

<b>Section 1</b>									
<b>ODOUR MANAGEMENT PLAN</b>									
<b>Date</b>		June 2022			<b>Product type</b>				
<b>Assessed by</b>		Gary Pitchford			<b>Raw Diets</b>				
								<b>Raw Dog Food</b>	
								<b>Purchasing</b>	
<b>Process</b>	<b>Process Step</b>	<b>Process Step Description</b>	<b>Odour Identified</b>	<b>Physical Chemical Biological</b>	<b>Likelihood</b>	<b>Severity</b>	<b>Significance</b>	<b>Control Measures</b>	<b>Identified as CP/ CCP</b>
1 Purchase & Transport of frozen meat	Delivery of frozen meat from supplier	Supplies are all from approved suppliers	Extremely low based on all material arriving frozen	B	Low	Low	Low	Ensure temperature on arrival with physical inspection	No
	Purchase specification		n/a						
2 Purchase & collection of frozen meat	Collection or Delivery by FBN or carrier	Supplier is approved supplier Product and documentation check see step 6	Extremely low based on all material arriving frozen	B	Low	Low	Low	Temperature check Physical inspection including smell test Failure to be rejected	CP
	Purchase specification		Must be fit for human consumption but not for human consumption	B	Low	Low	Low	Material must meet CP requirements	CP
3 Purchase & Transport of Packaging	Delivery of packaging from supplier	Supplies are all from approved suppliers	N/a						No

4 In house label generation	Generation of labels	Generation of labels as required	N/a						No
5 Transport of labels	Delivery of labels from supplier	Supplies are all from approved suppliers	N/a						No
6. Frozen meat	Arrival of frozen raw meat from supplier	Vehicle arrives, inform driver of procedures & where to dock.	N/a						No

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								<b>Raw Dog Food Booking in</b>	
<b>Process</b>	<b>Process Step</b>	<b>Process Step Description</b>	<b>Odour Identified</b>	<b>Physical Chemical Biological</b>	<b>Likelihood</b>	<b>Severity</b>	<b>Significance</b>	<b>Control Measures</b>	<b>Identified as CP/ CCP</b>
Intake of meat	Documentation check	Products all have appropriate certificates/animal health documents	Material must meet the requirement of the CCP including temp, colour, odour, foreign bodies, contamination	P/B	Low	High	Medium	If not correct or missing, refuse delivery	CCP
	Visual delivery vehicle interior inspection	Check vehicle condition – focus on any smells/hygiene, obvious damage to goods	Damage to product Taint/smells	P B	Medium Low	Low Med	Low Low	Inspection by trained staff	CP



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	Visual delivery vehicle interior inspection	Check vehicle condition – focus on any smells/hygiene, obvious damage to packs	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No
	Unloading	After checking vehicle condition, casings removed to dock area.	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No
	Visual Inspection of goods	Whilst goods are in dock area, full inspection is conducted, - signs of damage and/or evidence of pest infestation.	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No
	Goods moved to designated storage	Remove goods from intake to designated ambient store location	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No
8 Label Inspection	Own generated labels	Labels produced match master	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No

9 Intake of labelling	Arrival of labels from supplier	Vehicle arrives, inform driver of procedures & where to dock.	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No
	Visual delivery vehicle interior inspection	Check vehicle condition – focus on any smells/hygiene, obvious damage to packs	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No

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								<b>Raw Dog Food Storage</b>	
<b>Process</b>	<b>Process Step</b>	<b>Process Step Description</b>	<b>Odour Identified</b>	<b>Physical Chemical Biological</b>	<b>Likelihood</b>	<b>Severity</b>	<b>Significance</b>	<b>Control Measures</b>	<b>Identified as CP/ CCP</b>
10 Frozen Storage	Temperature checks/ monitoring	Refrigeration of the frozen storage area	Increased risk from microorganisms due to loss of temperature & items defrosting Rancidity	B	Low	High	Medium	Continuous temperature monitoring with alarms, checked daily Covered by PrP	No
11 Ambient Storage.	Storage for packaging, casings, labels	Stored until needed for repacking	None / Packaging	P	n/a	n/a	n/a	None regarding smell	No

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								<b>Raw Dog Food Production</b>	
<b>Process</b>	<b>Process Step</b>	<b>Process Step Description</b>	<b>Odour Identified</b>	<b>Physical Chemical Biological</b>	<b>Likelihood</b>	<b>Severity</b>	<b>Significance</b>	<b>Control Measures</b>	<b>Identified as CP/ CCP</b>
14 Mincing	Size reduction	Reducing piece size, breaking down bones	Temperature increases Micro issues through too infrequent clean down may generate odour	B P	Low	Med	Med	Check temperatures of each mix/mince Continuous smell checking	No
14b Blending	Composite product	When creating product with more than one ingredient then adding those ingredients is needed	Temperature increases Micro issues through too infrequent clean down may generate odour	P B	Low	Low	Med	Work orders specifies ratio and bill of materials	No
15 Filling into packaging	Fill	Filling of bags in 1kg portions	Temperature increases of bulk while waiting to be filled– risk of micro	B	Low	Med	Med	Start temperature <-14 °C. Temperature checks during filling. Stop filling if >-0°C	CP
	Label orders	Labels arrive at line	None		n/a	n/a	n/a	None required/packaging	No
16 Labelling	Labels applied	Label application	None		n/a	n/a	n/a	None required/packaging	No

	Freezing & storage	Freezing the Product	Softening of material in hotter months	B	Low	Med	Low	Freeze to <-20C within 12 hours Monitored every batch. Product still frozen from production so hardening only required	CP
17 Frozen Storage	Temperature checks/ monitoring	Refrigeration of the frozen storage area	Increased risk from microorganisms due to loss of temperature & items defrosting Rancidity	B	Low	High	Medium	Continuous temperature monitoring with alarms, checked daily Covered by Prerequisite checks	CP
				C					No

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									<b>Raw Dog Food Production</b>
18 Sampling	Samples to be taken monthly for each species line and sent to approved laboratory	Product from each batch sampled for enterobacteriaceae and Salmonella testing. Samples must be held in store until clear result received. Failures will need to be discarded – or (with consultation) processed into dried / cooked feed (with the cooked feed batch resampled)	Risk to health for animals Risk to health for humans	B	Low	High	High	Correct quality and control procedures from purchase of material through the production process ensuring all CP's and CCPs are met	<b>CCP</b>
19 Secondary packaging	Order pick	Box/polystyrene box	None		n/a	n/a	N/a	Packaging	No
20 Despatch	Courier delivery	Shipment to customer	Thaws out in transit leading to micro	B	Low	Hign	Med	Overnight delivery Despatch Mon-Thurs to avoid w/ends Tests show product lasts 48 hrs Refund customers if thawed.	CP



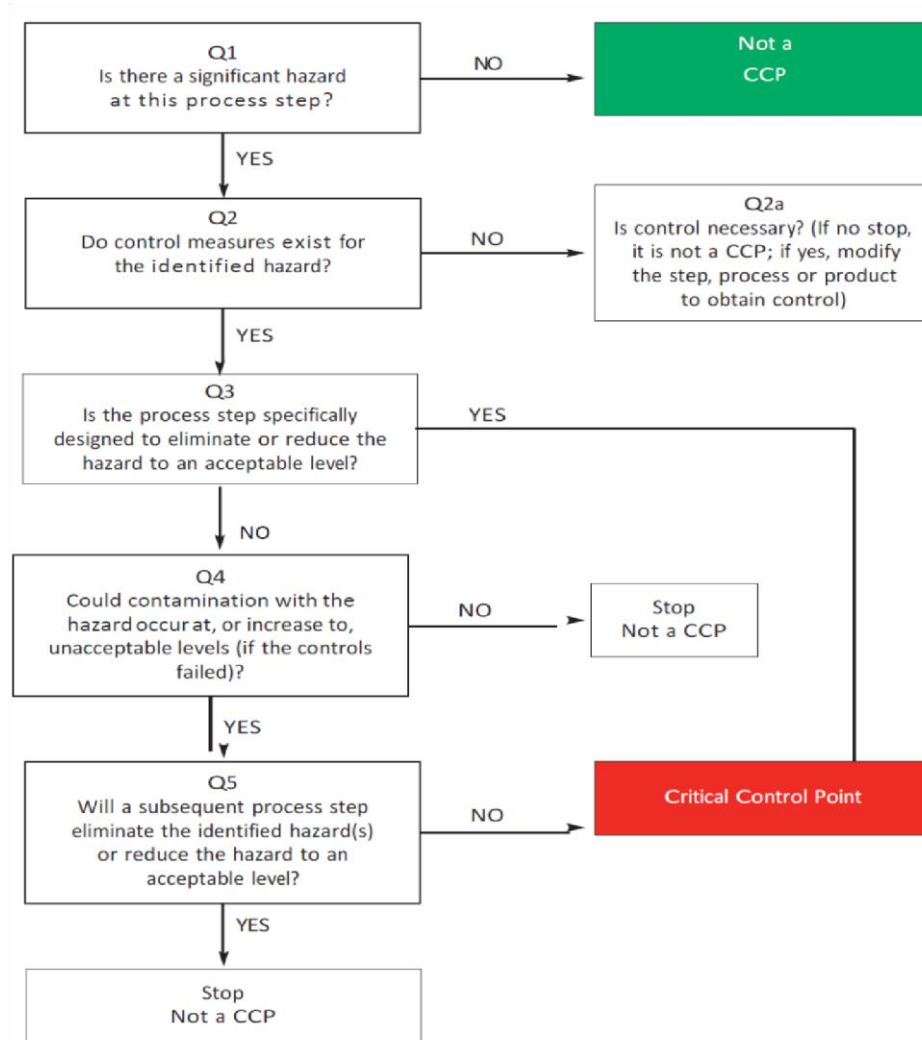
Waste Management of Potentially Odorous Material

Waste Material Type	Storage	Disposal	Odour risk	Control
Material that displays signs of deterioration for any reason including smell	Freezer	Category 3 licensed Waste Contractor	Low	Material stored frozen and removed from site on regular basis
Waste from production machinery	Refrigerator	Category 3 licensed Waste Contractor	Low	Material stored refrigerated and removed from site on regular basis
Debris and drains	Ambient	Grease trap	Low	Single drain leading to grease trap. Grease trap dosing unit for odour suppressant. Grease trap emptying by licensed contractor

Point to note – In line with our pre-requisite processes and best practice, cleaning and sanitation with take place between batches. Our cleaning and sanitation PRP can be found in PRP3.1 and our Raw food cleaning plan can be found in Wet Processing Area Cleaning Plan

### CCP DECISION TREE

DECISION TREE Amended  
 from Campden BRI  
and HACCP – A Practical  
 Approach



## REFERENCES

- FEDIAF Guide to Good Practice for the Manufacture of Safe Pet Foods Feb 2018 (FEDIAF is European Pet Food Industry Federation)
- Hazard Analysis and Critical Control Points (Codex 1997). [www.fao.org/docrep/005/y1579e/y1579e03.htm](http://www.fao.org/docrep/005/y1579e/y1579e03.htm)
- [H4 odour management \(https://www.gov.uk/government/publications/environmental-permitting-h4-odour-management\)](https://www.gov.uk/government/publications/environmental-permitting-h4-odour-management)
- [Develop a management system \(https://www.gov.uk/guidance/develop-a-management-system-environmental-permits\)](https://www.gov.uk/guidance/develop-a-management-system-environmental-permits)
- [Pet Food Manufacturing: Process Notes 6/24](#)

**ODOUR MANAGEMENT PLAN REVIEW RECORD**

<b>REVIEW DATE</b>	<b>REVIEW BY</b>	<b>SUMMARY OF CHANGES</b>	<b>DUE DATE OF NEXT REVIEW</b>	<b>CIRCULATION LIST</b>
Created July 2022	Gary Pitchford	Initial drafting	July 2023	Internal FBN plus Environmental health Herefordshire Council.