



The Rendering Code of Practice



- **Enhancing the safety, quality, and reputation of rendered products**
- **Each plant audited by independent third-party auditors every two years**
- **Based on Hazard Analysis and Critical Control Point (HACCP) Principles**

Process Controls

Process controls closely monitor, control, and record critical manufacturing processes such as cooking temperatures.

The program includes:

- Compliance with regulations including CFR 589.2000 (Restricted-Use Protein Products)
- Record keeping for the Bioterrorism Act
- Identification and control of critical points for product safety

Best Management Practices

Good Manufacturing Practices (GMPs) are followed so products are clean and safe. Rendering plants use GMPs or prerequisite programs to address these items:

- Product flow and traffic control to minimize cross-contamination
- Raw material inspection
- Preventive maintenance and calibration schedules and documentation
- Procedures and schedule for cleaning and sanitation of equipment
- Employee training on their role in safe feed
- Procedures to assure the segregation and proper use of chemicals in the plant
- Receiving, storage, loading, and shipping
- Traceability and recall plans
- Pest control

Finding a Certified Renderer

There are now more than 100 plants certified. A complete listing of certified plants can be found here: <http://nationalrenderers.org/biosecurity-appi/code/certified-plants/>

For further information, contact:

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