USDA Agricultural Marketing Service

1400 Independence Ave, SW
Room 3953-S
Washington, DC 20250-0201

Application for Service – Export of Feed and Feed Stuffs

Export application for service of feed and feed stuffs that are regulated by the FDA.

Producer/Manufactures (name and address):	Billing Information (name and address if different from Producer):
FDA Plant I.D. #:	Federal TAX I.D. #:
Point of Contact:	Contact email:
Phone number:	Fax number:
Name/Type of Products:	Country of destination:

This document is establishing and maintaining a list identifying U.S. firms that have expressed to AMS their interest in exporting feed and feed stuffs products, and are subject to FDA jurisdiction. Application for inclusion on this list is voluntary. The establishment is in good standing and is not the subject of pending judicial enforcement action, or a pending administrative action. By signing the document the applicant affirms that the establishment meets the established Good Manufacturing Practices (GMPs). By signing this document you attest that the informational contained in this document is truthful and accurate to the best of their knowledge under Title 18 of U.S. Code 1001.

☐ I (we) agree to:

1. To notify the Program Manager, in writing and in advance of my (our) cancellation of the application;
2. To notify the Program Manager immediately when a change occurs in my (our) legal status /Applicant Representative; and;
3. That the service for which application is hereby made may be denied or withdrawn at any time as provided in the Certification Regulations.

Signature of Applicant or Representative:	Date:
Print or type Name and Title of Applicant or Representative:	

Checklist of Good Manufacturing Practice Regulations for Feed and Feed Ingredients

This Checklist has been developed to facilitate the adoption and use of its Model Good Manufacturing Practice Regulations for Feed and Feed Ingredients.

Facility Name:	Date:
Facility Name (if different from Facility Name):	Signature:
Facility Address:	Facility Contact Person: Name: Title: Email:
Facility Phone Number:	

Regulatory Section	Area Assessed	Findings/Remarks
Sections with a red asterisk (*) must be answered by a yes or no. If the applicant elects to put NO a justification must be written in the remarks section of the document. Sections without the asterisk may be answered with a yes, no, or NA. If the applicant elects to put a NO or NA a justification must be written in the remarkss section of this document. **I. Personnel**		
1-a*	1. Personnel working in direct contact with feed and/or feed ingredients use good hygienic practices to minimize the risk of adulteration of feed and/or feed ingredients.	
1-b*	2. Personnel involved in receiving, storage, manufacturing, processing, packaging, labeling, sampling, transporting or distributing feed and/or feed ingredients have been provided with training appropriate for their areas of responsibility.	
II. Establishments Involved in Receiving, Storage, Manufacturing, Processing, Packaging, Labeling, Transporting or Distributing Feed and/or Fed Ingredients		
2-a*	1. The establishment (e.g., buildings, structures, facilities, equipment, and conveyances) is constructed and designed to facilitate routine cleaning and maintenance.	
2-b*	2. Grounds are maintained to minimize pest infestation of feed and/or feed ingredients.	
III. Maintenance and Housekeeping		
3-a*	1. The establishment is in sufficient repair and condition to minimize the risk of adulteration of feed and/or feed ingredients.	
3-b*	2. The establishment is cleaned in a manner and at a frequency that minimizes the risk of adulteration of feed and/or feed ingredients.	
3-c*	3. The establishment has controls in place to minimize pest infestation of feed and/or feed ingredients.	
3-d*	4. Chemicals, lubricants, pesticides, fertilizers and cleaning compounds not approved for use in feed and/or feed ingredients are received, stored and used by the establishment in a manner that minimizes the risk of adulteration of feed and/or feed ingredients, and are physically separated from work areas and equipment used to produce or store feed and/or feed ingredients.	

IV. Equipment Used in the Manufacture of Feed and Feed Ingredients		
4-a*	1. Scales, metering devices, mixers and other equipment are of suitable size, design, construction, precision and accuracy for their intended purpose, and to minimize the risk of adulteration.	
4-b*	2. Scales, metering devices, mixers and other equipment are designed to facilitate inspection and cleaning, and are properly maintained and operated to minimize the risk of adulteration.	
4-c*	3. All equipment is constructed and maintained so as to minimize the risk of lubricants and coolants becoming adulterants in feed and/or feed ingredients.	
4-d*	4. All scales and metering devices are tested for accuracy at the time of installation.	
4-e*	5. All scales and metering devices are tested for accuracy at least annually. The establishment maintains records documenting the testing of scales and metering devices until a subsequent test is conducted or for one year from the date of the test, whichever is longer.	
4-f	6. All mixers are tested at the time of installation to demonstrate the capability of the equipment to produce a homogeneous mix.	
4-g	7. The mixers are tested periodically to ensure proper function and demonstrate the capability of the equipment to produce a homogeneous mix.	
4-h	8. The establishment maintains records that document the testing of mixers until a subsequent test is conducted or for one year from the date of the test, whichever is longer.	
V. Receiving and Storage for Further Manufacture		
5-a*	1. Feed and/or feed ingredients are inspected visually during the receiving process to confirm identity and check required labeling.	
5-b*	2. Feed and/or feed ingredients to be used in the further manufacture of feed and/or feed ingredients are stored in a manner that identifies the feed and/or feed ingredients and minimizes the risk of adulteration.	
5-c*	3. The establishment has established and implemented clean-out procedures for equipment, conveyances and storage structures/containers that effectively minimize the risk of adulteration of feed and/or feed ingredients.	
5-d*	4. The establishment has established and implemented inventory practices, including inventory rotation, for feed and/or feed ingredients to minimize the risk of adulteration.	
5-e*	5. The establishment maintains records identifying the immediate previous source, quantity, type/name and date received for each feed and/or feed ingredient for at least one year from the date of disposition.	
VI. Manufacturing		
6-a*	1. The establishment does not use feed and/or feed ingredients considered adulterated in the manufacturing of feed and/or feed ingredients unless made safe for their intended use.	
6-b(i)*	2. The establishment describes the manufacturing operation for the feed and/or feed ingredients (e.g., formulation, mixing and production practices).	
6-b(ii)*	3. The establishment has implemented measures that effectively minimize manufacturing errors that may result in the adulteration of feed and/or feed ingredients (e.g., sequencing, flushing or other cleanout methods and measure to minimize the inclusion of physical adulterants).	
6-c*	4. The establishment maintains records sufficient to document the production history of the feed and/or feed ingredients manufactured for at least one year from the date of disposition.	

VII. Packaging		
7-a*	1. The establishment packages all packaged feed and/or feed ingredients in a manner that maintains identity and minimizes the risk of adulteration.	
7-b	2. Bags and totes used as packaging for feed and/or feed ingredients are not reused unless appropriately cleaned.	
7-c	The establishment maintains records sufficient to document these cleanout procedures for at least one year from the date of disposition.	
VIII. Labeling		
8-a*	1. The establishment provides a label or other unique identifier with every shipment of feed and/or feed ingredient.	
8-b*	2. The establishment has a label or other unique identifier for each feed and/or feed ingredient that facilitates safe and effective use.	
8-c	3. Labels are stored, handled and used in the establishment in a manner that minimizes errors.	
8-d	4. The establishment discards obsolete labels promptly.	
IX. Storage of Finished Feed and/or Feed Ingredients		
9-a*	1. The establishment stores finished feed and/or feed ingredients in a manner that minimizes the risk of adulteration.	
9-b*	2. The establishment clearly identifies bins, bulk tanks or other locations where feed and/or feed ingredients are stored.	
9-c*	3. The establishment has established and implemented inventory practices for feed and/or feed ingredients, including inventory rotation, that minimize the risk of adulteration.	
X. Inspection, Sampling, and Testing of Incoming and Finished Feed and/or Feed Ingredients for Adulterants		
10-a*	1. The establishment visually inspects finished feed and/or feed ingredients to determine whether visible adulterants are present and to verify identity.	
10-b*	2. When the establishment performs sampling and testing to monitor for adulteration of feed and/or feed ingredients, trained personnel review test results.	
10-c*	3. The establishment conducts comprehensive investigations of any test results that indicate feed and/or feed ingredients are adulterated, including a review of the following items (if applicable): a) ingredient specifications used in the development of the formula; b) formula; c) production records; and d) sampling and testing methods.	
10-d*	4. The establishment maintains monitoring and/or records test results for adulterants and records of any investigations and corrective actions(s) taken when adulterants are detected for at least one year after the investigation.	
XI. Transportation of Feed and/or Feed Ingredients		
11-a*	1. The establishment inspects conveyances for cleanliness and structural integrity prior to loading any feed and/or feed ingredient into the conveyance.	
11-b*	2. The establishment has developed and implemented procedures to protect against feed, feed ingredients or other materials that may pose a risk of adulterating feed and/or feed ingredients from	

	being loaded onto the same conveyance, unless measures have been take to minimize risk of adulteration.	
11-c*	3. The establishment maintains records for each feed and/or feed ingredient identifying the immediate subsequent recipient, quantity, type/name, unique identifier if available, and date shipped for at least one year from the date of disposition.	
XII. Voluntary Recall/Withdrawal		
12-a*	1. The establishment maintains sufficient records and other information for at least one year from the date of disposition concerning the identity and disposition of feed and/or feed ingredients to permit the rapid and effective recall from the marketplace or withdrawal from feeding if a feed and/or feed ingredient is found to be adulterated.	
12-b*	2. The establishment has the ability to conduct voluntary recalls of feed and/or feed ingredients as necessary in accordance with the procedures outlined by the U.S. Food and Drug Administration.	
Remarks Section		