Safe Feed/Safe Food Certification Programs: Recent Changes and What to Expect in 2018

The following topics will be featured in this newsletter:

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Addition of a New Certification Body for Rendering Facilities

The American Feed Industry Association recently added Food Safety Net Services Certification & Audit (FSNS C&A) as its fifth certifying body for the FSC36 Safe Feed/Safe Food auditing program. In particular, FSNS will be responsible for auditing rendering facilities looking to receive their FSC36 certification. Volume 6 of the Safe Feed/Safe Food newsletter provided an overview of the certifying bodies that currently participate in the program. A list of the key contacts for each of the certifying bodies can be found on the Safe Feed/Safe Food website.

An Overview of the Program's Newest Member

FSNS Certification & Audit is a leader in food safety and certification audits. The Safe Feed/Safe Food auditing program is a good addition to its portfolio, complementing similar audits it performs at meat and poultry processing facilities. FSNS C&A started as a subsidiary of Food Safety Net Services, a laboratory company with locations across the United States. Initially, its audit services were focused on serving the meat industry, performing animal husbandry and food safety audits. Over time the business has grown to include a variety of Global Food Safety Initiative-accredited audits.

FSNS C&A's management team and auditors' core competency is in the raw and ready-to-eat meat and poultry industries. Auditors are hired based on industry experience and knowledge.

Management personnel have industry experience with an understanding of plant operations and quality programs, allowing for the practical and knowledgeable application of standard and scheme requirements. FSNS C&A has expanded its industry base to include a wide range of industries, including: dairy, bakeries, flour milling, snack foods, seafood, produce, pet food and beverages. FSNS C&A's audit philosophy prioritizes service by responding quickly to requests and feedback prior to, during, and after completion of each audit.

Changes to the Safe Feed/Safe Food Program Administration

Effective Jan. 1, Kori Chung, AFIA's legislative and regulatory assistant, is the new administrative contact for all issues and concerns related to Safe Feed/Safe Food certification program. Paul Davis, Ph.D., AFIA's director of quality, animal food safety and education, will take over as the program's technical advisor. Both Chung and Davis have been working diligently for the past few months in preparation for this transition.

New SQF Database Powered by ReposiTrak®

The Safe Quality Food (SQF) Program, recognized globally by retailers and foodservice providers that require a rigorous and credible food safety management system, and Park City Group's subsidiary, ReposiTrak® Inc., the leading provider of compliance management and track and trace solutions for food, pharma and dietary supplement safety, partnered in October 2016, integrating the SQF audit management into ReposiTrak's Compliance Management System. The move benefits the Safe Quality Food Institute's (SQFI) thousands of registered suppliers, in addition to its certification bodies and auditors, in managing the audit process from initial request and payment through to the collection of results and reports. As part of the initiative, ReposiTrak hosts and provides exclusive access to SQFI's audit results database.

Companies that are new to SQF FSC36 certification now have the ability to register their facilities within the ReposiTrak® system. Companies that are already certified in the FSC36 certification program should continue to use the Reliance assessment database until further notice.

SQFI chose ReposiTrak® to provide SQFI stakeholders with a fast and friendly experience, while allowing access to a broader product safety platform servicing the global food supply chain. ReposiTrak® enables new compliance capabilities and easier registration for companies. Also, SQF and Ethical Sourcing audits can be requested from the same platform. ReposiTrak® should also offer an easier auditing system for companies and auditors.

New Year, New Code: SQF Edition 8

Effective Jan. 2, all SQF certification and recertification audits (in particular, the FSC32 and FSC34 audits) will be conducted to the SQF Code, Edition 8. Please visit the SQFI website and explore its many resources to ensure that your company is fully prepared to implement the new standard. SQFI has created a frequently asked questions document for Edition 8, which may also prove to be very helpful. [Please click here to view](#).

FAMI-QS Version 6 Transition Requirements

In 2016, FAMI-QS carried out the challenging task of fully revising its system in order to stay abreast of the new developments in our fast-evolving industry. With an experienced and active team of experts, as well as valuable partners in Brazil, China, Europe and the United States, the company was able to make its revision to the code, resulting in a robust final document that provides the requirements for implementing necessary measures to ensure the safety and quality of feed and specialty feed ingredients. The new FAMI-QS Code Version 6, published Oct. 2, 2017, can now be found [here](#).

To enhance the understanding of the recently published FAMI-QS Certification System, FAMI-QS will hold a [one-day information session](#) Jan. 18, in São Paulo, Brazil.

During the session, the transition requirements and main changes will be highlighted.

Please [click here](#) to view the FAMI-QS Code Version 6 Transition Requirements Document regarding the **application dates** which affects already certified operators and operators who wish to become FAMI-QS certified.

Safe Feed/Safe Food Tidbit: Do I Need to Test for Compressed Air System Risks?

In the International Food Safety and Quality Network's latest Food Safety Friday webinar program, it reviewed the importance of performing compressed air risk assessments. Please click [here](#) to view the webinar.

Visit the [Safe Feed/Safe Food website](#) to learn more about the firms engaged and certified in any of these programs, as well as to see the steps and costs involved in the certification process.

Food Safety Certification Programs
Are you certified yet?

Contact AFIA

For technical assistance, please contact Gary Huddleston, AFIA director of feed manufacturing and regulatory affairs, at (703) 666-8854, or Paul Davis, Ph.D., AFIA director of quality, education and training, at (703) 650-0146. For administrative assistance, please contact Shakera Daley, AFIA accounting and administrative coordinator, at (703) 558-3571.

Safe Feed/Safe Food Website

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