

Quality Assurance and Traceability Standard

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Quality Assurance and Traceability Standards

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NAME: 2015 Pork 360 Farm Standards
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Significant Changes in this document compared to HO 02 QA Standard 2014-05-01 Issue003: -

Additions in bold

Objective 12 = new section

OBJECTIVE 0: - Administration of QAT Program

Item	QAT Standard	Compliance Criteria
0.1 MAJOR	Responsible person	A person/s must be identified to be responsible for the implementation and maintenance of Quality Assurance and Traceability program on farm. The responsible person must ensure that any changes in farm details are communicated to the SAPPO office.
0.2 MAJOR	Standard Operating procedures	A list of all SOP's used on the farm must be maintained which clearly indicates the: <ul style="list-style-type: none"> • Name & Number of the SOP • The sections of the QAT standards addressed • The version number • The date of implementation of SOP The master file containing all current SOP's should be kept in the piggery office. Copies of SOP's should also be available at the relevant sites/sections on the farm. Copies of previous Audit reports and NCR's
0.3	Registers & other documents	The following must be filed and available for inspection at time of Audit: - <ul style="list-style-type: none"> • A list of registers used on farm • Laboratory results • health plans • prescriptions • other externally generated documents
0.4	Document storage	All documents must be kept for a minimum of 60 months
0.5	Contingency plans	The following shall be described in a SOP and followed to ensure correct actions are followed in case of: - <ul style="list-style-type: none"> • Fire

		<ul style="list-style-type: none"> • No water • No Feed • Staff (strikes/illness/no staff) • Floods • Pig transport vehicles breaking down <p>The SOP must include contact persons and contact details in case of emergency</p>
0.6	Training	<p>The responsible person must also ensure that Employees have necessary training to implement SOP's.</p> <p>A register and schedule of training must be available for inspection</p> <p>The following minimum aspects must be included: -</p> <ul style="list-style-type: none"> • Personal hygiene • Animal handling • Pest control (including the handling of poisons) • Feed monitoring • Euthansia • Cleaning and sanitation • Medicine, needle and syringe control & recording • Routine maintenance & filling in checklists

OBJECTIVE 1: - Access Control

Item	QAT Standard	Compliance Criteria
1.1	Fencing	<ol style="list-style-type: none"> 1. All pig production areas / units must be totally and effectively fenced with a fence that is a minimum of 1.8m high. All access gates must be closed and locked at all times. Limited access shall be allowed. 2. An SOP is required detailing when and who checks the fence. This must be done at least weekly and a register must be kept detailing any faults and corrective actions
1.2	Signage	<p>Clear signage at all entrances indicating:</p> <ul style="list-style-type: none"> • Bio-secure area. • Unauthorised access prohibited.
1.3	Human Access	<p>Access of humans must be described in an SOP and should take place as follows:</p> <ol style="list-style-type: none"> 1. It is a pre-requisite that under all circumstances, persons entering the unit will shower into the unit and be provided with clean clothing on the other side of the shower 2. Cross contamination between own clothing and the piggery's clothing must be prevented. 3. When leaving the unit again persons will shower out and change back into original (own) clothing. All clothing worn inside the piggery remains in the changing area. 4. The changing facilities must be maintained in a tidy and clean manner. The changing facilities must be cleaned daily and disinfected weekly at a minimum. Records of cleaning scheduled must be kept. 5. Free access to all visitors is strictly prohibited. 6. A detailed visitors register must be kept
1.4	Vehicle Access	<ol style="list-style-type: none"> 1. No unauthorised vehicle may enter the fenced pig farming area. An SOP describing authorised and unauthorised vehicles must be in place.

		<p>2. All vehicles authorised to enter shall have their tyres and undercarriages decontaminated and disinfected before entering the production unit.</p> <p>3. A detailed register of all vehicles entering the unit must be kept</p>
1.5	Animal Access	<p>1. No domestic animals shall be allowed inside the fenced area of a piggery.</p> <p>2. A register of all pigs entering and leaving the unit must be kept.</p> <p>The register must indicate: -</p> <ul style="list-style-type: none"> • Source • Contact details • Age at arrival • Treatment on arrival <p>Note: No animals of lesser health status are allowed to enter the unit.</p>
1.6	Deliveries	<p>Deliveries should be done in such a way that it does not pose a health risk to animals and humans. Process must be described in a SOP.</p> <ul style="list-style-type: none"> • All delivery personnel must report at reception on arrival. • Deliveries include items such as : Medication, Feed, Equipment, Cleaning chemicals, uniforms, and any other item required for farming • All deliveries must be entered on the delivery record sheet. • No delivery person is allowed to enter the unit unless it has been arranged with the manager. • Delivery person shall follow the policies/procedures of Visitors where applicable

OBJECTIVE 2: - Employees

Item	QAT Standard	Compliance Criteria
2.1	Worker facilities	<p>Employees shall have access to a canteen, hygienic toilets and ablution facilities in accordance with a standard operating procedure.</p> <ul style="list-style-type: none"> • There must be a minimum of 1 toilet per 12 Employees. • All employees must shower into the unit. • All employees shall have hygienic toilet and ablution facilities • All employees must change into the provided overalls. Each employee has at least two sets of overalls. • All food must be taken to the designated eating facility • No pork is allowed in the unit/canteen. • Employees are only allowed to eat in the designated eating facility, no food shall be taken into pig housing • The change room and eating facility must be kept neat and clean at all times. A responsible person must be assigned to ensure that these facilities are kept clean. These facilities must be washed daily. • When leaving the unit employees must change into their own clothes. Under no circumstances are employees allowed to remove any clothing from the unit. • All clothes and towels are washed on-farm or contracted out to an approved contractor <p>Describe the method used in an SOP, including details of contractor if applicable. This must include a copy of signed service agreement. SOP must include details on: - responsible people, storage facilities.</p>

<p>2.2 MAJOR</p>	<p>Worker Health</p>	<ol style="list-style-type: none"> 1. Employees must be provided with necessary & appropriate safety equipment 2. Employees who pose a zoonotic health risk shall not be allowed to have contact with pigs <ol style="list-style-type: none"> a) Employees with respiratory symptoms or chronic gastro-enteritis symptoms must be examined by a medical doctor. The doctor must be given a copy of Pork 360 advice to medical practitioners. b) If the medical doctor states that the worker is suffering from a suspected Zoonosis the worker should not come into contact with pigs until he/she has recovered. c) A register must be kept of all absentees that include the reasons for absenteeism and doctor's letters if appropriate. <p>NOTE: It is recommended that Employees should undergo a medical examination prior to appointment and on leaving employment.</p>
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OBJECTIVE 3: - Pest Control

Item	QAT Standard	Compliance Criteria
3.1	Pests Plan	<ol style="list-style-type: none"> 1. A comprehensive documented program (SOP) shall be in place for the control and extermination of vectors (rats/ mice/ flies / insects, feral cats) where necessary. 2. A responsible person must be identified and trained as pest control officer. 3. All pest control stations, if used, must be clearly indicated on the farm plan
3.2	Records	Records shall be kept on the usage of all substances, and indicate where they were used
3.3	Substances	<ol style="list-style-type: none"> 1. All substances must be registered. 2. All substances shall be securely stored.

OBJECTIVE 4: - Feeding and Feed Quality

Item	QAT Standard	Compliance Criteria
<p>4.1 MAJOR</p>	Feed quality	<ol style="list-style-type: none"> 1. All feed additives, vitamin & mineral premixes, or macro minerals must be registered in terms of Act 36 or be accompanied by a certificate guaranteeing that they comply with the Regulation R227 of 9 March 2009 issued under the Act 36 of 1947 (Fertilizer, Farm Feeds, Agricultural Remedies and Stock Remedies Act) 2. A sample of every ration (home mixed and /or purchased) type must be taken weekly and stored for 3 months. Each sample must be clearly marked, indicating ration type and week number/date mixed.
<p>4.2 MAJOR</p>	Feed monitoring	<ol style="list-style-type: none"> 1. A monitoring system described in a SOP must be in place that ensures correct delivery of rations to the correct animals. 2. Reconciliation between feed delivered (from own feed mill or bought feed) and usage should be done at least weekly and recorded on a register. 3. All feed ration types shall be named.

4.3 MAJOR	In-feed medication	<ol style="list-style-type: none"> 1. All in-feed medications must be securely stored. 2. Records shall be kept on the usage of all in-feed medication. 3. Dosages used will be in accordance with Veterinarians instructions /script 4. Procedures must be in place to prevent possible cross contamination of rations with medicines. The feed mixing order shall be planned to control the risk of antibiotics being fed to market ready pigs 5. Samples of Rations fed to pigs destined for market in next 30 days must be collected by the auditor and tested for antimicrobials using a SANAS accredited screening test. OR Samples (diaphragm muscle, liver and kidney per pig) may be collected at abattoir from a minimum of 5 pigs for antimicrobial tests 6. The withdrawal period of 30 days shall be maintained for all anti-microbial administered unless a veterinarian has been consulted to ensure adherence to approved label directions and withdrawal periods on the label of the product to be used
4.4 MAJOR	Animal By-products	No producer is allowed to use any animal offal or dead animal material (dead poultry, poultry offal) as raw material in the feed of pigs (fishmeal and registered protein sources excluded).
4.5 MAJOR	Swill	Under no circumstances is kitchen-, ship-, hospital-, canteen-, restaurant-, or any other swill to be fed to pigs.
4.6	Water	<ol style="list-style-type: none"> 1. A supply of clean, fresh potable water must be available to all pigs every day. 2. Analysis to determine the total coliform (maximum of 10cfu/100ml) and faecal coliform levels (less than 1cfu/100ml) must be done on samples of water taken from within the pig houses bi-annually, using an accredited SANAS method. 3. Analysis shall be done annually on water to determine physical, organoleptic and chemical values. The water should comply with Class 2 water levels as determined by SANS 241, using an accredited SANAS method. If water has levels of chemicals or heavy metals higher than recommended in SANS 241 – kidney/ liver /diaphragm /masseter muscle samples must be analysed to ensure that levels in tissues will be below MRL for humans

OBJECTIVE 5: - Housing

Item	QAT Standard	Compliance Criteria
5.1	Farm Plan	<p>Each farm must have a plan indicating building layout, location of the loading ramps, manure dams and area where dead pigs are disposed of.</p> <p>On the plan the number of pens/crates, the area of pens/ size of crates, area per pen, maximum number of pigs per pen and the number of pigs that can be housed in each and every building.</p> <p>(NB if pens of differing sizes are present in a house the information on area, space allowed and max. animals/pen must be reflected for the different size pens)</p>
5.2	Building Identification	All buildings must be clearly identified.
5.3	Housing	<ol style="list-style-type: none"> 1. Housing shall make provision for good control and management of differences in class and age of pigs. Housing shall provide sufficient protection, safety and comfort to pigs. It should aim to provide pigs a good quality of life.

		<p>2. Housing shall be arranged to provide sufficient ventilation, allowance of movement, access to water and food and rest to pigs.</p> <p>3. Mechanically ventilated buildings must have alarm systems fitted to alert personnel of system failures and/ temperature extremes.</p> <p>4. The minimum floor space allowances for post-wean pigs shall be adhered to:</p> <table border="1"> <thead> <tr> <th rowspan="2">Weight category</th> <th>Space (m² /pig)</th> </tr> <tr> <th>Partly or fully slatted</th> </tr> </thead> <tbody> <tr> <td>< 35 kg</td> <td>0.35</td> </tr> <tr> <td><70 kg</td> <td>0.60</td> </tr> <tr> <td><100 kg</td> <td>0.80</td> </tr> <tr> <td>>100 kg</td> <td>@ 130kg /1m²</td> </tr> </tbody> </table> <p>NB: where no slats are provided, the open drainage/dunging area may not be included in the calculated area to determine whether space is adequate</p> <p>5. Sow stalls must be constructed so that</p> <ul style="list-style-type: none"> • They are free of any objects /projections which could cause injury to the sow • When standing the sow's back must not touch the top bars of the crate, nor should her sides be in contact simultaneously with both sides of the crate <p>6. Group Housing Sows – 2.25 m² per sow</p> <p>NOTE: Recommended crate size is greater than or equal to 2,3m long and greater than or equal to 60cm internal width = approx. 1,4 m² per sow</p>	Weight category	Space (m ² /pig)	Partly or fully slatted	< 35 kg	0.35	<70 kg	0.60	<100 kg	0.80	>100 kg	@ 130kg /1m ²
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OBJECTIVE 6: - Management and Care

Item	QAT Standard	Compliance Criteria
6.1	Care	<p>1. Visual inspection of all animals on daily basis.</p> <p>2. Compliance with South African Pig welfare code.</p>
6.2	Health Plan	<p>A current health plan (revised at least annually) approved by a pig veterinary consultant shall be in place. The plan must describe the following: -</p> <ul style="list-style-type: none"> • vaccination policy • routine medication • piglet processing (• basic housing • pig movement
6.3 MAJOR	Animal Identification	<p>The following is necessary with regards to marking of pigs:</p> <p>1. All pigs must be tattooed with a registered tattoo mark by the time they are weaned.</p> <p>2. All pigs must be marked with their week of birth (tattoo or ear notch)</p>
6.4 MAJOR	Age at marketing	<p>Entire boars must be marketed by end of their 22nd week of age (i.e. maximum of 154 days old)</p> <ul style="list-style-type: none"> • Immunologically castrated male animals will be deemed to be castrates

6.5 MAJOR	Needle control	<ol style="list-style-type: none"> 1. A system must be in place whereby a certain number of needles are issued to persons responsible for injecting in the various sections of the farm. The number of needles in the sections must be reconciled weekly to ensure that none have gone missing /broken off in pigs. New needles may only be issued on receipt of old used needles 2. Producers should liaise with the relevant abattoir before marketing a pig with a broken needle. Marketing shall be done with the appropriate identification.
6.6	Sick Pigs	<ol style="list-style-type: none"> 1. Provision must be made for the correct handling and isolation of chronically sick pigs. Designated hospital pens shall be available. 2. No systemically ill pigs shall be marketed for slaughter
6.7 MAJOR	Euthanasia	Provision must be made for humane killing of casualty pigs. This must be described in a standard operating procedure.
6.8	Emergency Slaughter	<ol style="list-style-type: none"> 1. Producers shall liaise with the relevant abattoir should they have a need for emergency slaughter 2. No systemically ill pigs shall be marketed for slaughter.
6.9	Post mortem facilities	Provision shall be made where post mortem examination can take place. All waste from the post mortem must drain away from live, healthy pigs.
6.10	Post Mortem Records	All deaths of post-weaning animals and adult animals must be recorded indicating suspected reasons.

OBJECTIVE 7: - Sanitary and Hygiene Requirements

Item	QAT Standard	Compliance Criteria
7.1	House cleaning procedures	<p>The correct procedures for cleaning and disinfecting shall be established. The procedures need to be developed in consultation with a pig veterinary consultant and include:</p> <ol style="list-style-type: none"> 1. Physical cleaning 2. Washing and drying 3. Disinfecting 4. Rest period
7.2	Records & Products	<p>Records shall be kept on the usage of all substances used in cleaning and disinfecting.</p> <p>The disinfectant must be used according to label instructions pertaining to the concentration and application rate.</p> <ol style="list-style-type: none"> 1. Only SABS approved/ registered products are to be used 2. All products shall be kept under lock in appropriate storage area.

OBJECTIVE 8: - Medication and vaccines management

Item	QAT Standard	Compliance Criteria
8.1 MAJOR	Storing	<ol style="list-style-type: none"> 1. All medication must be kept locked in a specific designated area. 2. All medications must be stored under appropriate conditions as advised by manufacturer.
8.2 MAJOR	Records	<p>Detailed records on medication stored in the storeroom should be kept for auditing purpose. The records should at least include:</p> <ol style="list-style-type: none"> 1. Detailed inventory list 2. Date of issuing 3. Section dispatched to 4. Signature of responsible persons (issuing and receiving) <p>The person who issues the medication shall also be responsible for the weekly balancing of usage / purchases and stock. The process must be described in a standard operating procedure.</p>
8.3 MAJOR	Reconciliation of issued medications	<ol style="list-style-type: none"> 1. A well-documented system must be in place to prove that no pigs (growers and adult pigs) are marketed within a withdrawal period. 2. Detailed records of all treated animals shall be kept including date/s of treatment, ailment, drug used, dose used and date of earliest marketing / death. <p style="text-align: center;">Reconciliation on a per millilitre must be done</p> <ol style="list-style-type: none"> 3. Pigs may only be treated with medicines registered for use in pigs or medicines expressly advised by the consulting veterinarian to the farm. 4. Accurate reconciliation of vaccines must be done.
8.4 MAJOR	Withdrawal period	<ol style="list-style-type: none"> 1. No treated pigs may be marketed sooner than withdrawal time advised by the consulting veterinarian to the farm or as stated in the literature of the product/s used. 2. The withdrawal periods of any medication (in-feed / in-water / injected) shall be adhered to. 3. A list of medications used on the farm indicating the withdrawal period must be available for inspection
8.5 MAJOR	Injections	<ol style="list-style-type: none"> 1. Needles used for injections should be changed between litters. One litter per needle maximum. 2. When injecting/vaccinating sows the needle must be changed after every 5th sow. 3. When injecting sick pigs a new/disinfected needle must be used per individual sick pig.
8.6	Needle hygiene	<ol style="list-style-type: none"> 1. Clean needles shall be kept in a separate clean container marked “clean needles” 2. Used needles shall be kept in a separate container marked “used/dirty” needles 3. Used needles may be disinfected and reused.
8.7	Syringe hygiene	Syringes must be rinsed and disinfected daily

OBJECTIVE 9: - Waste Management

Item	QAT Standard	Compliance Criteria
9.1	Manure & Water Effluent	A system of drainage channels from pens/houses to a storage facility must be provided and maintained. Manure and water effluent shall be used in a responsible manner taking National Environmental Management Act, Water Act and Waste Act into consideration.
9.2	Hazardous Waste	<ol style="list-style-type: none"> 1. Empty containers, syringes and other bio-hazardous products must be placed in clearly marked bins and disposed according to current regulations. This includes pesticide packaging, medical packaging and disinfectant packaging. 2. Needles and sharps must be collected in a separate container which can be sealed and be disposed of in a responsible manner. 3. Records of disposal must be available for inspection
9.3	Animal disposal	Dead animals must be disposed of in an acceptable manner according to a standard operating procedure taking into consideration regulations pertaining to burial/disposal of animals, reducing risks of contaminating groundwater by ensuring the correct setback distances and preventing theft of the bodies.

OBJECTIVE 10: - Transport

Item	QAT Standard	Compliance Criteria																														
10.1	Loading and transport	Aspects that need specific attention when loading and transporting animals include: <ol style="list-style-type: none"> 1. Loading ramps and platforms shall match vehicle height and loading gate. Inclines should not exceed 25°. 2. Loading and unloading must be done with minimum force. Under no circumstances may prodders of any type be used. 																														
10.2 10.2.4 MAJOR if <90%	Vehicles	<p>Vehicles shall make provision for:</p> <ol style="list-style-type: none"> 1. Shading on the top deck 2. Partitioning to prevent crushing 3. Grids: to prevent sliding and injury 4. Pigs per unit of floor space <table border="1" data-bbox="635 1491 1222 1962"> <thead> <tr> <th>Average live weight (kg /pig)</th> <th>Space (m² /pig)</th> <th>Space longer than 3,5 hrs (m² /pig)</th> </tr> </thead> <tbody> <tr><td>50</td><td>0.22</td><td>0.25</td></tr> <tr><td>75</td><td>0.29</td><td>0.34</td></tr> <tr><td>85</td><td>0.31</td><td>0.36</td></tr> <tr><td>95</td><td>0.34</td><td>0.39</td></tr> <tr><td>105</td><td>0.36</td><td>0.41</td></tr> <tr><td>125</td><td>0.42</td><td>0.48</td></tr> <tr><td>150</td><td>0.48</td><td>0.55</td></tr> <tr><td>175</td><td>0.55</td><td>0.63</td></tr> <tr><td>200</td><td>0.61</td><td>0.70</td></tr> </tbody> </table> <ol style="list-style-type: none"> 5. Contingency plan for emergencies such as breakdowns 	Average live weight (kg /pig)	Space (m ² /pig)	Space longer than 3,5 hrs (m ² /pig)	50	0.22	0.25	75	0.29	0.34	85	0.31	0.36	95	0.34	0.39	105	0.36	0.41	125	0.42	0.48	150	0.48	0.55	175	0.55	0.63	200	0.61	0.70
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10.3	Vehicle hygiene	<ol style="list-style-type: none"> 1. All vehicles must be cleaned and disinfected to ensure that no pathogens are transported into the piggery from any other farm, feed mill, etc. 2. Vehicles transporting pigs must be cleaned and / or disinfected between loads. 3. Water from wash bays must not flow into the piggery.
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OBJECTIVE 11: - Maintenance

Item	QAT Standard	Compliance Criteria
11.1	Routine	<p>There must be a maintenance program which will include a SOP document addressing the routine maintenance of all equipment and structures</p> <p>A responsible person must be identified to ensure adherence to the routine maintenance schedule</p> <p>Routine maintenance checks must be performed on applicable points</p> <ul style="list-style-type: none"> • Fence & gates • Ablution facilities • Feeding systems • Watering systems • Ventilation equipment • Electrical equipment • Truck wash areas • Waste water treatment plant • Pig transport vehicle
11.2	Emergency repairs	<p>A SOP describing the action to be taken in case of breakdowns must be developed</p> <p>A repairs worksheet must be completed whenever an emergency repair is lodged and kept on record</p>

OBJECTIVE 12 – Measuring & monitoring

Item	QAT Standard	Compliance Criteria
12.1	Calibration	<p>Equipment that should be calibrated every six months include:</p> <ul style="list-style-type: none"> • Any medication weighing equipment