

# HACCP Plan Template - Pet Food (Dry Extruded)

Food Safety & Quality Template · Provided by GIFSQ

Pet food plants answer to the same food-safety logic as human food plants - *Salmonella* in a bag of kibble is a human health issue too. This plan covers extrusion, drying and coating with a preventive-controls mindset for animal food safety.

*Don't just fill in the blanks - the value is the team discussion the Codex steps force you to have. Replace every [bracketed] entry with your operation's detail and validate each critical limit for your own product and equipment.*

## 1. Document control

| Field          | Details                                       |
|----------------|-----------------------------------------------|
| Document title | HACCP Plan Template - Pet Food (Dry Extruded) |
| Document no.   | [QA-HACCP-020]                                |
| Version        | [1.0]                                         |
| Effective date | [YYYY-MM-DD]                                  |
| Prepared by    | [Name / Title / Date]                         |
| Approved by    | [Name / Title / Date]                         |
| Review date    | [YYYY-MM-DD]                                  |

## 2. Product description

| Item         | Description                          |
|--------------|--------------------------------------|
| Product name | [e.g., Dry dog food, chicken recipe] |
| Description  | [Dry extruded pet food, ambient]     |

| Item         | Description                                     |
|--------------|-------------------------------------------------|
| Ingredients  | [Meat meals, grains, fats, vitamins - list all] |
| Packaging    | [Multi-wall bag - describe]                     |
| Shelf life   | [e.g., 12 months ambient]                       |
| Distribution | [Ambient distribution to retail]                |

### 3. Intended use and consumers

- Dogs/cats; handlers include children and immunocompromised people - *Salmonella* in pet food is also a human health issue.

### 4. Process flow diagram

*Codex Step 5, and the one teams skip: walk the flow on the floor and fix the diagram until it matches what actually happens - including the unofficial shortcuts. Number the final version.*

1. Receiving raw materials
2. Storage
3. Grinding
4. Mixing / conditioning
5. Extrusion
6. Drying
7. Coating (fat/flavour)
8. Cooling
9. Packaging and labelling
10. Metal detection
11. Ambient storage
12. Dispatch

## 5. Hazard analysis (Codex Principle 1)

*Be honest here. If a hazard is reasonably likely, say so - auditors distrust a hazard analysis where nothing comes out significant. Only significant hazards go to the decision tree.*

| Process step               | Hazard (B / C / P)                                             | Significant?<br>Rationale | Control measure                                    |
|----------------------------|----------------------------------------------------------------|---------------------------|----------------------------------------------------|
| Receiving                  | B: <i>Salmonella</i> in meat meals;<br>C: mycotoxins in grains | Y                         | Approved suppliers; COA;<br>mycotoxin testing      |
| Extrusion                  | B: survival of <i>Salmonella</i> if<br>under-extruded          | Y - CCP                   | Validated extrusion temp/<br>time/moisture (CCP 1) |
| Drying                     | B: <i>Salmonella</i> survival if aw too<br>high                | Y                         | Dry to aw ≤[spec] /<br>moisture ≤[spec]            |
| Coating                    | B: recontamination from<br>coating fats                        | Y                         | Coating ingredient specs;<br>hygienic application  |
| Cooling                    | B: condensation and mould                                      | Y                         | Cool to ≤[temp] before<br>packing                  |
| Packaging and<br>labelling | C: nutrient guarantee accuracy;<br>P: foreign material         | Y                         | Label verification against<br>formulation          |
| Metal detection            | P: metal fragments                                             | Y - CCP                   | Validated metal detector<br>(CCP 2)                |

## 6. CCPs, critical limits and monitoring (Principles 2-4)

*These limits are solid starting points from industry practice and regulation, but they're not yours yet. Validate each one on your equipment - this is the section auditors probe hardest.*

| CCP                     | Significant hazard            | Critical limit                                            | Monitoring (what / how / frequency / who)     | Corrective action                        | Verification               | Records             |
|-------------------------|-------------------------------|-----------------------------------------------------------|-----------------------------------------------|------------------------------------------|----------------------------|---------------------|
| CCP 1 - Extrusion       | Survival of <i>Salmonella</i> | Validated parameters: [temp/time per validation ref ____] | Continuous recording each run; [role]         | Hold; re-extrude or dispose; investigate | Record review; calibration | Extrusion log       |
| CCP 2 - Metal detection | Metal fragments               | Detector rejects test pieces [sizes set by validation]    | Challenge test start/end and [hourly]; [role] | Hold since last good check; re-screen    | Function checks            | Metal detection log |

## 7. Corrective action procedure (Principle 5)

1. Hold and segregate all product made since the last acceptable check; tag it and enter it in the hold log.
2. Restore control (re-cook, adjust temperature, repair equipment) and confirm it before restarting.
3. [QA Manager / designee] assesses the affected product - release, rework or disposal - and records the justification.
4. Find and fix the root cause; record the deviation, investigation and disposition, signed within [1 working day].

## 8. Verification procedures (Principle 6)

- A trained reviewer checks CCP monitoring and corrective action records at [frequency, e.g., within 7 days].
- Calibrate monitoring instruments per the calibration schedule.
- Periodic product testing (microbiological, chemical or physical) per the verification schedule.
- Internal audit at least [annually]; full HACCP reassessment annually or after any significant change.

## 9. Record-keeping (Principle 7)

- Hazard analysis worksheet and CCP decision records

- CCP monitoring records, signed and dated
- Deviation and corrective action records
- Verification records, including calibration
- Training records for the HACCP team and CCP monitors

## Approval and control

| Role             | Name   | Signature   | Date   |
|------------------|--------|-------------|--------|
| Prepared by      | [Name] | [Signature] | [Date] |
| Reviewed by (QA) | [Name] | [Signature] | [Date] |
| Approved by      | [Name] | [Signature] | [Date] |

Keep completed forms for [Define retention period, e.g., 2 years beyond shelf life] at [defined location] - and make sure someone besides you knows where that is.

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**General use:** This template contains no country-specific laws or regulator names and suits any food business — restaurant, catering, food manufacturing, retail, or food service. Adapt temperature limits, legal references, and record-retention periods to your local regulations. Provided by GIFSQ · v1.0 · September 2026