

PRPs for Feed and Animal Food Production based on ISO/TS 22002-6:2016

Duration: 1 Day

Overview: The "PRPs for Feed and Animal Food Production based on ISO/TS 22002-6:2016" course is designed to equip participants with the knowledge and skills required to implement and manage prerequisite programs (PRPs) specific to the production of feed and animal food. This course focuses on the hygiene, safety, and regulatory requirements outlined in the ISO/TS 22002-6:2016 standard, which are essential for ensuring the safety and quality of feed and animal food products. Participants will learn how to establish PRPs that address the specific challenges associated with feed production, including contamination prevention, ingredient management, and ensuring the health and safety of animals consuming the feed. This training is vital for professionals in the feed and animal food industry to meet international standards and comply with regulatory requirements.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the key requirements of ISO/TS 22002-6:2016 for feed and animal food production.
- Develop and implement effective PRPs tailored to the feed production process.
- Ensure compliance with international feed safety standards.
- Identify and control potential hazards in feed and animal food production.
- Maintain hygienic conditions in feed production facilities.
- Integrate PRPs with existing food safety and quality management systems.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.

Course Content:

- 1. Introduction to PRPs in Feed and Animal Food Production:**
 - Overview of ISO/TS 22002-6:2016 and its relevance to feed and animal food production
 - Importance of PRPs in maintaining the safety and quality of feed products
- 2. Facility and Equipment Requirements:**
 - Design and layout considerations for feed production facilities
 - Maintenance and sanitation of equipment used in feed manufacturing
- 3. Pest Control in Feed Production:**
 - Developing and implementing pest control programs for feed production environments
 - Monitoring and prevention strategies specific to feed and animal food production
- 4. Ingredient Management:**
 - Sourcing, receiving, and handling of raw materials and ingredients
 - Preventing contamination during ingredient storage and processing
- 5. Personal Hygiene for Feed Production Personnel:**
 - Hygiene and health requirements for personnel involved in feed production
 - Training staff on personal hygiene practices specific to feed production environments

6. **Contamination Control in Feed Production:**
 - Preventing physical, chemical, and microbiological contamination in feed products
 - Managing cross-contamination risks in feed manufacturing processes
7. **Storage and Distribution of Feed Products:**
 - Standards for safe storage and handling of finished feed products
 - Ensuring the integrity of feed during transportation and distribution
8. **Waste Management in Feed Production:**
 - Proper disposal of waste generated during feed production
 - Managing by-products and reducing waste generation in feed manufacturing
9. **Documentation and Record-Keeping:**
 - Maintaining accurate records of PRPs implementation in feed production
 - Documentation required for audits and regulatory compliance
10. **PRPs Implementation and Monitoring:**
 - Practical steps for implementing PRPs in feed and animal food production
 - Monitoring and verifying the effectiveness of PRPs

Who Should Attend? This course is ideal for:

- Quality assurance personnel and managers in feed and animal food production.
- Individuals responsible for developing, implementing, and managing PRPs in feed production facilities.
- Production supervisors and staff involved in the manufacturing of feed and animal food products.
- Consultants and auditors focusing on feed safety and hygiene.
- Any personnel responsible for maintaining safety and hygiene standards in feed production.

Assessment: Participants will be assessed through practical exercises, case studies, and a final examination. Successful candidates will receive a certificate of completion, recognizing their competency in implementing and managing PRPs in accordance with ISO/TS 22002-6:2016 standards.

Entry Requirements: Participants should have a basic understanding of feed production principles and prior experience in feed manufacturing or quality assurance. It is recommended that participants have completed foundational food safety or quality management training.

Duration of the Course: 8 hours (1 day)

Progression: Upon successful completion of this course, participants may choose to advance to further training in:

- HACCP (Hazard Analysis Critical Control Point) for Feed Production
- ISO 22000:2018 Food Safety Management Systems for Feed and Animal Food
- FSSC 22000 Lead Auditor Training for Feed and Animal Food Production



Training Options:

- **Online:** Live virtual sessions that allow participants to learn from any location while maintaining engagement with the course content.
- **Onsite:** Tailored training provided at your feed production facility, focusing on your specific operational needs.
- **Off-site:** Training conducted at an external venue, providing an immersive and focused learning environment.
- **In-Person:** Face-to-face training with experienced instructors, offering practical, hands-on guidance in PRPs implementation for feed and animal food production.