Quality Assurance & Food Safety Good Production Practices

1) Keep Accurate Records
   a) Animal identification records
   b) Records of all medications used
      i) Date
      ii) Product
      iii) Delivery method & location
      iv) Who administered
      v) Withdrawal time
      vi) Individual animal or pen identification
   c) Appropriate show records as required (Drug use, pseudorabies, feed restrictions, etc.)
   d) Provide traceability of carcass

2) Establish a Veterinary-Client-Patient Relationship
   a) Only use medications in conjunction with a Vet-Client-Patient Relationship
   b) Use products extra-label only under vet instructions
   c) Never use feed additives extra-label
   d) Work with your vet to establish a herd health plan

3) Follow Healthy Production Practices
   a) Read and follow label instructions for all medications, including injectables, water and feed medications, and topical products
   b) Store medications according to label instructions
   c) Use safe delivery methods and appropriate equipment
      i) Appropriate sites for injectables
      ii) Appropriate methods for injectables (SQ whenever possible)
      iii) Appropriate needle size and care
   d) Observe withdrawal times

4) Proper Care and Handling
   a) Provide adequate feed, water, and environment
   b) Always handle animals carefully to prevent injury
   c) Always handle animals carefully to reduce stress

5) Provide Adequate and Safe Feed according to their nutrient requirements
   a) Read and follow feed label instructions
   b) Use quality ingredients
   c) Provide balanced rations
   d) Follow current Good Manufacturing Practices for feed manufacturing

6) Maintain Biosecurity
   a) Reduce external vector transmission
      i) Reduce rodent infestation
      ii) Reduce bird infestation
      iii) Reduce human and vehicle traffic
   b) Reduce internal vector transmission
      i) Keep animals of different ages separated
      ii) Quarantine new animals
      iii) Control spread by people
   c) Improve sanitation

7) Follow Proper Food Safety Practices
   a) Provide animals that are safe, wholesome and high quality.
   b) As a consumer take steps to prevent food-borne illness.
      i) Clean: wash hands and food contact surfaces
      ii) Separate: Don’t cross contaminate
      iii) Cook: Cook to proper temperatures
      iv) Chill: refrigerate promptly
      v) If in doubt - throw it out

8) Exhibit Strong Character Traits (Ethics)
   a) Provide proper care for animals
   b) Exhibit respect and trustworthiness by following the GPPs for safe food production
   c) Be responsible and fair by knowing and following 4-H/FFA and show rules
   d) Exhibit and promote good sportsmanship in all activities and competition