

Dec. 9, 2016

USBs Now Available of AFIA's QI Training Video

Last month, the American Feed Industry Association released a [Qualified Individual training video](#) and related material to membership via its website. AFIA wants to remind members of this timely resource and the additional offering of [USB drives](#) to assist in company training opportunities.

These materials were developed as a foundation for Qualified Individual trainings at your facility and as a benefit for AFIA members. Additional materials (found both on [afia.org](#) and on the USB) include a user guide, which contains an employee handout and quiz, and a sample sign-in sheet to help document the training. A version with Spanish subtitles is also available.

For those that cannot stream the Qualified Individual training video or would like a "plug and play" option, AFIA members are able to order a USB drive with the video and materials for \$25. The USB drive contains the English and Spanish versions of the video and materials.

Non-members may order the video and materials for \$500.

The Food Safety Modernization Act "[Current Good Manufacturing Practice, Hazard Analysis and Risk-based Preventive Controls for Food for Animals](#)" is defined in [21 CFR 507.3](#) a Qualified Individual as:

"A person who has the education, training or experience (or a combination thereof) necessary to manufacture, process, pack or hold safe animal food as appropriate to the individual's assigned duties. A qualified individual may be, but is not required to be, an employee of the establishment."

[Title 21 CFR 507.4](#) details the qualifications and training of all individuals engaged in manufacturing, processing, packing or holding animal food.

Each facility must ensure that all individuals who manufacture, process, pack or hold animal food are qualified to perform their assigned duties. These individuals must receive training in the principles of animal food hygiene and animal food safety, including the importance of employee health and personal hygiene, as appropriate to the person's assigned duties. In addition, records of this training are required, which must be maintained as long as the employee works at that facility and two years after.

F. L. Emmert Company, Cincinnati, Ohio, staff members use a recent lunch 'n' learn session as an opportunity to review the AFIA Qualified Individual training video and materials.

The Qualified Individual provisions go into effect when a facility is required to start complying with the animal food rule. For most facilities, this will be

when implementing subpart B (the Current Good Manufacturing Practice section). For companies with more than 500 employees, that date was Sept. 19. As a reminder, more information about the Qualified Individual requirements is available in the [June 29, FSMA Update](#).

AFIA hopes these training materials are of value to facilities across the country, as they are a membership benefit. If you have feedback or questions, please contact [Gary Huddleston](#), AFIA feed manufacturing safety and environmental affairs, at [\(703\) 666-8854](#), or [Leah Wilkinson](#), AFIA vice president of legislative, regulatory and state affairs, at [\(703\) 558-3560](#).

AFIA could not have created these materials without our members. Many thanks to Hill's Pet Nutrition, Inc., Kent Nutrition Group, Inc., QLF, Inc., Ridley USA, Inc., Southern States Cooperative, Inc. and Vita Plus Corporation for allowing us to film and utilize footage from their facilities!

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