

GLOBALG.A.P. COMPOUND FEED MANUFACTURING (CFM) CERTIFICATION

A PRIMER FOR CFMs

Why get certified with the GLOBALG.A.P. scheme?

Supermarkets, retailers, food service business and consumers everywhere are looking for food that is produced responsibly in ecologically sound conditions. This worldwide accepted certification enables producers and brand owners to provide consumers with assurance of the safe production and traceable marketing of food while protecting scarce resources.

GLOBALG.A.P. certified Aquaculture and Livestock producers are required to source their feed from CFM-certified compound feed manufacturers as compound feed plays a vital role in the process of ensuring food safety along the entire production and supply chain. The production, sourcing of raw materials and feed ingredients, and their processing into a final compound feed is of major concern to consumers.

WHAT THE STANDARD COVERS

GLOBALG.A.P. CFM standard covers all production steps from purchase, handling and storage to processing and distribution of compound feed for food producing animals. It acts as a practical framework for Good Manufacturing Practices of feed manufacturing establishments.

The standard includes main sections addressing the following issues:

CFM MODULE.- Official Approval / Workers Health, Safety and Welfare / Quality Management System – HACCP / Internal Audits / Feed Ingredients Management / Storage Facilities on Site / Processing / Finished Feed Transport and Loading / Site Hygiene and Management / Quality Control of Finished Feed / Ingredients Declaration / Complaints / Documentation on Traceability / Animal Protein / Responsible Use of Natural Resources.

This document is not intended as a substitute for a complete reading and understanding of the GLOBALG.A.P. general regulations and standards that may be downloaded free of charge at http://www.globalgap.org

QCS is an ISO Guide 17065 accredited certifying agent. QCS cannot provide consultation services.

For additional information contact:

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WHAT TO EXPECT (a sample of key points)



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- ➤ Records demonstrating compliance must be available for no less than 90 days for an initial inspection and maintained for two or more years thereafter. Accurate record keeping is a very important tool to demonstrate compliance with the standard.
- > An internal audit to check compliance with the standard is always required prior to the scheduled inspection with QCS.
- ➤ A Quality Management System (QMS) must be in place, implemented, documented and maintained. The QMS must demonstrate compliance with all applicable legislation.
- > Training of workers and subcontractors in hygiene, health and safety, and specific tasks (e.g. handling chemicals, operating complex equipment, etc.) is required.
- > Workers and subcontractors are equipped with suitable protective clothing.
- > Complaints and Recall procedures must be in place.
- ➤ Materials listed in the GLOBALG.A.P. negative list, see Guideline 1, are prohibited from inclusion in animal feed.
- > Storage facilities must be secure and provide access to interior walls for cleaning and pest control.
- > Sampling and testing of incoming feed ingredients and finished feed is based upon risk assessment.
- Production must be planned to avoid cross contamination of different feed types.
- > Permanent and legible signs must indicate potential hazards. Warning signs must be present.
- > The compound feed manufacturer must verify that the species of wild captured fish used to produce fishmeal and fish oil are not on the IUCN Red List classified as critically endangered or endangered.
- Printing of your unique GLOBALG.A.P. Number (GGN) and/or QR Code of the GGN and the GLOBALG.A.P. logo on final product bags is allowed while holding a valid certificate.