



Qualitätssicherung. **Vom Landwirt bis zur Ladentheke.**



QS. Ihr Prüfsystem
für Lebensmittel.

Plus checklist for Danish feed producers and traders		A	B	C	D/ KO
	Requirements in addition to ISO 22000/22002-6				
1	Crisis management & traceability				
	Feed companies shall implement and maintain procedures in order to inform DAFC in the event of food and feed safety issues. The procedure shall include:				
1.1	<p>Crisis management [K.O.] The companies must inform DAFC immediately and - where a legal obligation exists - also the competent authorities about critical incidents and public product recalls where these are of relevance for the QS scheme. Critical incidents are occurrences that pose or could pose a risk to humans, animals, assets or the QS scheme as a whole. In particular, the scheme participants must inform DAFC in cases in which:</p> <ul style="list-style-type: none"> - nonconformities occur in the procurement of goods, or in production or marketing that might pose a risk to food or feed safety - preliminary proceedings are initiated due to violation of regulations to secure feed or food safety <p>All scheme participants must keep a paper of incident to hand so that they can pass on all necessary information in a targeted manner in the event of an incident. Moreover, all scheme participants must name a crisis manager towards DAFC, and this crisis manager must be reachable at all times.</p> <p>A procedure must be defined and introduced for conduct in the event of incidents or crises and verified at regular intervals. This procedure must include the following points:</p> <ul style="list-style-type: none"> - Creation of a crisis team - Emergency call list - Procedure for product recall and return - Communication plan - Customer Information 				



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1.2	<p>Traceability [K.O.]</p> <p>Each company must establish systems and processes for traceability (see Regulation (EC) No. 178/2002) which guarantee that the information on traceability is available to QS within 24 hours of making contact with the scheme participant, if QS has asked for the information. The following information on customers and suppliers (one step forward and one step back) has to be transmitted processed electronically (for example in an Excel sheet or another common data format):</p> <ul style="list-style-type: none"> - Name, address and telephone number - Unique Registration or location number of the company - Type and quantity of products delivered - Delivery date - Batch, lot or reference number (if formed) that guarantees the determination of the origin of the feed <p>The internal traceability processes must be designed in such a way that the relevant information can be compiled within four hours.</p>				
2	Exclusion of products				
2.1	<p>Feed material [K.O.]</p> <p>Feed for QS-approved farmers shall only include feed materials listed in Regulation EU 68/2013 and additives approved according to Regulation EU 1831/2003.</p>				
2.2	<p>Exclusion list [K.O.]</p> <p>Forbidden products according to Regulation EC 767/2009 Annex III and Regulation 1069/2009. Products of animal origin is only to be used according to 1069/2009 and 999/2001 and according to the annex of the plus checklist.</p>				
2.3	<p>Guarantee of separation of goods [K.O.]</p> <p>The production of the company must be strictly and completely, spatially and organizational (e.g. with labelling) separated between food/feed and from that foreign material. Where a complete spatially separation is not possible, it must be proved that this cannot affect feed safety negatively</p>				



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	(HACCP). Products that are 100% identical and unchanged at the same time usable as food or feed and for other purposes (e.g. for engineering purposes) are not affected of this requirement of the separation of goods.				
2.4	Glycerine and forbiddance of parallel production concerning special fats [K.O.] Mixed fats, mixed oils and mixed fatty acids may only be prepared and handled in facilities where only food and feed products are produced. Substances that are not suitable for food and feed are not allowed to be processed in the same facilities. Secondary-, Recycling- and Collected fats (e.g. used vegetable oils) and Glycerine from animal origin and their processed products are not allowed to be used.				
3	Supplier approval and evaluation				
3.1	Certified Suppliers Raw materials, which are purchased as feed, may only be procured from producers, traders as well as forwarding agents who are eligible to deliver into the QS scheme at the moment of the delivery. When supplying feed as packed good from a trader, which is not eligible to deliver, the producer of the feed has to be eligible to deliver into the QS scheme. Exceptions of the certification obligation of the supplier are described under Gate-Keeping				
3.2	Gate-Keeping [K.O.] A documented risk-based process for the selection, approval and monitoring of suppliers shall be in place. The process shall include the following: <ul style="list-style-type: none"> • All suppliers are integrated into the supplier evaluation. • There are requirements defined for the transport, which delivers the feed materials. • Feed materials shall be included into the feed moni- 				



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	<p>toring program for all suppliers. If it is not possible to purchase feed from suppliers, which are certified according to QS or a standard recognized by QS: Gate-Keeping according to the annex of the plus checklist has to be done. Besides the monitoring, also the supplier evaluation for each not-certified supplier as well as the requirements for the transport of feed from the supplier to the gate-keeper and storage are relevant.</p>				
4	Monitoring program for scheme participants				
4.1	Analysis on undesired substances have to be done by accredited laboratories				
4.2	If maize or processed maize is purchased, the QS Ad hoc monitoring plan for Aflatoxin B1 in maize (as of 1.1.2017: Additional control plan for Aflatoxin B1 in maize) or a corresponding control plan which is recognized by QS has to be fulfilled. The correspondent control plan of the Danish feed industry (version of 21 December 2016) can be recognized by QS. This recognition is only with regard to the agreement signed between DAFC and QS and limited until 31 December 2019.				
4.3	<p>Positive release sampling</p> <p>Requirements for dioxin monitoring of fats and oils according to Regulation EC 183/2005 Annex II "Dioxin monitoring for oils, fats and derived products" and according to positive release sampling as described in the QS guideline Feed monitoring.</p>				
5	Outsourced procedures: Rented warehouses and storage facilities				
5.1	<p>For short-term storage (maximum 6 months) rental shall be based on written agreements. The agreement shall include:</p> <ul style="list-style-type: none"> • Written agreement specifying feed safety requirements. • Defined responsibility for maintenance, pest control 				



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	and surveillance.				
5.2	The external storage shall be included in the company quality management system.				
6	Transport				
6.1	<p>A documented risk-based process for the selection, approval and monitoring of transporters shall be in place. Transport of feed shall be based on written agreement.</p> <ul style="list-style-type: none"> List of approved transporters including written agreements for each transporter. Description of cleaning requirements to be fulfilled. Cleaning requirements according to IDTF, http://www.icrt-idtf.com/en/index.php 				