

FSMA Impact on Rendering

International Rendering Symposium 2019

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FDA Food Safety Modernization Act (FSMA)

- Passed by Congress on December 21, 2010
- Signed into law by President Obama on January 4th, 2011.
- Aims to shift the focus of federal regulators from response to prevention of contamination.



Rendering Code of Practice

Basic elements of cooking, sanitation, and hygiene

Started by renderers (APPI) in 2005

- Good manufacturing practices (GMPs now called CGMPs)
- Process Controls (now called Preventive Controls)

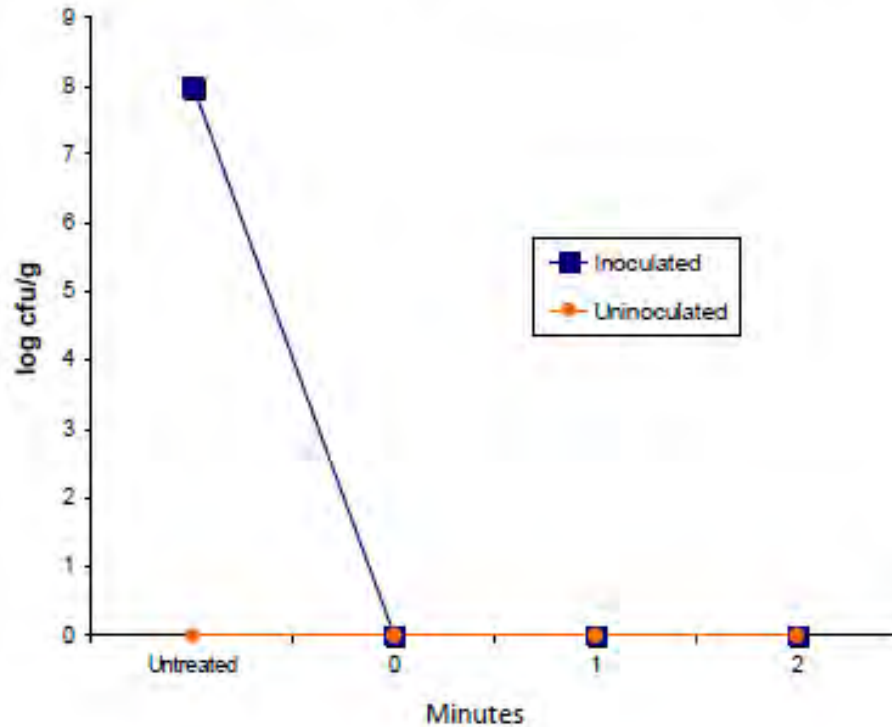


The Critical FSMA Rule for Renderers

- ❖ Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Food for Animals (Finalized September 17, 2015)
 - ❖ Compliance required September 2016, 2017 for CGMPs
 - ❖ Compliance required September 2017, 2018 for PCs

Cooking and Drying Works

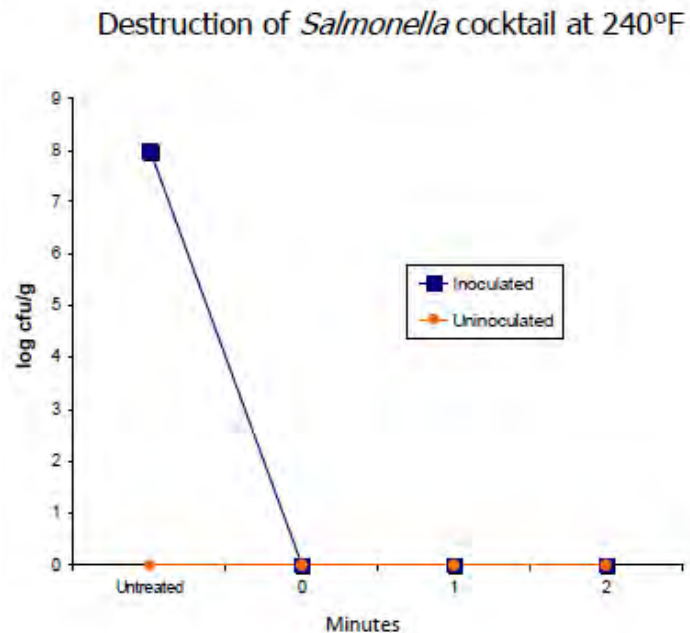
Destruction of *Salmonella* cocktail at 240°F



- Continuous flow or batch steam cookers
- 245° to 290° F for 40 to 90 minutes
- Inactivation of bacteria, viruses, protozoa, and parasites

Validation of Rendering as a kill-step

- Validating that *Salmonella*, *Clostridium perfringens*, *E. Coli* are killed during rendering
- Building a database of thermal validation information for determining necessary thermal processing temps.
- Clemson, Texas A&M, Colorado State, Texas Tech





NATIONAL RENDERERS ASSOCIATION

**THERMAL VALIDATION DATA
FOR RENDERING**

June 2016

Research Provided by FPREF

Required Training

- The person in charge of developing and implementing the required Food Safety Plan must be a “Preventive Controls Qualified Individual.”
 - By training or experience
- Everyone working in plant manufacturing animal food, including ingredients must be a “Qualified Individual,” trained in the elements of food safety.
 - APPI salmonella educational materials will help.



Rendering Salmonella Control Video for Training “Qualified Individuals”



appi's NEW Training Kit

The Animal Protein Producers Industry (APPI) has created a new 10 minute video and related materials for animal food and *Salmonella* safety education to replace the popular Salmonella education materials distributed by APPI for many years. This video and supporting material will also help plants to fulfill the Food Safety Modernization Act (FSMA) requirements that all plant employees be trained in basic food safety concepts.

Each “*Salmonella* Reduction and Feed Safety: You are the First Line of Defense” training kit includes:

- A 10-minute video on animal food and *Salmonella* safety in English (MP4 file)
- A 10-minute video on animal food and *Salmonella* safety in Spanish (MP4 file)
- 10 bilingual posters in a printable PDF illustrating the 10 main points (files can be provided to sign printer of choice)
- A brief animal food and *salmonella* safety manual in English (PDF)
- A brief animal food and *salmonella* safety manual in Spanish (PDF)



ORDER FORM for APPI Training Kit

Mail order to:

NAME: _____ COMPANY: _____

ADDRESS: _____

PHONE: _____ EMAIL: _____

COST: _____ \$550 NRA/APPI Member _____ \$750 Non-Member

QUANTITY: _____

MAIL ORDER FORM TO: Dara John, APPI, PO Box 132, Huntsville, MO 65259 (phone 660-277-3469)

Pay by check to APPI/NRA Programs or by credit card (information on the back or on the second sheet)

Rendering “Inspection Smarts” Video



appi's NEW Training Video

The Animal Protein Producers Industry (APPI) has created a new 12-minute video that can be used to train plant personnel on how to prepare for a Food Safety Modernization Act (FSMA) inspection.

Dr. Cassie Jones at Kansas State University has produced a video for APPI Participants can use to train plant personnel how to handle FSMA inspections.

Most United States renderers are required to comply with FSMA's Preventive Controls for Animal Food rule. While compliance is mandatory, there are strategies that can help firms meet compliance requirements and protect their business. This outlines best rendering practices to streamline the inspection process.

This is a member service offered by NRA and the APPI Committee. Please do not share the video beyond employees of your company. Fees collected will be used to recoup production cost.

ORDER FORM for APPI "Inspection Smarts" Video

Mail order to:

NAME: _____ COMPANY: _____

ADDRESS: _____

PHONE: _____ EMAIL: _____

COST: \$300 NRA/APPI Member, \$500 Non-Member.

QUANTITY _____ Total Cost: _____

Send video(s) on USB memory stick _____ Send by email _____ Send both ways _____

Payment Type: Credit Card _____ (information on next page)

Check _____ to APPI/NRA Programs

Return Order Form via Email: appi@cvalley.net Fax: (660) 277-3466

Mail: Dara John, APPI, PO Box 132, Huntsville, MO 65259 (phone 660-277-3469)

