

FACTORY SITE OF

GRANAROLO

**HAZARD ANALYSIS
AND CRITICAL CONTROL
POINT (H.A.C.C.P.)
COMPANY MANUAL**

Valpet srl

Legal Site: Via Marconi 4/2 – 40057 Granarolo dell'Emilia (BO)

Review # 5 dated JULY, 27th 2017

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STATE OF THE HACCP MANUAL – LIST OF THE REVISIONS

Revision	Paragraph and page	Description
0	Entire document	first issue
1	Chap. 7	Reference to the packaging lines corrected
1	Chap. 10.4	Traceability management updated with the new operating methods
2	Chap.5.2.2	Reference to multi-catching cockroach traps removed
2	Chap. 7.5	Description of the processing method implemented
2		Cross contaminations cancelled
2		Fat-coating phase included as a Check Point (CP) for micro-biological danger
3	Chap 1.1	Valpet's activity corrected, in view of the certification
3	Chap 3.1	List of acronyms and abbreviations updated
3	Chap 5.1	List of the factory's spaces updated
3	Chap 5.2.2	Monitoring of creeping insects added
3	Chap 7.5	Extrusion and packaging lines updated
3	Chap 8	HACCP workgroup updated
3	Chap 10.4	Traceability management updated with the new operating methods
4	Chap 10.4.2	Batch identification updated with the new operating procedures
5	Chap 7.1	Reference to feed for ornithology and small rodents inserted
5	Chap 8	Production processes flow charts of ornithology and small rodents have been added

Revision Quality Manual	Drafting and verification Quality Control Manager	Authorisation to issue President
Rev.: 4 Date: June, 1st 2015		

**INDEX AND CORRESPONDANCE
CHAPTERS OF THE HACCP MANUAL WITH THE CHAPTERS OF THE COMPANY
MANAGEMENT MANUAL (CMM)**

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1. INTRODUCTION AND APPLICATION FIELD

This Manual provides information, tools, methodologies for the application of self-check according to the HACCP method and for the correct implementation of the applicable regulations for the management of hygiene and product safety (Law 281/63 and subsequent amendments - EC Regulation 183/2005).

This manual is integrated with the quality management system and with the related documentation (Management Manual, procedures, instructions, forms) to which reference is made in the hygiene and self-check manual itself.

The flows and risk analysis are attached to this Manual.

1.1 Introduction of the Company

Company name	Valpet srl
Registered Office	Via Marconi 4/2 – 40057 Granarolo dell’Emilia (BO)
Production site	Via Marconi 4/2 – 40057 Granarolo dell’Emilia (BO)
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Valpet factory deals with the formulation, production and marketing of pet food.

In particular , the following are **formulated, produced and marketed: extruded food for pets (dogs, cats and ferrets), and food for birds and small rodents**, some of which manufactured by third parties. *In addition, wet pet food is also marketed .*