Food Safety Compliance Readiness of Kansas Pet Food Manufacturers

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Introduction

• A new food safety law, the Food Safety Modernization Act (FSMA), has increased regulatory expectations for pet food manufacturers.
• The Kansas Department of Agriculture (KDA) and United States Department of Agriculture (USDA) want to help manufacturers comply with the rule.
• Rule compliance dates are phased from 2016 to 2018, with smaller companies having longer to comply.
• There was little information about these companies’ knowledge of FSMA or preferred method of information delivery.

Objectives

1. Evaluate the readiness of Kansas pet food manufacturers for the new compliance expectations
2. Determine the preferred delivery method for supplementary food safety training

Experimental Procedures

• 13-question survey developed by researchers
• Survey distributed electronically to 73 Kansas pet food manufacturers by KDA in April 2017
• 34 companies completed the survey (46.6% response rate)
• Descriptive statistics for continuous variables analyzed via proc surveymeans, and paired t-tests analyzed via proc ttest of SAS v9.4 (SAS Inst., Cary, NC)

Support

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Conclusions

• Additional training on the requirements of the Food Safety Modernization Act and its impact on facilities would be helpful to Kansas pet food manufacturers as nearly half appear unprepared for the regulation.
• The preferred method of training is online, in either 10- or 30-minute segments.
• Future work associated with this grant is to develop and promote course material, which will be targeted for Kansas pet food manufacturers, but helpful to animal food manufacturers of other species and in other states.

Summary of Other Questions

• 42% of respondents were familiar with FSMA
• The rule requires facilities to have a designated Preventive Controls Qualified Individual and have documented training for Qualified Individuals.
  o 50% of facilities had identified their Preventive Controls Qualified Individual
  o 28% had documented training of the Qualified Individual
• 76% of respondents reported the would utilize food safety training, which is greater ($P < 0.05$) than those who indicated they would not