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Feed Biosecurity Audit Checklist

Date:

Time:

Present:

Areas / Site Visited:

<p>Intake pit:</p> <ul style="list-style-type: none"> • General condition • Temperature/weather at time of visit • Is the pit – dry, dusty/not dusty/clean? • Other comments 	
<p>Intake – minerals, liquids</p> <ul style="list-style-type: none"> • General condition • Are they clean? • Are the oil intakes clean? Is the bund clean? 	
<p>Raw material bins:</p> <ul style="list-style-type: none"> • Bin tops – are they intact? Rainwater leaks? • Bin insides – are they clean? Are there cobwebs? Insects? Hang-ups? • Which bins contain higher risk ingredients for Salmonella control e.g. higher protein materials e.g. Hipro soya 	
<p>Bagged ingredient/feed/packaging store:</p> <ul style="list-style-type: none"> • Is this area clean? • Any evidence of pests? E.g. mice/rat droppings? Is there access down the sides of pallets/between pallets for pest control? • Spillages? 	
<p>Mill environment:</p> <ul style="list-style-type: none"> • Are there roof/wall voids? Can these be accessed for pest control and cleaning? • Where are dormant/dead space areas? Can these be inspected easily? 	

<p>Cleaning equipment / store:</p> <ul style="list-style-type: none"> • Is the equipment clean? • Is there evidence it is being used? • Are the chemicals feed/food-safe? Are they being used in accordance with the manufacturer's instructions? 	
<p>Environmental conditions:</p> <ul style="list-style-type: none"> • Prevailing winds • Position of intake area in relation to finished feed loading area • Drainage • Is movement from clean to dirty? • Are areas surrounding buildings clean with no overgrown plants? • Is there old equipment which could attract pests? • Are access doors to processing areas closed when not in use? Do they close properly? 	
<p>List the main pieces of process equipment and check them for:</p> <ul style="list-style-type: none"> • General condition • Leaks/spillages • Hygiene/cleanliness • Heat • Greasy/sticky material <p>Equipment examples: Intake system Grinder Weighers Cereal roller Mixer Conditioner/ripeners/hygeniser Press Cooler Sieve Fat coater Enzyme coater Conveyors/elevators</p>	
<p>Finished feed storage:</p> <ul style="list-style-type: none"> • Bin tops – are they intact? 	

<ul style="list-style-type: none"> • Bin insides – are they clean? Is it possible to inspect inside feed that has had a Salmonella kill-step – this might not be possible for risk of introducing contaminants! • Is there evidence of condensation? • Is the sampling equipment clean? • Storage bays – are they clean? How often are they cleaned? • Is there evidence of pests e.g. rats, mice, insects, cobwebbing? 	
<p>What PPE are people wearing? Is it clean? Where do they eat their food? Are there any contractors? Have they done a hygiene induction? Are they wearing clean PPE?</p>	
<p>Look at the past two months pest control records – are these finding any pest activity? Does this correlate with what you’ve seen on the mill tour?</p>	
<p>Look at the past two month’s QC results for micro-organism monitoring e.g. Salmonella, Enterobacteriaceae, mycotoxins.</p> <p>Have the tests been sent off in accordance with the schedule?</p> <p>Are the results confirming no Salmonella, Enterobacteriaceae <10cfu/g and mycotoxins below legal or recommended limits?</p> <p>If not, is there evidence of corrective action?</p> <p>Is there a sampling procedure?</p> <p>Are the sampling personnel trained?</p>	
<p>Other comments:</p>	

