

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