



# 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 (as of February, 2008) 71 plants certified. A complete listing of certified plants can be found on APPI's Web site at [www.animalprotein.org](http://www.animalprotein.org).

## **For further information, contact:**

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