For Internal Use Only

FOOD SAFETY PLAN

Template Corn Seed Processing Facility

123 Corn Seed Processing Ln

City, State, 12345 USA

Facility Identification #s:

Facility Description: Corn Seed Processing

Employee Description: X number of employees operating X shifts. Corn processing operations run during this time period ( ). Storage periods of the products is during this time period ( )

Product Description: Outputs from corn seed processing. Corn cobs, Corn husks, Corn Kenels

FOOD SAFETY TEAM

Primary Contact(s)	Preventive Controls Qualified Individual	Name	Title	Phone
☐	☑	Food Safety Qualified Individual	FSQI	555-555-1234
☑	☐	Name - Manager	Processing Manager	555-555-1235

PRELIMINARY STEPS

Product Name	Measure	Comment
Corn Kernels		
1. Product Description	1a. Describe the full name of the finished product, including important food safety characteristics.	Corn Kernels - Grain component from Zea Mays.
	1b. List all the ingredients in the product.	Dried corn kernels from corn seed production intended, but not utilized as seed.
	1c. What type of packaging encloses the product?	Bulk product.
	1d. What is the length of shelf-life of the product?	N/A -When utilized as a feed product it will be as a low moisture product and can be stored for more than 12 months.
	1e. List the storage and distribution requirements for this product.	Product can be stored in a grain/bin or may be stored on an outdoor surface. If stored on an outside surface, tarps should be applied to protect it from the elements and pests and monitored for infestations. Product may have multiple destinations, but will typically travel by grain truck to: - Grain elevator for storage and further distribution - Ingredient to a feed mill - On-farm animal feeding

Product Name	Measure	Comment
2. Intended Use, Intended Consumers, and Labeling Information	2a. What is the intended use of the product?	- Grain elevator for storage and further distribution - Ingredient for a feed mill - On-farm animal feeding Facility dependent
	2b. Who are the intended consumers of the product?	Facility dependent
	2c. What are the labeling instructions for this product?	N/A
Corn Husk		
1. Product Description	1a. Describe the full name of the finished product, including important food safety characteristics.	Corn Husk for Livestock Feeding
	1b. List all the ingredients in the product.	Corn Husk (the outer protective covering of an ear of Zea mays ssp. mays)
	1c. What type of packaging encloses the product?	None: Transported in bulk by truck.
	1d. What is the length of shelf-life of the product?	Textured feed guidelines of 45 days in summer, 60 days in the winter. Hauled off and fed shortly after processing.
	1e. List the storage and distribution requirements for this product.	(TO BE COMPLETED BY FACILITY)
2. Intended Use, Intended Consumers, and Labeling Information	2a. What is the intended use of the product?	Animal Feed without further processing.
	2b. Who are the intended consumers of the product?	Site would need to determine where the corn husks go and their intended use.
	2c. What are the labeling instructions for this product?	Include a label for the bulk shipment to identify the unique lot of material.
Corn Cobs		
1. Product Description	1a. Describe the full name of the finished product, including important food safety characteristics.	Corn Cobs for Livestock Feeding
	1b. List all the ingredients in the product.	Corn cobs (core from Zea mays ssp. mays)
	1c. What type of packaging encloses the product?	None. Transported in bulk by truck.
	1d. What is the length of shelf-life of the product?	Textured feed guidelines of 45 days in summer, 60 days in the winter. Hauled off and fed shortly after processing.
	1e. List the storage and distribution requirements for this product.	(TO BE COMPLETED BY THE FACILITY)
2. Intended Use, Intended Consumers, and Labeling Information	2a. What is the intended use of the product?	Site would need to determine where the cobs go and their intended use. The uses for cobs may vary. Most processes involve further processing. They may be used for animal bedding, a filler for cosmetics, used in producing biofuels.

Product Name	Measure	Comment
2. Intended Use, Intended Consumers, and Labeling Information	2b. Who are the intended consumers of the product?	Site would need to determine where the cobs go and their intended use. If not intended for feed, the uses for cobs may vary. Most processes involve further processing. They may be used for animal bedding, a filler for cosmetics, used in producing biofuels.
	2c. What are the labeling instructions for this product?	Include a label for the bulk shipment to identify the unique lot of material.

Product/Process Name	Has flow-diagram been verified?	#	Process Step
Corn Cobs	Yes	1	Pre-Harvest Inspection
		2	Harvest
		3	Transportation to the Facility
		4	Whole Corn Ear Receiving
		5	Whole Corn Ear Conveyance
		6	Whole Corn Ear Dehusking
		7	Dehusked Corn Ear Hand Sorting
		8	Dehusked Corn Ear Conveyance to Drying
		9	Dehusked Corn Ear Drying
		10	Dehusked Corn Ear Conveyance to Shelling
		11	Dehusked Corn Ear Shelling
		12	Shelled Cob Conveyance
		13	Shelled Cob Storage
		14	Shelled Cob Loading and Transport
Corn Husks	Yes	1	Pre-Harvest Inspection
		2	Harvest
		3	Transport to Facility
		4	Whole Ear Receiving
		5	Whole Ear Conveyance
		6	Whole Ear Dehusking
		7	Conveyance of husks to storage
		8	Husk Loading and Transportation
Corn Kernels	Yes	1	Pre-Harvest Inspection
		2	Harvest
		3	Transportation to Facility
		4	Whole Ear Receiving
		5	Whole Ear Conveyance
		6	Whole Ear DeHusking
		7	DeHusked ear hand sorting
		8	Dehusked Ear Conveyance to Dryer
		9	DeHusked Corn Drying

Product/Process Name	Has flow-diagram been verified?	#	Process Step
Corn Kernels	Yes	10	DeHusked corn conveyance to shelling
		11	Dehusked Corn Shelling
		12	Corn Kernels - Seed Conditioning (Sort/Screen)
		13	Culled Seed Storage
		14	Seed Treatment and Packaging (Seed - not for feed)
		15	Culled Seed/Discard Seed Loading and Transportation

GMP & PREREQUISITE PROGRAMS

Section	Measure	Yes	Not Applicable	Comment
Current Good Manufacturing Practices				
1. Personnel	In accordance with 21 CFR 117.4(b), all personnel must receive training in the principles of food hygiene and food safety, and the training must be documented in accordance with 21 CFR 117.4(d). As a convenience, you may choose to store records of employee training in the Supporting Documents tab.	X		
	The management of an establishment must ensure that all individuals who manufacture, process, pack or hold food subject to 21 CFR subparts B and F are qualified to perform their assigned duties (see 21 CFR 117.4(a)(1)). Each individual engaged in manufacturing, processing, packing, or holding food (including temporary and seasonal personnel) or in the supervision thereof must be a qualified individual as that term is defined in 21 CFR 117.3 – i.e., have the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack, or hold clean and safe food as appropriate to the individual's assigned duties; and must receive training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the food, the facility and the individual's assigned duties (see 21 CFR 117.4(b)). Responsibility for ensuring compliance by individuals with the requirements of this part must be clearly assigned to supervisory personnel who have the education, training or experience (or a combination thereof) necessary to supervise the production of clean and safe food in accordance with 21 CFR 117.4(c).	X		

Section	Measure	Yes	Not Applicable	Comment
1. Personnel	The management of the establishment must take reasonable measures and precautions to ensure that any person who, by medical examination or supervisory observation, is shown to have or appears to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food-packaging materials becoming contaminated, must be excluded from any operations which may be expected to result in such contamination, until the condition is corrected, unless conditions such as open lesions, boils, and infected wounds, are adequately covered (e.g., by an impermeable cover) in accordance with 21 CFR 117.10(a). Personnel must be instructed to report such health conditions to their supervisors.	X		
	The management of the establishment must take reasonable measures and precautions to ensure that all persons working in direct contact with food, food-contact surfaces, and food-packaging materials must conform to hygienic practices while on duty to the extent necessary to protect against allergen cross-contact and against contamination of food (21 CFR 117.10(b)). The methods for maintaining cleanliness are included in 21 CFR 117.10(b)(1) thru (9).	X		
2. Plant and Grounds	The grounds about a food plant under the control of the operator must be kept in a condition that will protect against the contamination of food (21 CFR 117.20(a)). The methods for adequate maintenance of grounds must include those items in 21 CFR 117.20(a)(1) thru (5).	X		
	The plant must be suitable in size, construction, and design to facilitate maintenance and sanitary operations for food-production purposes (i.e. manufacturing, processing, packing, and holding). The plant must include those items in 21 CFR 117.20(b)(1) thru (7).	X		
3. Sanitary Operations	Buildings, fixtures, and other physical facilities of the plant must be maintained in a clean and sanitary condition and must be kept in repair adequate to prevent food from becoming adulterated; and cleaning and sanitizing of utensils and equipment must be conducted in a manner that protects against allergen cross-contact and against contamination of food, food-contact surfaces, or food-packaging materials in accordance with 21 CFR 117.35(a).	X		
	Substances used in cleaning and sanitizing, and storage of toxic materials must be in accordance with 21 CFR 117.35(b)(1) and (2).	X		

Section	Measure	Yes	Not Applicable	Comment
3. Sanitary Operations	In accordance with 21 CFR 117.35(c), pests must not be allowed in any area of a food plant. Effective measures must be taken to exclude pests from the manufacturing, processing, packing and holding areas and to protect against the contamination of food on the premises by pests. The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials.	X		
	All food-contact surfaces, including utensils and food-contact surfaces of equipment, must be cleaned as frequently as necessary to protect against allergen cross-contact and against contamination of food in accordance with 21 CFR 117.35(d)(1), (2) and (3).	X		
	Non-food-contact surfaces of equipment used in the operation of a food plant must be cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials in accordance with 21 CFR 117.35(e).	X		
	Cleaned and sanitized portable equipment with food contact surfaces and utensils must be stored in a location and manner that protects food-contact surfaces from allergen cross-contact and from contamination in accordance with 21 CFR 117.35(f).	X		
4. Sanitary Facilities and Controls	The plant's water supply must be adequate for the operations intended and must be derived from an adequate source. Any water that contacts food, food contact surfaces, or food-packaging materials must be safe and adequate sanitary quality. Running water at a suitable temperature, and under pressure as needed, must be provided in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food packaging material, or for employee sanitary facilities in accordance with 21 CFR 117.37(a).	X		
	The plant's plumbing must be of adequate size and design and is adequately installed and maintained in accordance with 21 CFR 117.37(b)(1) thru (5).	X		
	The plant's sewage must be disposed of into an adequate sewerage system or disposed of through other adequate means in accordance with 21 CFR 117.37(c).	X		
	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 food, food-contact surfaces, or food-packaging materials in accordance with 21 CFR 117.37 (d).	X		

Section	Measure	Yes	Not Applicable	Comment
4. Sanitary Facilities and Controls	Each plant must provide hand-washing facilities designed to ensure that an employee's hands are not a source of contamination of food, food-contact surfaces, or food-packaging materials, by providing facilities that are adequate, convenient, and furnish running water at a suitable temperature in accordance with 21 CFR 117.37(e).	X		
	Rubbish and any offal must be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests and protect against contamination of food, food-contact surfaces, food-packaging materials, water supplies, and ground surfaces in accordance with 21 CFR 117.37(f).	X		
5. Equipment and Utensils	All plant equipment and utensils used in manufacturing, processing, packing, or holding food must be so designed and of such material and workmanship as to be adequately cleanable, and must be adequately maintained to protect against allergen cross-contact and contamination in accordance with 21 CFR 117.40(a)(1) thru (6).	X		
	Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact in accordance with 21 CFR 117.40(b).	X		
	Equipment that is in areas where food is manufactured, processed, packed, or held and that does not come into contact with food must be so constructed so that it can be kept in a clean and sanitary condition in accordance with 21 CFR 117.40 (c).	X		
	Holding, conveying, and manufacturing systems, including gravimetric, pneumatic, closed, and automated systems, must be of a design and construction that enables them to be maintained in an appropriate clean and sanitary condition in accordance with 21 CFR 117.40(d).	X		
	Each freezer and cold storage compartment used to store and hold food capable of supporting growth of microorganisms must be fitted with an indicating thermometer, temperature-measuring device, or temperature-recording device so installed as to show the temperature accurately within the compartment in accordance with 21 CFR 117.40(e).		X	

Section	Measure	Yes	Not Applicable	Comment
5. Equipment and Utensils	Instruments and controls used for measuring, regulating, or recording temperatures, pH, acidity, water activity, or other conditions that control or prevent the growth of undesirable microorganisms in food must be accurate and precise and adequately maintained, and adequate in number for their designated uses in accordance with 21 CFR 117.40(f).	X		
	Compressed air or other gases mechanically introduced into food or used to clean food-contact surfaces or equipment must be treated in such a way that food is not contaminated with unlawful indirect food additives in accordance with 21 CFR 117.40(g).	X		
6. Processes and Controls	All operations in the manufacturing, processing, packing, and holding of food (including operations directed to receiving, inspecting, transporting, and segregating) must be conducted in accordance with adequate sanitation principles in accordance with 21 CFR 117.80(a)(1) thru (6).	X		
	Raw materials and other ingredients must be inspected and segregated or otherwise handled as necessary to ascertain that they are clean and suitable for processing into food and must be stored under conditions that will protect against allergen cross-contact and against contamination and minimize deterioration. Raw materials must be washed or cleaned as necessary to remove soil or other contamination. Water used for washing, rinsing, or conveying food must be safe and of adequate sanitary quality. Water may be reused for washing, rinsing, or conveying food if it does not cause allergen cross-contact or increase the level of contamination of the food. See 21 CFR 117.80(b)(1) thru (8).	X		
	Equipment and utensils and food containers must be maintained in an adequate condition through appropriate cleaning and sanitizing, as necessary. Insofar as necessary, equipment must be taken apart for thorough cleaning. All food manufacturing, processing, packing, and holding must be conducted under such conditions and controls as necessary to minimize the potential for the growth of microorganisms, allergen cross-contact, contamination of food, and deterioration of food. 21 CFR 117.80(c)(1) thru (16) provide specific requirements for manufacturing operations in a plant.	X		
7. Warehousing and Distribution of Food, and Holding of Human Food By-Products for Use as Animal Food	Storage and transportation of food must be under conditions that will protect against allergen cross-contact and against biological, chemical (including radiological), and physical contamination of food, as well as against deterioration of the food and the container in accordance with 21 CFR 117.93.	X		

Section	Measure	Yes	Not Applicable	Comment
7. Warehousing and Distribution of Food, and Holding of Human Food By-Products for Use as Animal Food	Human food by-products held for distribution as animal food without additional manufacturing or processing by the human food processor, as identified in 21 CFR 507.12, must be held under conditions that will protect against contamination in accordance with 21 CFR 117.95(a)(1) thru (3).	X		
	Labeling that identifies the by-product by the common or usual name must be affixed to or accompany human food by-products for use as animal food when distributed in accordance with 21 CFR 117.95(b).	X		
	Shipping containers (e.g., totes, drums, and tubs) and bulk vehicles used to distribute human food by-products for use as animal food must be examined prior to use to protect against contamination of the human food by-products for use as animal food from the container or vehicle when the facility is responsible for transporting the human food by-products for use as animal food itself or arranges with a third party to transport the human food by-products for use as animal food in accordance with 21 CFR 117.95(c).	X		
8. Defect Action Levels	The manufacturer, processor, packer, and holder of food must at all times utilize quality control operations that reduce natural or unavoidable defects to the lowest level currently feasible in accordance with 21 CFR 117.110(a).	X		
	The mixing of a food containing defects at levels that render that food adulterated with another lot of food is not permitted and renders the final food adulterated, regardless of the defect level of the final food (see 21 CFR 117.110(b)).	X		
9. Additional Prerequisite programs				
Other	Add additional prerequisite program.			

HAZARD ANALYSIS & PREVENTIVE CONTROLS DETERMINATION

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Cobs: Step01: Pre-Harvest Inspection	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Weed Seeds		X	Justification 9	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical - NO							
Corn Cobs: Step02: Harvest	Biological - NO							
	Chemical	Pesticides		X	Justification 6	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Material (Metal, Rocks, Wood)		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step03: Transportation to Facility	Biological	Bovine Spongiform Encephalopathy		X	Justification 7	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Cobs: Step03: Transportation to Facility	Chemical - NO							
	Physical	Foreign Material: metal, plastic, glass, wood		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step04: Whole Ear Receiving	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials/Metal/Wood		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step05: Whole Ear Conveyance	Biological - NO							
	Chemical - NO							
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step06: Whole Ear DeHusking	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Cobs: Step07: Dehusked ear hand sorting	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical	Mycotoxin		X	Justification1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step08: Dehusked Ear Conveyance to Dryer	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step09: Dehusked Corn Drying	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Cobs: Step10: Dehusked corn conveyance to shelling	Biological - NO							
	Chemical - NO							
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step11: Dehusked Corn Shelling	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step12: Shelled Cob Conveyance	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step13: Shelled Cob Storage	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Cobs: Step13: Shelled Cob Storage	Chemical - NO							
	Physical	Foreign Material - Metal, Rocks		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Cobs: Step14: Shelled Cob Loading and Transportation	Biological	Bovine Spongiform Encephalopathy		X	Justification 7	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Escherichia coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical - NO							
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step01 Pre-Harvest Inspection	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Weed Seeds		X	Justification 9	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical - NO							

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Husks: Step02: Harvest	Biological - NO							
	Chemical	Pesticides		X	Justification 6	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step03: Transportation to the Facility	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step04: Whole Ear Receiving	Biological - NO							
	Chemical - NO							
	Physical	Foreign Material (Metal, Glass, Stones)		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Husks: Step05: Whole Ear Conveyance	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step06: Whole Ear Dehusking	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step07: Convey Husks to Storage	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Husks: Step08: Husks Loading and Transportation	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Husks: Step08: Husks Loading and Transportation	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step01: Pre-Harvest Inspection	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Weed Seeds		X	Justification 9	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical - NO							
Corn Kernels: Step02: Harvest	Biological - NO							
	Chemical	Pesticides		X	Justification 6	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Material (Metal, Rocks, Wood)		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step03: Transportation to Facility	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Kernels: Step03: Transportation to Facility	Biological	Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical - NO							
	Physical	Foreign Material: Metal, plastic, glass, wood		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step04: Whole Ear Receiving	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials/Metal/Wood		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step05: Whole Ear Conveyance	Biological - NO							
	Chemical - NO							
	Physical	Foreign Material		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step06: Whole Ear DeHusking	Biological - NO							
	Chemical - NO							

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Kernels: Step06: Whole Ear DeHusking	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step07: Dehusked ear hand sorting	Biological	Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justification 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step08: Dehusked Ear Conveyance to Dryer	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step09: DeHusked Corn Drying	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Kernels: Step10: Dehusked corn conveyance to shelling	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step11: Dehusked Corn Shelling	Biological - NO							
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step12: Corn Kernels - Seed Conditioning (Sort/Screen)	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		
Corn Kernels: Step13: Culled Seed Storage	Biological - NO							
	Chemical	Mycotoxin		X	Justification 1	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

Ingredient / Processing Step	Identify potential food safety hazards introduced controlled or enhanced at this step		Do any potential food safety hazards require a preventive control?		Justify your decision for previous column	What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	Is the preventive control applied at this step?	
	Hazard Type	Hazard Name	Yes	No			Yes	No
Corn Kernels: Step14: Seed Treatment and Packaging (Seed - not for feed)	Biological - NO							
	Chemical	Seed Treatment		X	Justification 8	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Physical - NO							
Corn Kernels: Step15: Culled Seed/Discard Seed Loading and Transportation	Biological	Bovine Spongiform Encephalopathy		X	Justification 7	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Escherichia Coli		X	Justification 3	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Listeria Monocytogenes		X	Justificaiton 4	Preventive Control Name: N/A, Preventive Control Comment: N/A		
		Salmonella		X	Justification 2	Preventive Control Name: N/A, Preventive Control Comment: N/A		
	Chemical - NO							
	Physical	Foreign Materials		X	Justification 5	Preventive Control Name: N/A, Preventive Control Comment: N/A		

PROCESS PREVENTIVE CONTROLS

Section	Measure	Comment

FOOD ALLERGEN PREVENTIVE CONTROLS

Section	Measure	Comment
Allergens requiring a preventive control		

For Internal Use Only

Section	Measure	Comment
	Please import the product/process step(s) at which an allergen preventive control will be applied.	

SANITATION PREVENTIVE CONTROLS

Section	Measure	Comment

SUPPLY-CHAIN PREVENTIVE CONTROLS

Section	Measure	Response	Comment

RECALL PLAN

Section	Measure	Comment
1. External Notification		
	1a. Describe the procedures that must be utilized to directly notify the direct consignees of the food being recalled, including how to return or dispose of the affected food; and who will be responsible for this notification.	PAS recommends having a recall plan in place regardless of there being no requirement for one since no preventive controls are necessary. The procedures for notification should be placed here or in the template Recall Plan. These steps include: Write instructions on how consignees will be notified (i.e. by mail, phone, facsimile, e-mail). NOTE: It is advisable to include a written notification so customers will have a record of the recall and your instructions. Include instructions such as: How letters will be sent to customers (e.g. overnight mail, first class mail, certified mail, facsimile) Draft phone script, if you decide to use phone. NOTE: If initial notification is by phone, be prepared to provide a copy of the phone script to FDA. Draft recall notification for website and instructions for posting it, if applicable. NOTE: The web is not recommended as a sole means of customer notification. Draft instructions for consignees on what to do with recalled product. If there is a recall, FDA will want a copy of final instructions. Consider what to do for out-of-business distributors.

Section	Measure	Comment
	1b. Describe the procedures that must be utilized to notify the public about any hazard presented by the food when determined to be appropriate to protect public health; and who will be responsible for this notification.	Facility/Company should base this process on their own internal guidance. Suggested practice is a press release indicating the lot code on bulk shipments impacted and any other identifiable information. A template press release form is included in the Recall plan template provided by the Food Safety Preventive Controls Alliance - Preventive Controls for Animal Food First Edition 2016. Responsibilities should be pre-planned and outlined in the Recall Team. Identify and document a recall coordinator and recall team. Describe the duties and roles of the team. The recall team should include all functions necessary to collect accurate and complete information. Including production, shipping, quality assurance, sales and administrative and include related corporate level departments as applicable.
2. Effectiveness Checks		
	2a. Describe the procedures and documentation that must be utilized to conduct effectiveness checks to verify that a recall is carried out; and who will be responsible for this activity.	Include the processes to ensure that all consignees have been notified and have taken appropriate action. What methods are used to conduct these checks? Have a way to track how much volume has been accounted for vs. total volume recalled on a daily basis.
3. Disposition of Recalled Product		
	3a. Describe the steps that must be taken to appropriately dispose of recalled product and the records that will be maintained; and who will be responsible for this activity.	Describe Disposition Steps. It's unlikely that re-work or reconditioning would be of value for these products. Disposition is likely to include a level of destruction of the material either through incineration or disk/burial.

REANALYSIS OF FOOD SAFETY PLAN

Section	Measure	Comment
Changes Requiring a Reanalysis		
	1. What is the reason(s) for the reanalysis? Please check all applicable reasons.	

SIGNATURE AND DATE

Comments:

Reviewer Information:

Name: **Title:**

Signature: _____ **Date/Time:** _____