the goods.
Further Information	*Further guidance can be found on the AHDB website:* *https://ahdb.org.uk/knowledge-library/grain-storage-guide*
G 8.4.16	Where temperature monitoring of combinable crops or animal feed materials is a requirement but not possible due to the structure of the store or Health and Safety reasons (e.g. confined spaces), the Participant must provide a Risk Assessment for safe storage. The Participant shall provide documentary evidence showing that the owner of the goods being stored accept storage without temperature monitoring.
G 8.4.17	The Participant must provide documentary evidence showing that the owner of the goods being stored accept storage without temperature monitoring.
G 8.4.18	Where a rising temperature or deteriorating condition is identified (including unusual odours and visual signs such as mould, steam, insect infestation) this must be reported by the Participant to the owner of the goods and any appropriate corrective action recorded.
G 8.4.19	The Participant must demonstrate that monitoring of goods is effective.
G 8.4.20	If a food or feed safety hazard is identified once the goods are in store then the customer or owner of the goods must be immediately notified. The owner of the goods/customer must confirm to the Participant the action to be taken. This action must be carried as long as this does not create feed / food safety hazards for other onsite operations.

G 9 Operational Control Pr, C

G 9.1	Operations must be planned, scheduled and controlled by a designated and competent person(s), to ensure compliance with feed specifications and operational parameters.
G 9.2	Operational parameters must ensure that batch integrity is maintained.

G 9.3	The Participant must demonstrate that the feed is manufactured in accordance with the current approved formulation (including any applicable Emergency Substitutions).
Interpretation	*The Participant needs to record evidence that all the correct ingredients have been incorporated into the correct feed in the correct quantities.*
G 9.4	The actual weight of each ingredient added to a batch must be recorded. If liquids are incorporated, there must be effective means of weighing or measuring these, and of incorporation.
Interpretation	*Where pre-weighed bags of ingredients are used, the number of bags added may be recorded.*
G 9.5 UPDATED	Where Carousel / micro-weigh systems are used for the addition of batch-controlled feed ingredients there must be a system for maintaining traceability.
G 9.6	Where feed ingredients are manually weighed in advance of production there must be a system for maintaining traceability.
G 9.7	In situations where breakdown or other unforeseen circumstances result in the production of feed that does not meet specification or operational parameters, the resulting products must be considered as non-conforming products (see F 3).
G 9.8	Automated processing equipment must be continuously monitored by devices which record the operating conditions, and alarm to indicate deviations from defined parameters set to achieve and maintain feed safety.
G 9.9	There must be procedures in place to manage alarms and deviations with records demonstrating actions taken in response.
G 9.10	Changes to processing equipment control parameters must only be made by designated and competent persons and must be recorded to show the date and time of change, the name of the person making the change and what was changed.

G 9.11 Emergency Feed Ingredient Substitutions

Information	*Use of the procedure should always be a last resort – reformulation is a better solution.*
G 9.11.1	Emergency substitutions must be controlled by a written procedure including approved Emergency Feed Ingredient substitution lists/ database.
G 9.11.2 UPDATED	There must be a designated and competent person (or persons) responsible for the management of the emergency substitutions process.
G 9.11.3	Emergency Feed Ingredient substitution list/ database must also include a list/ database of Finished Products & Feed Ingredients which cannot be substituted (e.g. Fixed Formulation Products) where the feed cannot be produced in the absence of the required feed ingredients.
G 9.11.4	Emergency Feed Ingredient Substitutions must not be made for more than one feed ingredient at a time. Where more than one feed ingredient is not available, the feed must be reformulated.
G 9.11.5	Any substitution must be used for the shortest possible time preferably only to complete the batch being made, resulting in minimum stock being manufactured, and no longer than 15 hours continuously unless authorised.
G 9.11.6	Substitutions made must be recorded and reviewed regularly by the designated and competent person.
G 9.11.7	Mill operational staff must be trained in Substitution Management.

G 10 Process Cross-Contamination Controls Pr, C

G 10.1 UPDATED	Where different feeds and / or non-feeds are being processed in the same equipment, procedures must be in place to ensure that cross contamination is managed at all stages of production to ensure the safety of feed.
G 10.2 UPDATED	Rules to manage hazards, limitations and conflicts for feed ingredients (see C 1.4) and / or feeds (see E 2.2) must be developed by a designated and competent person.
Interpretation	*Procedures may include scheduling rules and / or requirements for flush batches. Specific procedures relating to ingredients not authorised in the country of manufacture may be required.*
G 10.3 UPDATED	Flush procedures (where used) must be defined and validated for each production route(s).

G 10.4	Any flushes carried out must be accurately recorded either by the process control system or manually in the production records.
G 10.5	Flushings must be clearly identified and traceable.

G 11 Manufacture of Premixtures, Mineral Feeds and Dietetic Feeds C

G 11.1	For Premixtures, Mineral Feeds and Dietetic Feeds, process yields must be monitored and controlled.
G 11.2	Where monitoring of process yields is based on batch records, this must be verified by product analysis.
G 11.3	Where manufacture of Premixtures, Mineral Feeds and/ or Dietetic Feeds containing levels of additives above the maximum authorised levels is undertaken on the same site as the manufacture of other complete feeds and/ or complementary feeds, these must be produced on a dedicated production line unless the Participant can demonstrate that feed safety and legality is not compromised.

G 12 Rework Pr, C

G 12.1	Where feeds are to be reworked, a system must be in place to ensure that they do not present a risk to the feed being produced.
Guidance	*This may also include water where this is recycled in the process.*
G 12.2	Reworks must be treated as a feed ingredient and formulated into feed.
G 12.3	Reworks must be separated based on limitations of each rework for future use and clearly identified by type.
G 12.4 UPDATED	The use of rework must be authorised by a designated and competent person and its use recorded.

G 13 Treatments used as a Salmonella Kill Step in Bulk Poultry Feeds K1, K2

G 13.1 UPDATED	Breeder feeds for layer, broiler, duck or turkey parent or grandparent stock sold in bulk must be subjected to an effective salmonella kill step by heat or chemical treatment unless the customer specifies otherwise and this is documented.
Interpretation	*The Salmonella kill step should be designed to achieve a defined microbiological specification in treated feed and any other written customer requirements. The specification should be established with reference to the current Defra Code of Practice for the Control of Salmonella or other national standards.* *Trend analysis of indicator organisms (e.g. Enterobacteriaceae) isolations can be useful to highlight developing issues.*
Further Information	*The Defra Code of Practice for the Control of Salmonella in Feed can be found at:* *www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html*
G 13.2	Where heat or chemical treatment is used, the process controls must be validated for the full production run including start up and shut down.
Interpretation *UPDATED*	*For chemical treatments, manufacturers' efficacy data is not sufficient to validate the treatment method.*
G 13.3	The process controls must be monitored and recorded throughout production.
G 13.4 UPDATED	Any feed not correctly processed must not be mixed with correctly processed feed nor delivered to farm. Records must show when hold, divert or disposal from the process occurs to demonstrate corrective actions have been taken.
G 13.5	The effectiveness of the treatment process must be re-validated at a frequency not exceeding 6 months.
G 13.6 UPDATED	Feed ingredients added to feed post-treatment must also be subject to a validated Salmonella kill step unless risk assessment indicates this is not necessary.

G 13.7	Where breeder feeds are manufactured, all other feeds produced through the same production route must also be processed to the same microbiological standards. Where treating all feeds to the same microbiological standard is not possible, the Participant must obtain written confirmation from customers buying breeder feeds that this is acceptable.
G 13.8	Breeder feeds must be protected from post treatment bacteriological recontamination in production and transport.
Interpretation	*Consideration should be given to the point at which fines or sievings are re-introduced.*
G 13.9	For heat-treated breeder feeds, the cooler air supply must be considered and appropriate filters used as indicated by the HACCP study, in order to limit recontamination.
G 13.10	Where air filtration is required by the HACCP study, the specification of system must be defined, and its performance monitored and maintained.
G 13.11	If a claim is made that heat or chemical treatment is used as a specific kill step for feeds other than poultry breeder feeds, G 13.1 to G 13.6 inclusive must be complied with.

G 14 Packaging for Feed Pr, C

G 14.1	Feed packaging and pallets must be suitable for the means of delivery / transport used and the type of feed concerned. Packaging must be designed to protect the feed during normal storage, handling and delivery conditions.
G 14.2	Intermediate bulk containers (IBCs, including Flexible IBCs) to be used for delivery of feed must have covers in place to protect the product during transportation.
G 14.3	Feed packaging (including FIBCs) which has left the site must not be reused.
G 14.4	Subject to a risk assessment, FIBCs (big bags) which have not left the site may be reused.
G 14.5	All pallets and rigid containers which are returned must be inspected and if necessary, cleaned before re use.
G 14.6	Contamination / cross contamination during the packaging process must be managed to maintain feed safety.

G 14.7	Legible labels must be applied to all packaged feeds, including IBCs, as required by relevant feed legislation.
G 14.8	Measures must be taken to ensure only the current version of the correct label is used.
G 14.9	Unused labels must be managed or disposed of to avoid mislabelling of feed.

G 15 Despatch of Feed in Bulk Road Transport B, C

G 15.1 UPDATED	Despatch of feed from site must be pre-arranged/booked.
G 15.2 UPDATED	There must be systems in place to minimise the possibility of incorrect loading.
G 15.3 **UPDATED**	Bulk vehicle and/ or trailer load carrying areas must be covered upon arrival and when leaving site, unless it is a farmer's own vehicle or trailer collecting feed for **their** own use.
G 15.4	For bulk outloading of feed, the assurance of the vehicle/ trailer must be checked on the vehicle and recorded. A non-assured vehicle must only be accepted if: • it is a farmer's own vehicle/ trailer collecting feed for **their** own use or • the vehicle has been contracted by the customer and written authority to load has been provided to the Participant.
G 15.5	For bulk outloading of feed the individual identification of the vehicle/ trailer must be checked on the vehicle and recorded.
G 15.6	Feed safety must not be compromised during loading or sampling.
G 15.7.1	The documentation provided by the haulier must include the last three loads and any cleaning carried out.
Interpretation	*The descriptions of the three previous loads should be sufficiently detailed and precise (avoiding generic terms) to allow potential risks to the feed to be assessed.*
G 15.7.2	If any of the last three loads are on the AIC Exclusion List, the vehicle must be rejected. The UFAS Certification Body must be informed as soon as possible, to ensure feed safety is not compromised.
G 15.7.3	If any of the last three loads are on the AIC Sensitive List, the documentation must confirm that the vehicle/ trailer has been cleaned as detailed in the AIC Sensitive List. The vehicle/ trailer must not be loaded until this evidence has been provided.

G 15.8	The vehicle and/ or trailer load compartment unique identification reference (and where available the haulier's assurance scheme number), must be recorded and used on documentation for all collections/ deliveries.
Interpretation	*For farmers collecting feed for their own use, vehicles/ trailers may not have a unique reference identification, in which case the make of the vehicle/ trailer or some other identifying feature should be recorded.*
G 15.9.1	There must be controls in place covering vehicle scheduling and the order of loading and unloading of feed to minimise the risk of cross contamination
G 15.9.2	There must be controls in place to ensure that bulk vehicles are not overfilled such as to risk cross contamination.
G 15.10	The exterior of vehicles and trailers must not present a risk to the feed being loaded.
G 15.11	Bulk vehicle or trailer load compartments must be free from contamination and, for non-liquid feeds, must be dry before loading. A record of the checks carried out must be retained.
G 15.12	If the load carrying area of a bulk vehicle contracted/ operated by the customer/ recipient is found to be unsuitable, the customer must be informed of the condition of the vehicle. Any subsequent action must be confirmed by the customer.
G 15.13	Bulk vehicle or trailer load carrying areas must only be uncovered when being loaded.
G 15.14	Layering of feeds is permitted only if the following conditions are fulfilled: • No more than three feeds may be loaded in a single bulk vehicle or trailer compartment. • Each component of the load must be individually weighed and labelled in accordance with legislation. • Each component of the load is suitable for direct feeding to livestock on its own.

G 16 Despatch of Packaged Feeds Pa, B, C

G 16.1 NEW	Packaged feeds must not be loaded for despatch unless labelled.
G 16.2 NEW	The condition and integrity of packages must be checked at loading and any damaged packages segregated and considered as non-conforming.
G 16.3	Load areas of vehicle or trailers collecting packages must not present a risk to the feed being loaded. A record of the checks carried out must be retained.
G 16.4	If the load area of the vehicle is found to be unsuitable and the vehicle is contracted/ operated by the customer/ recipient, the customer must be informed of the condition of the vehicle. Any subsequent action must be confirmed by the customer.

G 17 Feed containing Processed Animal Protein Pa, B, C

G 17.1	Products containing processed animal proteins must be transported in accordance with the TSE Regulations.
Further Information	See APHA Guidance

G 18 Despatch / Delivery Documentation Pa, B, C

G 18.1 UPDATED	Any documentation required by legislation, contractual and customer requirements, must be provided to the driver to accompany the load.
G 18.2 UPDATED	The despatch documentation must also include any relevant information, including special requirements to maintain feed safety.
G 18.3 UPDATED	Controls must be in place to ensure that only current versions of labels are used.
G 18.4	Sufficient information about the feed must be provided to the haulier to enable detailed and precise descriptions of three previous loads.
G 18.5	All combinable crops despatched in the UK must be accompanied by a completed Combinable Crops Passport.
Further Information	*The current combinable crops passport can be downloaded from the AIC website.*
G 18.6	Where feeds are collected by or on behalf of the customer, the Participant must obtain a signed collection record.

G 19 Delivery of Bulk and Packaged Feeds by the Participant Pa, B, C

G 19.1 NEW	Procedures must be in place to ensure the delivery driver is informed of relevant delivery information and customer specific delivery requirements.
G 19.2 **UPDATED**	The Participant must have systems in place to confirm delivery.
Interpretation	***Participant's systems should be capable of recording successful delivery against specific customer requirements and any deviations or changes.***
G 19.3 NEW	Procedures must be in place for the driver to contact the relevant individuals in the Participant's business in the event of a potential feed safety event/ issue.
G 19.4 NEW	The risk of cross contamination to subsequent deliveries of feed must be considered and managed.
G 19.5 NEW	Any undelivered feed or residues from cleaning must be disposed of safely in accordance with G 12 as rework or F 4 as waste.

Section H Sampling and Analysis

H 1 Sampling Schedule B, C

H 1.1 UPDATED	There must be a risk-based sampling schedule/ plan, taking into account feed safety legislation, customer and contractual requirements.
Interpretation	*This may include but is not limited to:* • *Raw materials* • *Intake Samples* • *In-process samples* • *Feed samples* • *The FEMAS Calculator* • *Outloading samples* • *Environmental samples/ swabs*
Further Information	*See UFAS Guidance – Sampling and Testing*
H 1.2 NEW	Sampling methods must be defined to ensure that all samples are representative, suitable for their intended purpose and of sufficient size and quantity.

H 2 Intake Samples Pa, B, C

H 2.1 UPDATED	A sample of each intake of bulk food/ feed (including liquids/ powders) must be taken in accordance with legislation and or customer/ owner of the food/ feed requirements unless the risk assessment confirms this is unnecessary.
Interpretation	*The Participant may arrange for the supplier to take and/ or retain these samples with timely access to them if required.*
H 2.2 UPDATED	A sample of each intake of packaged feed (including liquids/ powders) intended for incorporation by the Participant must be taken and retained in accordance with legislation and/ or customer requirements.
Interpretation	*The Participant may arrange for the supplier to take and/ or retain these samples with timely access to them if required.*
H 2.3 UPDATED	Where samples are taken on behalf of the Participant by the supplier, there must be a written agreement between the participant and the supplier, which includes details of the sampling method used, the size of sample, where/ how the sample will be stored, and the period for which it will be retained.
Interpretation	*The agreement may be in the form of a specification or contract and should take into account UFAS Guidance- Sampling and Testing.*
Guidance	*It is a legal responsibility of Feed Businesses to ensure these samples are retained, from the Retained EU Feed Hygiene Regulation 183/2005 as amended:* *"…samples of ingredients and of each batch of products manufactured and placed on the market… must be taken in sufficient quantity using a procedure pre-established by the manufacturer and be retained…. They must be kept at the disposal of the competent authorities for a period appropriate to the use for which the feed is placed on the market."*
Further Information	*See UFAS Guidance – Sampling and Testing*

H3 Feed Samples B, C

H 3.1 UPDATED	Each delivery of bulk feeds must be sampled as close as practicable to the point of loading, and the sample retained.
Interpretation	*Where this is not practical, traceable production samples may be retained instead.*
H 3.2 UPDATED	Each batch or run of feed packed by the participant must be sampled and the sample retained.

H 4 Sample Retention and Disposal Pa, B, C, F

H 4.1 UPDATED	Feed samples (including intake samples) must be retained and be available to the Competent Authorities for a defined period appropriate to the use for which the feed is placed on the market taking into account the shelf life of the feed.
H 4.2 UPDATED	Samples must be labelled to maintain traceability.
H 4.3 UPDATED	Samples must be sealed to prevent contamination and stored in such a way that deterioration is minimised and adulteration is prevented.
H 4.4 UPDATED	There must be a procedure for handling and disposal of samples.
H 4.5 UPDATED	Where samples are incorporated back into feed, their re-use must be risk assessed and records maintained of where the samples have been used.
Further Information	*See also G 12 Rework*

H 5 Analysis B, C, F

H 5.1 UPDATED	There must be a risk based analysis schedule/ plan taking into account feed safety legislation, customer and contractual requirements.
Interpretation	*Analysis conducted by suppliers may be taken into account, where results are made available and test methods are appropriate.*
Further Information	*See UFAS Guidance – Sampling and Testing*
H 5.2	Where mixing (dispersion) forms an essential part of the process, tests must be undertaken to monitor effectiveness of equipment at intervals of no more than six months or more frequently if determined by risk assessment.
Interpretation	*The risk assessment needs to take account of the nature of the feeds manufactured, variation in batch sizes, equipment maintenance or changes, process control changes and QC results.*
Further Information	*Guidance on effective mixer dispersion testing can be found in the UFAS Guidance – Sampling and Testing*

H 5.3	The coefficient of variation (CoV) must be calculated and compared to predetermined acceptance criteria for each test. Where additives (including vitamins and minerals) are incorporated the target CoV must be set at a maximum of 10% unless the risk assessment demonstrates that a higher CoV is acceptable or a lower CoV is required for maintaining feed safety.
Guidance	*Further information on calculating CoV and interpretation of results can be found in the UFAS Guidance – Sampling and Testing.*
H 5.4 UPDATED	Where carryover or cross contamination is identified as a hazard, tests must be undertaken on appropriate feeds at outloading/ packing to monitor effectiveness of cross contamination controls for the contaminant at intervals of no more than 12 months or more frequently if determined by risk assessment or plant performance.
Guidance	*Further information on carryover testing can be found in the UFAS Guidance – Sampling and Testing*
H 5.5 NEW	Sufficient analysis must be carried out to substantiate the labels and specifications of feed.
Interpretation	*This includes analysis to confirm the exclusion of level-specific mandatory declarations (e.g. moisture, ash insoluble in acid, etc.) or voluntarily declared parameters.* *Where the level of an ingredient may decline over the life of the feed, end of life testing may be required.*
Further Information	*See UFAS Guidance – Sampling and Testing*

H 6 Bacteriological Testing B, C, F

H 6.1	The frequency and method of sampling, testing and reporting the presence of Salmonella must be determined in accordance with the Participant's risk assessment.
Interpretation	*Where feed is intended for export, requirements of the receiving country may need to be considered.* *The most sensitive available method of Salmonella detection should be used. This ensures optimal detection of what could be small numbers of organisms and is important to the protection of human and animal health.* *If the most sensitive method is not being routinely used as part of the Salmonella monitoring programme then feed businesses may consider the benefit of duplicate samples using an alternative method.*

Further Information	*The Defra Code of Practice for the Control of Salmonella in Feed can be found here:* *www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html*
H 6.2	The Participant must have in place procedures to respond to Salmonella isolations.
Interpretation	*If Salmonella is detected, an appropriate laboratory method, taking into account sensitivity, availability and turnaround time should be used for the duration of investigations.* *The procedure should reference the relevant sections of the Defra Salmonella Code, including circumstances where the competent authorities should be informed and defining corrective actions.*
Guidance	*Trend analysis of indicator organisms (e.g. Enterobacteriaceae) isolations can be useful post processing/ heat treatment to highlight developing issues.*
H 6.3 NEW	Environmental sampling for Salmonella analysis must be carried out at locations and frequencies as indicated by risk assessment.
Interpretation	*This may include but is not limited to:* • *buildings;* • *vehicles;* • *equipment*

H 7 Testing Facilities B, C, F

H 7.1.1 NEW	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.
H 7.1.2 NEW	For Salmonella analyses, the laboratory must be ISO/ IEC 17025 accredited, with the selected method included in the Schedule of Accreditation.
Interpretation	*For food/feed safety and legal compliance analyses, laboratories should be approved by one or more of the following methods:* • *accredited by a recognised body according to ISO / IEC 17025; or* • *validated by participation in ring tests; or* • *validated by other means*
Interpretation	*For contractual analyses, laboratories should approved by one or more of the following methods:* • *accredited by a recognised body according to ISO / IEC 17025; or* • *certified to the AIC Code of Practice for Testing Facilities of Combinable Crops; or* • *validated by participation in ring tests; or* • *as otherwise defined in the contract*
Interpretation	*Formal validation is not required for methods of analysis used solely for process checks, unless such checks are identified as necessary for managing food/ feed safety, legal or contractual requirements.*
H 7.2 NEW	The Participant must ensure all in-house analyses (including process checks) are carried out by designated competent personnel in appropriate facilities.
H 7.3 NEW	All methods of analysis employed (whether in-house or at an external laboratory) must be appropriate for the food and feed being tested.
H 7.4 NEW	The competency of testing laboratories for food/feed safety, legal compliance and contractual analyses must be regularly reviewed and their approval checked at intervals not exceeding 12 months.

H 8 Evaluation of Test Results B, C, F

H 8.1 UPDATED	All analysis results must be reviewed by a designated and competent person(s) with responsibility for ensuring that feed meets specified parameters.
H 8.2 UPDATED	If results fall outside the specified parameters, corrective and preventative action must be taken where required.
H 8.3 UPDATED	Where analysis results indicate feed safety may have been compromised, the relevant Competent Authorities and the Certification Body must be informed.

Section I Complaints, Recall and Feed Safety Controls A

I 1 Complaints R

I 1.1 UPDATED	The Participant must register, record and address customer complaints relating to food and feed safety in a timely manner.
I 1.2	Complaints must be reviewed with attention to severity and any trends, and corrective action taken as necessary to prevent recurrence.
I 1.3 UPDATED	Feed which has been delivered to the customer / recipient and is under complaint must be risk assessed by a designated and competent person to determine use or disposal for non-feed use.
I 1.4 NEW	Where a customer complaint results in the Participant retrieving feed from a customer/ recipient, the feed must be treated as non-conforming product.
I 1.5 NEW	Feed which has been rejected by a customer / recipient must be risk assessed by a designated and competent person to determine use or disposal for non-feed use.
I 1.6 NEW	The destination of any retrieved/ rejected/re-directed feed must be recorded.

I 2 Feed Safety Incidents R

I 2.1 UPDATED	There must be a feed safety incident management procedure (including withdrawal and recall) which is capable of being put into operation at any time.
I 2.2 UPDATED	The feed safety incident management procedure must include up to date contact details for the Competent Authorities, Certification Body and out of hours contact details for relevant personnel.

I 2.3 UPDATED	There must be a designated and competent person(s)with deputies, responsible for the management of feed safety incidents, including withdrawal and/ or recall.
I 2.4	The feed safety incident management procedure must include immediate notification to the Competent Authorities and /or affected customer(s) where required by legislation or contractual agreements to ensure food/ feed safety is secured.
Further Information	*There is a legal obligation on food/ feed business operators to inform the Competent Authorities where they "consider or have reason to believe that a food/ feed... is not in compliance with the food / feed safety requirements" (adapted from EU Regulation 178/2002)*
I 2.5 NEW	Where an incident requires the Participant to inform the Competent Authorities and/ or customer(s), the Certification Body must be notified within 3 working days.
I 2.6 NEW	The Participant must notify the Certification Body within 3 working days where a feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.

I 3 Product Recall and Withdrawal

I 3.1 NEW	If a recall or withdrawal becomes necessary, the Participant must implement timely and appropriate measures to protect human and animal health.
I 3.2 UPDATED	All recalled or withdrawn feed(s) must be treated as non-conforming product.
I 3.3 NEW	Recalled or withdrawn feed(s) must be risk assessed by a designated and competent person(s), to determine use or disposal.
I 3.4 UPDATED	The destination of any recalled or withdrawn feeds must be recorded.
I 3.5 NEW	If a recall or withdrawal has been necessary, the reasons must be assessed and effective corrective/ preventative action taken to address the underlying cause(s).
I 3.6 UPDATED	The operation and effectiveness of any recall/ withdrawal must be reviewed in a timely manner and procedures updated where necessary.
Interpretation	*This review should be used as part of the management review/ HACCP review.*

I 3.7 UPDATED	A recall/ withdrawal test must be carried out at a frequency determined by risk assessment and at least every 12 months.
Interpretation	*This recall/withdrawal test should be reviewed and be used as part of the management review/ HACCP review*

Section J Traceability and Records

J 1 General Traceability A, R

J 1.1 NEW	The Participant must have effective traceability for all activities within the scope of certification.
Interpretation	*The purpose of a traceability system is to facilitate recall or investigations into feed safety issues arising from a feed. The extent of traceability required will be determined by the feed(s) and feed risk assessments.*

J 2 Records Systems

J 2.1 UPDATED	All records must be legible and indelible.
J 2.2 NEW	All records must demonstrate the actions taken, and when/ where they were completed.
Interpretation	*This may include date, time and / or location the record was created.*
J 2.3 NEW	The name of the person making any entry or alteration must be identifiable.
J 2.4 NEW	The nature of any change to a record must be clear, so that the original entry is still legible.
J 2.5 UPDATED	All relevant records must be retained for a period not less than three years.
Further Information	*Retention periods required by legislation or customer requirements may be significantly longer than this.*
J 2.6	Records must be kept in suitable conditions to prevent deterioration and be easily retrievable.
Interpretation	*Participants should consider defining a retrieval time for records.* *Participants should consider protecting electronic records from failures of IT systems.*
J 2.7 UPDATED	The Participant need not hold all records relating to the requirements of this Standard, but they must be capable of accessing such records, if required to do so.

J 2.8 NEW	A traceability exercise must be carried out at least every 12 months
Interpretation	*This may be done as part of a recall/ withdrawal test.*

J 3 Records A, R

J 3.1	Purchase records must include details relevant to feed safety and traceability.
J 3.2 NEW	Service supplier contractor records for suppliers identified in Section D 1 must include details relevant to food/ feed safety and traceability.
J 3.3	Intake records must include details relevant to food/ feed safety and traceability.
J 3.4	Records of internal movements and processing must include details relevant to food/ feed safety and traceability.
J 3.5 UPDATED	Collection/ Delivery records must include details relevant to food/ feed safety and traceability.
J 3.6	Sales records must include details relevant to feed safety and traceability.
J 3.7 UPDATED	Transport records must include details relevant to food/ feed safety and traceability

J 4 Traceability and Segregation S

J 4.1 NEW	Food/ feed with a special status must be physically segregated from food/ feed of different status. If physical segregation is lost, the special status must not be assigned to the resulting mixture.
Interpretation	*Special status may relate to food/ feed safety, legislation and contractual requirements including, but not limited to:* • *assured/ non-assured;* • *GM/ Non-GM;* • *Organic/ Conventional*

K Feeds Containing Controlled Products (VMPs and SFAs) M

K 1 Competent Authority Approval

K 1.1 NEW	All businesses that place feeds containing Controlled Products (with the exception of complete feeds containing SFAs) on the market must be approved by the national Competent Authority.
Further information *UPDATED*	*The Competent Authorities are as follows:* *Great Britain: Veterinary Medicines Directorate (VMD)* *Northern Ireland: Department of Agriculture, Environment and Rural Affairs (DAERA)* *Republic of Ireland: Department of Agriculture, Fisheries and Marine (DAFM)* *Further UK guidance:* *https://www.gov.uk/guidance/manufacturing-and-supplying-veterinary-medicines-for-animal-feed#approval-requirements-for-distributors-of-schedule-5-products* *Approval categories for UK businesses can be found in Appendix 2*
K 1.2 NEW	All premises where feeds containing Controlled Products are manufactured must be approved by the national Competent Authority.
Further information	*Great Britain: Veterinary Medicines Directorate (VMD)* *Northern Ireland: Department of Agriculture, Environment and Rural Affairs (DAERA)* *Republic of Ireland: Department of Agriculture, Fisheries and Marine (DAFM)*

K 1.3 UPDATED	All premises (other than manufacturing sites and the end user) where feeds containing Controlled Products are stored (with the exception of complete feeds containing SFAs) must be approved by the national Competent Authority.
Interpretation *UPDATED*	*Sites which store products "in transit" do not need to be approved subject to:* • *The feeds being allocated to an individual customer AND* • *The storage period does not exceed 24 hours* *In all other cases, a Category D approval will be required.*
Further information	*The Competent Authorities are as follows:* *Great Britain: Veterinary Medicines Directorate (VMD)* *Northern Ireland: Department of Agriculture, Environment and Rural Affairs (DAERA)* *Republic of Ireland: Department of Agriculture, Fisheries and Marine (DAFM)*
K 1.4 NEW	Where the Participant supplies feeds (including premixtures) containing Controlled Products to a manufacturer (including an on-farm mixer) or distributor (merchant), the Participant must ensure the customer has the correct Approval.
Further information	See VMD Guidance "Who can sell what to whom"
K 1.5 NEW	The Participant must have access to the Statement of Product Characteristics (SPC) for each VMP incorporated into feed.
Further information *UPDATED*	*Current SPCs can be found in the VMD Product Information Database:* *https://www.vmd.defra.gov.uk/ProductInformationDatabase/* *Note that following the implementation of the Veterinary Medicines (Amendment etc.) Regulations 2024 a VMP authorised for use in animal feed is referred to as a "medicinal premix"*
K 1.6 NEW	There must be procedures to ensure that VMPs are incorporated into feeds in accordance with the SPC.
Further information	*The SPC may contain contraindications for other components of a feed.*

K 1.7 NEW	The Participant must have access to the Authorising Regulation for each SFA incorporated into feed.
Guidance	*For Great Britain, details of SFA approvals regulations can be found via the Authorised Regulated Food and Feed Products for Great Britain.* *For EU and Northern Ireland, details of SFA approval regulations can be found via the EU Register of Authorised Feed Additives.*
K 1.8 NEW	There must be procedures to ensure that SFAs are incorporated into feeds in accordance with the Authorising Regulation.
Guidance	*The Authorising Regulation may contain contraindications for other components of a feed.*

K 2 Prescriptions (MFSp)

K 2.1	Where the Participant supplies a feed containing a VMP to the end user, the feed must not be delivered until the Medicated Feedingstuffs Prescription (MFSp) has been received.
K 2.2	Where an end user has requested a supply of feed containing a VMP and has not provided the Participant with the MFSp at point of order, the Participant may inform the vet that the order has been placed.
Further information	*It is the responsibility of the customer to obtain a prescription from their veterinary surgeon.* *VMD guidance on the form of words to be used is available on the AIC website.* *https://www.agindustries.org.uk/resource/management-of-medicated-feedingstuffs-prescriptions-mfsps.html*
K 2.3 NEW	Where a MFSp is received for a feed which also contains an SFA, the prescribing vet must be informed in writing by the Participant. Where a manufacturer is supplying via an approved merchant, they must inform them of the presence of SFAs in the feed ordered.
Further information	*Some VMPs are contraindicated for feeds containing certain SFAs.*
K 2.4	A merchant can agree for MFSps to be managed by the manufacturer; in which case the manufacturer must hold the MFSp before delivery to an end user but a copy must ultimately be provided to the merchant who remains legally responsible.

K 2.5	Where a manufacturer delivers to an end user on behalf of a merchant but does not manage the MFSps for the merchant, the order must be placed in writing, and a copy of the MFSp received.
Interpretation	*In this case both the manufacturer and the merchant are considered to be a supplier, so both parties require a copy of the MFSp*
K 2.6	All MFSps must be checked to ensure compliance with the relevant legislation.
Further information	*For information on the legal requirements for MFSps see:* *https://www.agindustries.org.uk/resource/medicated-feeds-legislation.html*

K 3 Point(s) of Addition C only

K 3.1	There must be diagram showing each item of handling and processing equipment and identifying all points of addition of Controlled Products and directions of flow, which is updated when any changes take place.

K 4 Storage and Handling of Controlled Products

K 4.1	Veterinary Medicinal Products (VMPs) must be stored in and issued from a secure area that is locked when not in use.
K 4.2	Controlled Products must always be clearly identified and any opened bags or containers must be securely fastened or must be stored in clearly identified closable bins.
K 4.3 UPDATED	Where Controlled Products are pre-dispensed for later use within scheduled production, identity must be maintained and controlled up to the point and time of addition and correct addition demonstrated and recorded.
K 4.4	There must be adequate records to permit verification of stocks and usage at all times.

K 5 Process Cross-Contamination Controls for Feeds Containing Controlled Products C only

K 5.1 UPDATED	Procedures must be in place to ensure that cross contamination by Controlled Products is managed to ensure the safety of feed. These must include, where required, consideration of withdrawal periods for each species.
K 5.2 NEW	Rules to manage hazards, limitations and conflicts for Controlled Products must be developed by a competent person.

Interpretation	*Procedures may include scheduling rules and / or requirements for flush batches.* *Specific procedures relating to ingredients not authorised in the country of manufacture may be required.*
K 5.3	Procedures must ensure that feeds for which an antimicrobial VMP is not authorised or is contra-indicated are protected from cross contamination. Feeds containing an antimicrobial VMP must not be allowed to contaminate any feed above carryover / cross contamination limits defined in legislation.
Further Information	*A list of antimicrobial active ingredients can be found in Annex II of REGULATION (EU) 2019/4.* *Consideration should be given to withdrawal periods for the relevant species.*
K 5.4	Procedures must ensure that feeds for which any other VMP is contra-indicated are protected from cross contamination.
K 5.5	Procedures must ensure that feeds for which an SFA is contra-indicated are protected from cross contamination. Feeds containing an SFA must not be allowed to contaminate any feed above carryover / cross contamination limits defined in legislation.
K 5.6	Flush procedures (where used) must be defined and validated for each production route(s).
K 5.7	Any flushes carried out must be accurately recorded either by the process control system or manually in the production records.
K 5.8	Flushings must be clearly identified and traceable

K 6 Manufacture of Feeds containing Controlled Products C only

K 6.1	The expiry date of a Medicated/ Specified Feed Additives (SFAs) feed must reflect the stability of Controlled Products in the finished feed.
K 6.2	Where manufacture of Medicated premixtures, or premixtures containing Specified Feed Additives (SFAs), is undertaken on the same site as the manufacture of complete feeds and/ or complementary feeds, these must be produced on a dedicated production line.
Further information	*See definitions in Annex I – this requirement does not apply to manufacturers of "Medicated Concentrates".*

K 7 Rework C only

K 7.1	Reworks containing Controlled Products (including flush batches following feeds containing Controlled Products) must be kept separate by limitations on use and clearly identified.
K 7.2	Reworks containing Controlled Products must be treated as a feed ingredient and formulated into feeds.
K 7.3	When rework containing a Controlled Product is included in a feed containing the same Controlled Product, it must be formulated to ensure the specified level of the active ingredient is achieved.
K 7.4 UPDATED	Rework containing VMPs must only be incorporated: • into feeds that contain VMPs, and; • where other VMPs present in the feed are not contra-indicated, and; • in compliance with any other requirements in the SPC, and; • such that levels of VMPs comply with current legal limits.
Further information	*National Competent Authorities may apply additional or alternative limitations on use of rework.*
K 7.5	Reworks containing Specified Feed Additives (SFAs) must only be formulated into feeds such that levels comply with current legal limits.

K 8 Medicated Premixtures

K 8.1	Reworks of premixtures containing Controlled Products may be reformulated only into products containing the same Controlled Products.

K 9 Packaging

K 9.1 UPDATED	Packaging for medicated premixtures and medicated feeds including FIBCs) must be sealed in such a way that the package cannot be reused.

K 10 Labelling Feeds containing Controlled Products

K 10.1	All feeds containing Controlled Products must be labelled in accordance with relevant legislation.
K 10.2 UPDATED	The expiry date of a feed containing a VMP must take into account the shelf life in feed defined by the SPC.
K 10.3	The expiry date of a feed containing an SFA must take into account the shelf life in feed defined by the manufacturer of the SFA.

K 10.4	The feed manufacturer's VMD (or appropriate national authority) approval number must be shown on the label. This replaces the Feed Hygiene Regulation number.
Interpretation	*This requirement does not apply to Medicated Premixtures*

K 11 Storage of Packaged Feeds containing VMPs (Medicated Feedingstuffs)

K 11.1	Packaged Feeds containing VMPs must be clearly identified and stored separately from other feeds.
Interpretation	*Full segregation is not required but storing medicated feeds on mixed pallets is not permitted.*

K 12 Loading, Transport and Delivery of Bulk Feed Containing Controlled Products

K 12.1	There must be written rules covering vehicle scheduling and the order of loading and unloading of feed containing Controlled Products to minimise the risk of cross contamination.
K 12.2 NEW	There must be procedures in place to ensure that bulk vehicle or trailer compartments are large enough to contain the feed containing Controlled Products and are not overfilled such as to risk cross contamination.
K 12.3	Feed containing Controlled Products must not be sieved at the bulk out loading point, unless disposal of the sievings is controlled to prevent the cross contamination of feeds as detailed in section K 7.
K 12.4	When delivering bulk feeds containing Controlled Products, the quantity of feed delivered along with details of the bulk bins (or other storage areas/containers) into which the feeds are unloaded must be recorded.
K 12.5	Procedures must be in place to instruct drivers on actions to take in the event of deviations from customer delivery instructions for feeds containing Controlled Products.
K 12.6	Procedures must be in place for the driver to contact the relevant individuals in the Participant's business in the event of a potential feed safety event / issue involving feed containing Controlled Products.
K 12.7	The risk of cross contamination to subsequent deliveries of feed from feed containing Controlled Products must be considered and managed.
K 12.8 UPDATED	Any undelivered feed or residues from cleaning containing Controlled Products must be disposed of safely in accordance with K 7 as rework or F 4 as waste.

K 13 Sampling and Testing

K 13.1	Samples must be tested to monitor the recovery of all Controlled Products (where tests are available). The minimum number of samples is calculated as the square root of 1 % of the total annual manufactured volume of feed containing Controlled Products.
Interpretation	*The total number tested can include those carried out by third parties and the results of in process tests on finished feed.*
K 13.2 UPDATED	Tests must be undertaken on feed at outloading/ packing to monitor effectiveness of cross contamination controls for residues of Controlled Products at intervals of no more than 12 months for each production route(s) such that all plant combinations are assessed or more frequently if determined by risk assessment or plant performance.
Interpretation	*When testing for carryover of Controlled Products into non-target feeds, the laboratory undertaking the analyses should be able to achieve the Limits of Quantification appropriate to the maximum permitted level (MPL) for carryover of the active substance, where specified in legislation, or as low as reasonably possible where no MPL is specified.*
Further Information	*For further guidance on carryover testing see UFAS Guidance – Sampling & Testing*

K 14 Records for Feeds containing Controlled Products

K 14.1	Records for feeds containing Controlled Products must include details relevant to legal requirements, feed safety and traceability, including MFSp for feeds containing a VMP.
K 14.2	All records relating to feeds containing Controlled Products must be retained for a minimum period of five years.

Appendix 1 UFAS Definitions

Term	Definition
Batch	An identifiable quantity of feed determined to have common characteristics, such as origin, variety, type of packaging, packer, consignor or labelling, and, in the case of a production process, a unit of production from a single plant using uniform production parameters or a number of such units, when produced in continuous order and stored together. (Regulation (EU) No 183/2005 as amended)
Biomass	Any organic matter that is not intended for food/ feed use that can be used as an energy source.
Bulk Merchant	A UFAS Participant that trades, stores, transports or otherwise handles bulk feed or contracts third parties to store, transport or handle feed on their behalf. This does not include packing or repacking feed, processing of cereals or production of mixed poultry corn (see Processing Merchant).
Calibration	The demonstration that a particular instrument or device produces results within specified limits by comparison with those produced by a reference or traceable standard over an appropriate range of measurements.
Carryover	The level of transfer of a portion of one production batch to the immediate subsequent batch.
Certification Body (CB)	The independent company contracted by AIC to certify Participants to the UFAS Scheme
Complementary Feed	A compound feed which has a high content of certain substances but which, by reason of its composition, is sufficient for a daily ration only if used in combination with other feed (EU Reg 767/2009)
Complete Feed	A compound feed which, by reason of its composition, is sufficient for a daily ration (EU Reg 767/2009)
Compound Feed	A mixture of at least two feed materials, whether or not containing feed additives, for oral animal-feeding in the form of complete or complementary feed (EU Reg 767/2009)
Contamination	The undesired introduction of impurities of a chemical or microbiological nature or of foreign matter during production, sampling, packaging or repackaging, storage or transport.

Control Measure	Any action and activity that can be used to prevent or eliminate a feed / food safety hazard or reduce it to an acceptable level. (Codex Alimentarius Recommended International Code of Practice General Principles of Food Hygiene CAC/RCP 1-1969, Rev. 4-2003(Codex), adapted)
Controlled Products	VMPs, SFAs, premixtures containing VMPs and/ or SFAs
Corrective Action	Any action to be taken when the results of monitoring, inspection or auditing indicates a loss of control or a trend towards loss of control.
Critical Control Point (CCP)	The last step in a process at which control can be applied and is essential to prevent or eliminate a feed / food safety hazard or reduce it to an acceptable level. (Codex adapted).
Critical Limit	A criterion that separates acceptability from unacceptability. (Codex) The critical limit should represent some measurable or observable parameter related to the CCP that can be quantified in a timely manner.
Cross Contamination	The unintentional introduction of a feed or additive into another at unacceptable levels
Customer	The party purchasing the feed from the Participant.
Dietetic Feed	A 'feed intended for particular nutritional purposes' which can satisfy a particular nutritional purpose by virtue of its particular composition or method of manufacture, which clearly distinguishes it from ordinary feed. Feed intended for particular nutritional purposes does not include medicated feedingstuffs (EU Reg 767/2009)
End User	A recipient that feeds livestock under their management
Feed(s) (or Animal Feed(s))	Any substance or product, including additives, whether processed, partially processed or unprocessed, intended to be used for oral feeding to animals. (Regulation (EC) No 178/2002)
Feed Additives	Substances, micro-organisms or preparations, other than feed material and premixtures, which are intentionally added to feed or water in order to perform, in particular, one or more of the functions mentioned in Article 5(3) 1831 2003
Feed Hygiene	The measures and conditions necessary to control hazards and to ensure fitness for animal consumption of a feed, taking into account its intended use (Regulation (EC) No 183/2005)
Feed Ingredients	Feed materials, premixtures and / or feed additives.

Feed Material	Products of vegetable or animal origin, whose principal purpose is to meet animals' nutritional needs, in their natural state, fresh or preserved, and products derived from the industrial processing thereof, and organic or inorganic substances, whether or not containing feed additives, which are intended for use in oral animal-feeding either directly as such, or after processing, or in the preparation of compound feed, or as carrier of premixtures. (Regulation (EC) No 767/2009)
Food (or Foodstuffs)	Any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans. 'Food' includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment. 'Food' shall not include: feed; live animals unless they are prepared for placing on the market for human consumption; plants prior to harvesting; medicinal products; cosmetics; tobacco and tobacco products; narcotic or psychotropic substances; residues and contaminants. (Regulation (EC) No 178/2002)
Formal Action	The taking of action against a Feed Business Operator as set out in legislation, for example the service of a statutory notice to remedy non-compliance with legal requirements, the issuing of a Simple Caution or the institution of legal proceedings for breaches of legal requirements. (Food Standards Agency Feed Law Code of Practice (England) adapted)
HACCP (Hazard Analysis & Critical Control Points)	A system that identifies, evaluates and controls hazards that are significant for food / feed safety. (Codex adapted)
Hazard Analysis	The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food / feed safety and therefore should be addressed in the HACCP plan. (Codex adapted)
Hazard	A biological, chemical or physical agent in, or condition of, food / feed with the potential to cause an adverse health effect. (Codex adapted)
(Food/ Feed) Incident	A food/ feed incident occurs when concerns around the safety or quality of food (and/or feed) may require action to protect consumers or animals. (Adapted from Food Standards Agency definitions)

Invoice-only Merchant	A UFAS Participant that trades feeds without storing, transporting or otherwise handling them or contracting a third party to store, transport or handle feed on their behalf
Manufacture/ Production	All operations including receipt of materials, production, packaging, repackaging, labelling, relabelling, control, release, storage, and distribution of premixtures, compound feed and medicated feed and the related controls
Medicated Feed	any mixture of a veterinary medicinal product or products and feed or feeds which is ready prepared for marketing and intended to be fed to animals without further processing, because of its curative or preventive properties or other properties as a medicinal product
Medicated Premixture	A mixture of a veterinary medicinal product or a specified feed additive with feed materials, not intended for direct feeding to animals. For the purpose of this Standard medicated compound feeds for further mixing on farm ("medicated concentrates") are not defined as medicated premixtures but are described as medicated complementary feeds
MFS Prescription (MFSp)	a prescription made out by a registered veterinarian and personally signed and dated by such veterinarian
Mineral Feed	A complementary feed containing at least 40 % crude ash
Mixed Poultry Corn	A mix of whole plant grains, seeds and fruit intended for feeding to poultry.
Operational Prerequisite Programmes (OPRP)	Activities that are associated with a particular process step, which manage specific significant hazards identified in the hazard analysis, but not otherwise managed by Critical Control Points. (Adapted from Campden BRI Guideline No. 42)
Packaged Merchant	A UFAS Participant that trades, stores, and or transports packaged feeds only or contracts a third party to store, transport or handle packaged feed on their behalf
Participant	A company holding certification against this standard or another scheme recognised by AIC.
Particular Nutritional Purpose	The purpose of meeting the specific nutritional needs of animals whose process of assimilation, absorption or metabolism is, or could be, temporarily or irreversibly impaired and who can therefore benefit from the ingestion of feed appropriate to their condition. (EU Reg 767/2009)

Premixture	A mixture of feed additives or mixture of one or more feed additives with feed materials or water used as carriers, not intended for direct feeding to animals. For the purpose of this Standard, compound feeds for further mixing on farm ("concentrates") are not defined as premixtures but are described as complementary feeds.
Prerequisite Programmes (PRP)	Programmes which manage the basic environment and operating conditions of the facilities and process operation, i.e. hazards that are 'generic' (not specific to a particular process step).
Process Flow/ Steps	A systematic representation of the sequence of steps or operations used in the production or processing of a particular feed. (Codex adapted) i.e. a flow diagram
Processing Aid	Any substance not consumed as a feeding stuff by itself, intentionally used in the processing of feeding stuffs or feed ingredients to fulfil a technological purpose during treatment or processing which may result in the unintentional but technologically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not have an adverse effect on animal health, human health or the environment and do not have any technological effects on the finished feed. (Regulation (EC) No 1831/2003).
Processing Merchant	A Bulk Merchant that also processes feed, including packing or repacking feed, processing of cereals or production of mixed poultry corn
Producer	Organisation or person that produces, manufactures, processes or grows the feed ingredient. If they supply direct to the UFAS manufacturer, they are also suppliers.
Quality Management System (QMS)	An organised system of documented procedures, controls and practices with the specific purpose of ensuring that the standards of food / feed safety and quality intended by the company are met during the course of its activities.
Recall	Unsafe food/ feed is removed from the supply chain and consumers/ animal keepers are advised to take appropriate action, for example to return or dispose of the unsafe food/ feed. (Adapted from Food Standards Agency definitions)
Recipient	The party receiving the feed from the Participant.
Record	A document, whether electronic or physical in format, providing evidence of a necessary action having been carried out.

Reworks	Unsaleable feeds (including returns) which following risk assessment can safely be incorporated into subsequent feed production
Risk	A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard. (Regulation (EC) No 178/2002).
Run/ Lot	A specific quantity of finished products that is expected to be homogeneous within specified limits. A run may correspond to a defined fraction of the production and be composed of one or several batches. A run size may be defined either by a fixed quantity or the amount produced in a fixed time interval.
Safe	Feeds shall be deemed to be safe if they do not have an adverse effect on human or animal health and do not make the food derived from food-producing animals injurious to health or unfit for human consumption when the feed concerned is used as intended and in accordance with normal industry or feeding practice (Regulation (EC) No 178/2002; adapted). In addition, safe procedures and practices shall ensure the maintenance of those quality parameters that if breached may cause harm to a target class of livestock, or to humans subsequently consuming affected livestock products, through the excess or deficit of critical nutrients or the presence of anti-nutrients not expected under normal circumstances nor declared by the Participant to the customer.
Site / Premises	Factories / buildings at the same location, under the same senior management control.
Specified Feed Additive (SFA)	Feed additives with the following functions: a. coccidiostats, b. histomonostats, and c. all other zootechnical additives except: i. digestibility enhancers, ii. gut flora stabilisers, and iii. substances incorporated with the intention of favourably affecting the environment
Standard	The document containing the essential principles of assurance, compliance with which will confirm adherence to the requirements of the UFAS Programme.

Supplier	The external organisation(s) or person(s) that provides the feed ingredients (from which the Participant will produce feed) and services related to feed production, processing, transport and storage, or that provides feed for onward sale without further processing.
Traceability	The ability to trace and follow a substance intended to be or expected to be incorporated into a feed, through all stages of sourcing, production, processing and distribution. (adapted from Regulation (EC) No 178/2002)
Undesirable Substance	Any substance or product, with the exception of pathogenic agents, which is present in and / or on the product intended for animal feed and which presents a potential danger to animal or human health or to the environment or could adversely affect livestock production. (Directive 2002/32/EC)
Validation	Obtaining evidence that the elements of the HACCP plan are effective. (Codex)
Verification	The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the HACCP plan.
Veterinary Medicinal Product (VMP)	a. any substance or combination of substances presented as having properties for treating or preventing disease in animals; or b. any substance or combination of substances that may be used in, or administered to, animals with a view either to restoring, correcting or modifying physiological functions by exerting a pharmacological, immunological or metabolic action, or to making a medical diagnosis; or c. any substance or combination of substances that may be used for the purpose of euthanising an animal (From the Veterinary Medicines Regulations 2013 (as amended)) Note that following the implementation of the Veterinary Medicines (Amendment etc.) Regulations 2024 a VMP authorised for use in animal feed is referred to as a "medicinal premix"
Withdrawal	Unsafe food/ feed is removed from the supply chain before it has reached consumers/ animal keepers. (Adapted from Food Standards Agency definitions)

Appendix 2 Veterinary Medicines Directorate Feed Business Categories

With the implementation of the Veterinary Medicines (Amendment etc.) Regulations 2024, the definitions for feed business categories were updated, and at time of publication were defined as following:

Category	Activity
Category S	Manufacture of a Specified Feed Additive (SFA)
Category I	Manufacture of an intermediate feedingstuff (including balancers) containing a medicinal premix and or an SFA
Category C	Manufacture of a feedingstuff for sale containing a medicinal premix and/or an SFA, and/or an intermediate feedingstuff containing a medicinal premix and/or an SFA
Category F	Manufacture of a feedingstuff for feeding to their own animals only, containing – a medicinal premix and/or an SFA incorporated at a rate of at least 2kg/t, and/oran intermediate feedingstuff containing a medicinal premix and/or an SFA incorporated at a rate of at least 2kg/t
Category D	Distributor or trader of Schedule 5 products (A distributor of specified feed additives, or intermediate feedingstuffs containing specified feed additives or medicinal premixes; or feedingstuffs containing a medicinal premix)

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