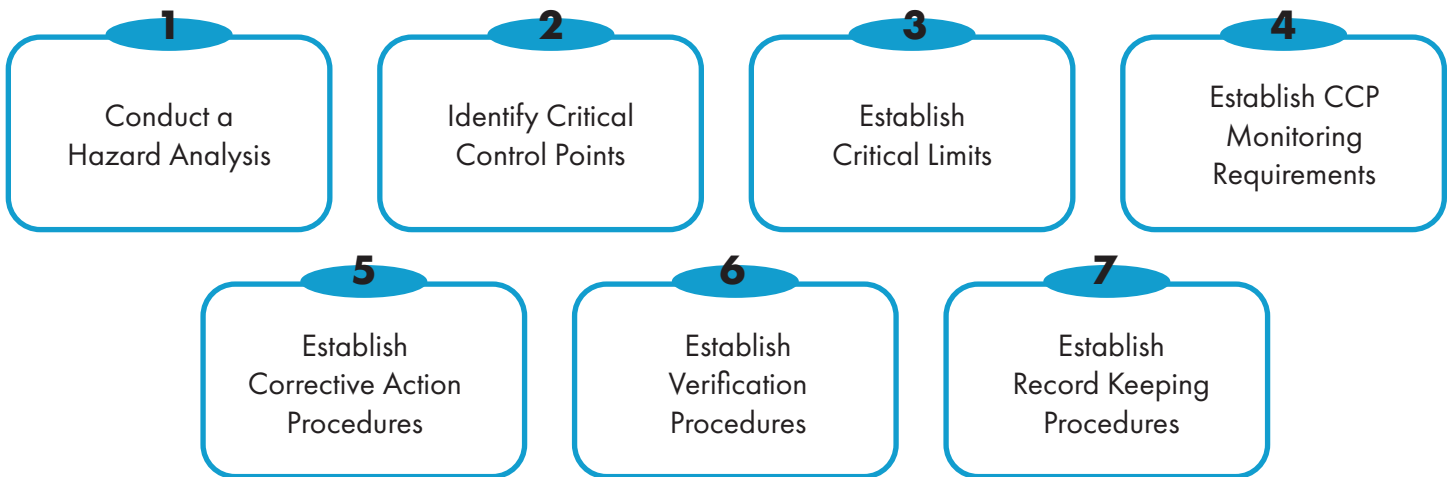


GROWING AGRICULTURE together.

Name: _____

HACCP

Because the food industry is so stringent on their policies for food safety, mills must take a lot of steps to ensure that the feed they produce is safe for consumers. HACCP, a preventive approach to food safety, is one way to ensure that mills can ensure safe products. Read the rules of HACCP below and then answer the critical thinking questions.



Why do you think it's important for mills to follow industry safety standards like HACCP?

HACCP is about preventative safety rather than only taking action after something has happened. Explain why you think that is important.

Step 6 of HACCP is to Establish Verification Procedures, which is to verify that the plan set in place is actually working. It can include reviews, audits, and even testing of equipment or products. Explain why including this verification step is crucial to the success of a safety plan.

As consumers continue to demand higher quality foods to be placed on their table, do you think that mills who follow safety standards, such as HACCP, will be more appealing to work with than non-certified locations? Why?



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HACCP

Why do you think it's important for mills to follow industry safety standards like HACCP?

- Feed Safety equals food safety for humans
- Quality products mean better animal health
- Providing a safe and clean work environment for your employees is important

HACCP is about preventative safety rather than only taking action after something has happened. Explain why you think that is important.

- If you wait until after something happens, it could be too late (examples: hurt employee or sick animals that could potentially die)
- Less paperwork, less time lost, more efficient work place when its incident free

Step 6 of HACCP is to Establish Verification Procedures, which is to verify that the plan set in place is actually working. It can include reviews, audits, and even testing of equipment or products. Explain why including this verification step is crucial to the success of a safety plan.

- You don't know if you plan is actually working successfully if you don't test it
- Reviews give you a chance to make adjustments and revisit your goals/successes
- Verification procedures give you confidence that you are producing quality feed

As consumers continue to demand higher quality foods to be placed on their table, do you think that mills who follow safety standards, such as HACCP, will be more appealing to work with than non-certified locations? Why?

- Yes, because you can trust they are producing quality feed that was safe for the animals to eat and therefore, it was safe for humans to consume that animal.
- Other locations that are not certificated do not hold themselves to has high a standard which could mean unsafe working conditions and lower quality feed.