



Action in the Field

Brief Activity Report



Feed Safety to Protect Human Health. The Bureau of Animal Industry implements the training on Hazard Analysis Critical Control Point (HACCP) among aquaculture feed mill operators to enable them manufacture feeds that is safe for animals and does not pose any residual risk to humans upon consumption of meat. TRTA key SPS expert Dr Chris Oates (leftmost, top photo) caps the HACCP training with lessons on Good Manufacturing Practice (GMP) and workshop exercises on determining hazards across plant operation and plant layout. Esterlina Arifalo (leftmost, bottom photo) of the Bureau of Animal Industry shares with a feed miller the upgraded registration system of feed millers to ensure standards conformance in manufacturing.

Component	Standards Harmonisation and Sanitary and Phytosanitary
Implementing Agency	Department of Trade — Philippine Accreditation Office
Activity	Awareness cum Training on HACCP for Feed Operators
Date/Site	10-12 October 2011 / Microtel Hotels and Resorts, Davao City
Participants	Government (Excluding Esterlina Arifalo) = 14 Industry = 13
Resource-persons	SPS Key Expert Dr. Chris Oates; Esterlina Arifalo, Bureau of Animal Industry
Expected Outcome	Participants understand and are enabled to comply with the registration system of the Bureau of Animal Industry (BAI) for aquafeed mill operations. Participants understand and capable of developing and implement their Hazard Analysis Control Point plans. Participants apply good manufacturing practices in their plant operations.
Objective	To capacitate aquafeed mill operators with the feed safety standards and good manufacturing practices. To orient them with the registration requirements of BAI for aquafeed mill operators.
Methodology	Lecture Group Workshop Exercises Plenary Discussion and Critiquing of Workshop Outputs