



Water, Feed and Ingredients Entering the Production Unit

The word “feed”, as used in this manual, means grains, supplements, premixed feeds, and edible residual materials (ERM). **Biological risks** include such things as *Salmonella*, introduced by rodents or birds, or *Trichinella*, passed on through the improper use of food by-products. **Chemical risks** might include those posed by moulds, toxins and antibiotics, pesticides and herbicides. **Physical risks** include such things as metal objects, plastics and wood.

When looking for possible hazards, you should also consider the risk of contamination that might occur during transportation and storage from such hazards as leaking oil, radiator fluids or goods previously hauled or handled.

3a) Is your water tested annually for nitrates and total solids?

Yes No

3b) If so, do you retain the records?

Yes No

3c) Are the test results within the limits set for these hazards?

Yes No

(See the Water Program section of the Producer Manual.)

A water test is not yet a CQA® program requirement, but you are encouraged to have it done. If you do have your water tested, retain the records, in order to compare one test to the next for any variation. Elevated nitrate and total solids levels may indicate bacterial contamination. If your test results do show elevated levels, you are encouraged to have follow-up tests conducted to determine bacterial levels in your water.

4a) Are vehicles and other equipment used to transport animals also used to haul feedstuffs and other commodities? *N/A means it is not applicable to your operation*

N/A Yes No



4b) Are vehicles and other equipment thoroughly cleaned between use for different purposes? (Will become a CQA® program requirement at a later date.)

N/A Yes No

(See the Sanitation and Building Design and Shipping, Marketing and Transport sections of the Producer Manual.)

It is strongly recommended that you avoid using the same vehicles for transporting both pigs and other commodities. If you must use the same vehicles, remember that not only can cross-contamination occur between hogs, but any manure left in a vehicle can contaminate feed or feed ingredients transported in it. A spill of farm chemicals or medicated feed in a vehicle that is not properly cleaned up may leave a residue in hogs. It is recommended that all vehicles and equipment be swept clean and, weather permitting, thoroughly washed between transportation of different commodities and/or between loads of hogs.

5a) Are feed and raw material storage and mixing areas in your operation kept reasonably clean, dry and free from significant contamination from bird or animal excrement?

Yes No

5b) Are they kept free of chemical contaminants?

(Examples: herbicides, insecticides, oil, fertilizer)

Yes No

(See the Purchasing and Feed Handling sections of the Producer Manual.)

Question #5 is a program requirement, and for this reason, both parts (a) and (b) must be answered "Yes". This question will be addressed during the in-barn visit of a full validation.

When evaluating part (a), there are two key words to bear in mind: "reasonably" and "significant". In consideration of the design of your storage areas and your rodent control program (addressed in question #29), you should determine if their current state is consistent with these two key words. Examine them closely, to look for the presence of birds, rodents, cats and the possibility of accessibility by other livestock, chemicals or standing water. The major concern about birds and rodents is *Salmonella*, while the main concern associated with cats is *Toxoplasma*. Positive actions, such as covering open bins or feed carts, using traps and bait stations, and physically separating medicated and non-medicated feed ingredients, demonstrate your recognition of these concerns.



6b) Identify those suppliers who have a quality assurance program for feed in place.

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6c) Do you keep samples of incoming feeds and ingredients?

Yes No

(See the Purchasing and Feed Handling sections of the Producer Manual.)

Your answer to Question #6 is for your own information. It is good practice to maintain a list of feed and feed ingredient suppliers. If the person who normally looks after these things is away and a problem arises, your list will assist the back-up person in rectifying the problem.

Question #6b is intended to encourage the development of open lines of communication between producers and their feed suppliers. You should be aware of the feed handling practices of your suppliers. You are encouraged to ask suppliers about handling practices, whether or not they have a HACCP-based quality assurance program, storage, sequencing in mills and on trucks and training programs for mill employees and truckers.

Producers are encouraged to keep samples of complete feed and feed ingredients; however, it is not a mandatory requirement of the program. We recognize that this can be a daunting task, which on some farms, can result in a great many feed samples being stored in many separate bags and containers. Nonetheless, aside from food safety related concerns, feed samples also help to identify nutritional and other health problems that may be feed related. If you do decide to keep samples, we recommend that you keep a 0.5-1 kg sample for no less than 6 months.

Remember to store all feed in closed containers, to discourage rodents and birds.



7. Are feed and ingredient bins, blower pipes and/or feed transfer systems clearly marked to ensure that feed-truck drivers and employees know where they are supposed to deliver feed?

Yes No

(See the Purchasing and Feed Handling sections of the Producer Manual.)

Question #7 is a program requirement, and must therefore be answered with a “Yes”. Your validator will check for this during a full validation. You may identify components of your feed storage and delivery system with letters, numbers, names or a combination of indicators. You may use paint, decals or any other method that is both durable and visible. If storage and delivery components of your feed system are not identified well enough to manage the risk of misdirection of feed, the correction can be made while the validator is at the site. However, if it is not, your farm will not be recommended for recognition.

Consider providing a farm plan to your feed suppliers that indicates the location of all buildings and feed bins.

This question leads directly to question #11. When you get to it, consider how you identify the different components of your feed system as they relate to delivery, mixing and transfer.

8a) Are edible residual materials (food by-products) being fed in your operation?

Yes No

8b) Are you licensed to feed such products?

Yes No

(See the Purchasing and Feed Handling sections of the Producer Manual.)

Edible residual materials are those products that remain after, or are not used, in the processing, manufacturing, preparing, serving or sale of food. They pertain to bakery waste, certain restaurant waste (not including meat or products that may have come into contact with raw meat products), cull french fries, potato chips or potatoes from a processing plant, dairy waste or any other edible waste material left over from any type of food processing. Tallow from a licensed rendering plant does not fall into this category, however, as it will have been processed according to strict guidelines.



Meat, meat products or any material that may have come into contact with raw meat may not be fed as edible residual material in Canada, due to concerns about disease risk.

If you are feeding, or wish to feed ERM, you must have a permit from the CFIA to do so. Permits are issued by CFIA Regional Veterinarians, are valid for one year and must be in place if you are feeding ERM. Your permit will be examined at the time of validation to ensure that it is valid, current and issued for your farm.