

FSMA PC Animal Food	Subpart B - Current Good Manufacturing Practice								
FSMA PC Rule, Subpart B	FSMA Requirement	Company PRP	Company SOP	Monitoring Record	Training Record	Notes	Status	Assigned To:	Completion Date
§ 507.14 Personnel.	(a) The management of the establishment must take reasonable measures and precautions to ensure that all persons working in direct contact with animal food, animal food-contact surfaces, and animal food-packaging materials conform to hygienic practices to the extent necessary to protect against the contamination of animal food.						Incomplete	(Select Employee)	
	(b) The methods for conforming to hygienic practices and maintaining cleanliness include:						Incomplete	(Select Employee)	
	(1) Maintaining adequate personal cleanliness						Incomplete	(Select Employee)	
	(2) Washing hands thoroughly in an adequate hand-washing facility as necessary and appropriate to protect against contamination;						Incomplete	(Select Employee)	
	(3) Removing or securing jewelry and other objects that might fall into animal food, equipment, or containers;						Incomplete	(Select Employee)	
	(4) Storing clothing or other personal belongings in areas other than where animal food is exposed or where equipment or utensils are cleaned; and						Incomplete	(Select Employee)	
	(5) Taking any other necessary precautions to protect against the contamination of animal food, animal food-contact surfaces, or animal food-packaging materials.						Incomplete	(Select Employee)	
§ 507.17 Plant and grounds.	(a) The grounds around an animal food plant under the control of the management of the establishment must be kept in a condition that will protect against the contamination of animal food. Maintenance of grounds must include:						Incomplete	(Select Employee)	
	(1) Properly storing equipment, removing litter and waste, and cutting weeds or grass within the immediate vicinity of the plant that may constitute an attractant, breeding place, or harborage for pests;						Incomplete	(Select Employee)	
	(2) Maintaining driveways, yards, and parking areas so that they do not constitute a source of contamination in areas where animal food is exposed;						Incomplete	(Select Employee)	
	(3) Adequately draining areas that may contribute to contamination of animal food; and						Incomplete	(Select Employee)	
	(4) Treating and disposing of waste so that it does not constitute a source of contamination in areas where animal food is exposed.						Incomplete	(Select Employee)	
	(b) The plant must be suitable in size, construction, and design to facilitate cleaning, maintenance, and pest control to reduce the potential for contamination of animal food, animal food-contact surfaces, and animal food-packaging materials, including that the plant must:						Incomplete	(Select Employee)	
	(1) Provide adequate space between equipment, walls, and stored materials to permit employees to perform their duties and to allow cleaning and maintenance of equipment;						Incomplete	(Select Employee)	
	(2) Be constructed in a manner such that drip or condensate from fixtures, ducts, and pipes does not serve as a source of contamination;						Incomplete	(Select Employee)	
	(3) Provide adequate ventilation (mechanical or natural) where necessary and appropriate to minimize vapors (e.g., steam) and fumes in areas where they may contaminate animal food and in a manner that minimizes the potential for contaminating animal food;						Incomplete	(Select Employee)	
	(4) Provide adequate lighting in hand-washing areas, toilet rooms, areas where animal food is received, manufactured, processed, packed, or held, and areas where equipment or utensils are cleaned; and						Incomplete	(Select Employee)	
	(5) Provide shatter-resistant light bulbs, fixtures, and skylights, or other glass items suspended over exposed animal food in any step of preparation, to protect against the contamination of animal food in case of glass breakage.						Incomplete	(Select Employee)	
	(c) The plant must protect animal food stored outdoors in bulk from contamination by any effective means, including:						Incomplete	(Select Employee)	
	(1) Using protective coverings where necessary and appropriate;						Incomplete	(Select Employee)	
(2) Controlling areas over and around the bulk animal food to eliminate harborages for pests; and						Incomplete	(Select Employee)		
(3) Checking on a regular basis for pests, pest infestation, and product condition related to safety of the animal food.						Incomplete	(Select Employee)		
§ 507.19 Sanitation.	(a) Buildings, structures, fixtures, and other physical facilities of the plant must be kept clean and in good repair to prevent animal food from becoming adulterated.						Incomplete	(Select Employee)	

	(b) Animal food-contact and non-contact surfaces of utensils and equipment must be cleaned and maintained and utensils and equipment stored as necessary to protect against the contamination of animal food, animal food-contact surfaces, or animal food-packaging materials. When necessary, equipment must be disassembled for thorough cleaning. In addition:						Incomplete	(Select Employee)	
	(1) When animal food-contact surfaces used for manufacturing, processing, packing, or holding animal food are wet-cleaned, the surfaces must, when necessary, be thoroughly dried before subsequent use; and						Incomplete	(Select Employee)	
	(2) In wet processing of animal food, when cleaning and sanitizing is necessary to protect against the introduction of undesirable microorganisms into animal food, all animal food-contact surfaces must be cleaned and sanitized before use and after any interruption during which the animal food-contact surfaces may have become contaminated.						Incomplete	(Select Employee)	
	(c) Cleaning compounds and sanitizing agents must be safe and adequate under the conditions of use.						Incomplete	(Select Employee)	
	(d) The following applies to toxic materials:						Incomplete	(Select Employee)	
	(1) Only the following toxic materials may be used or stored in the plant area where animal food is manufactured, processed, or exposed:						Incomplete	(Select Employee)	
	(i) Those required to maintain clean and sanitary conditions;						Incomplete	(Select Employee)	
	(ii) Those necessary for use in laboratory testing procedures;						Incomplete	(Select Employee)	
	(iii) Those necessary for plant and equipment maintenance and operation; and						Incomplete	(Select Employee)	
	(iv) Those necessary for use in the plant's operations.						Incomplete	(Select Employee)	
	(2) Toxic materials described in paragraph (d)(1) of this section (e.g., cleaning compounds, sanitizing agents, and pesticide chemicals) must be identified, used, and stored in a manner that protects against the contamination of animal food, animal food-contact surfaces, or animal food-packaging materials; and						Incomplete	(Select Employee)	
	(3) Other toxic materials (such as fertilizers and pesticides not included in paragraph (d)(1) of this section) must be stored in an area of the plant where animal food is not manufactured, processed, or exposed.						Incomplete	(Select Employee)	
	(e) Effective measures must be taken to exclude pests from the manufacturing, processing, packing, and holding areas and to protect against the contamination of animal food by pests. The use of pesticides in the plant is permitted only under precautions and restrictions that will protect against the contamination of animal food, animal food-contact surfaces, and animal food-packaging materials.						Incomplete	(Select Employee)	
	(f) Trash must be conveyed, stored, and disposed of in a way that protects against the contamination of animal food, animal food-contact surfaces, animal food-packaging materials, water supplies, and ground surfaces, and minimizes the potential for the trash to become an attractant and harborage or breeding place for pests.						Incomplete	(Select Employee)	
§ 507.20 Water supply and plumbing.	(a) The following apply to the water supply:						Incomplete	(Select Employee)	
	(1) Water must be adequate for the operations and must be derived from an adequate source;						Incomplete	(Select Employee)	
	(2) Running water at a suitable temperature, and under suitable pressure as needed, must be provided in all areas where required for the manufacturing, processing, packing, or holding of animal food, for the cleaning of equipment, utensils, and animal food-packaging materials, or for employee hand-washing facilities;						Incomplete	(Select Employee)	
	(3) Water that contacts animal food, animal food-contact surfaces, or animal food-packaging materials must be safe for its intended use; and						Incomplete	(Select Employee)	
	(4) Water may be reused for washing, rinsing, or conveying animal food if it does not increase the level of contamination of the animal food.						Incomplete	(Select Employee)	
	(b) Plumbing must be designed, installed, and maintained to:						Incomplete	(Select Employee)	
	(1) Carry adequate quantities of water to required locations throughout the plant;						Incomplete	(Select Employee)	
	(2) Properly convey sewage and liquid disposable waste from the plant;						Incomplete	(Select Employee)	
	(3) Avoid being a source of contamination to animal food, water supplies, equipment, or utensils, or creating an unsanitary condition;						Incomplete	(Select Employee)	
	(4) Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor; and						Incomplete	(Select Employee)	

	(5) Ensure that there is no backflow from, or cross-connection between, piping systems that discharge waste water or sewage and piping systems that carry water for animal food or animal food manufacturing.					Incomplete	(Select Employee)	
	(c) Sewage and liquid disposal waste must be disposed of through an adequate sewerage system or through other adequate means.					Incomplete	(Select Employee)	
	(d) Each plant must provide employees with adequate, readily accessible toilet facilities. Toilet facilities must be kept clean and must not be a potential source of contamination of animal food, animal food-contact surfaces, or animal food- packaging materials.					Incomplete	(Select Employee)	
	(e) Each plant must provide hand-washing facilities designed to ensure that an employee's hands are not a potential source of contamination of animal food, animal food-contact surfaces, or animal food-packaging materials.					Incomplete	(Select Employee)	
§ 507.22 Equipment and utensils.								
	(a) The following apply to plant equipment and utensils used in manufacturing, processing, packing, and holding animal food:					Incomplete	(Select Employee)	
	(1) All plant equipment and utensils, including equipment and utensils that do not come in contact with animal food, must be designed and constructed of such material and workmanship to be adequately cleanable, and must be properly maintained;					Incomplete	(Select Employee)	
	(2) Equipment and utensils must be designed, constructed, and used appropriately to avoid the adulteration of animal food with non-food grade lubricants, fuel, metal fragments, contaminated water, or any other contaminants;					Incomplete	(Select Employee)	
	(3) Equipment must be installed so as to facilitate the cleaning and maintenance of the equipment and adjacent spaces;					Incomplete	(Select Employee)	
	(4) Animal food-contact surfaces must be:					Incomplete	(Select Employee)	
	(i) Made of materials that withstand the environment of their use and the action of animal food, and, if applicable, the action of cleaning compounds, cleaning procedures, and sanitizing agents;					Incomplete	(Select Employee)	
	(ii) Made of nontoxic materials; and					Incomplete	(Select Employee)	
	(iii) Maintained to protect animal food from being contaminated.					Incomplete	(Select Employee)	
	(b) Holding, conveying, manufacturing, and processing systems, including gravimetric, pneumatic, closed, and automated systems, must be designed, constructed, and maintained in a way to protect against the contamination of animal food.					Incomplete	(Select Employee)	
	(c) Each freezer and cold storage compartment used to hold animal food must be fitted with an accurate temperature-measuring device.					Incomplete	(Select Employee)	
	(d) Instruments and controls used for measuring, regulating, or recording temperatures, pH, aw, or other conditions that control or prevent the growth of undesirable microorganisms in animal food must be accurate, precise, adequately maintained, and adequate in number for their designated uses.					Incomplete	(Select Employee)	
	(e) Compressed air or other gases mechanically introduced into animal food or used to clean animal food- contact surfaces or equipment must be used in such a way to protect against the contamination of animal food.					Incomplete	(Select Employee)	
§ 507.25 Plant operations.								
	(a) Management of the establishment must ensure that:					Incomplete	(Select Employee)	
	(1) All operations in the manufacturing, processing, packing, and holding of animal food (including operations directed to receiving, inspecting, transporting, and segregating) are conducted in accordance with the current good manufacturing practice requirements of this subpart;					Incomplete	(Select Employee)	
	(2) Animal food, including raw materials, other ingredients, or rework is accurately identified;					Incomplete	(Select Employee)	
	(3) Animal food-packaging materials are safe and suitable;					Incomplete	(Select Employee)	
	(4) The overall cleanliness of the plant is under the supervision of one or more competent individuals assigned responsibility for this function;					Incomplete	(Select Employee)	
	(5) Adequate precautions are taken so that plant operations do not contribute to contamination of animal food, animal food-contact surfaces, and animal food- packaging materials;					Incomplete	(Select Employee)	
	(6) Chemical, microbial, or extraneous-material testing procedures are used where necessary to identify sanitation failures or possible animal food contamination;					Incomplete	(Select Employee)	