



## For Immediate Release International Production & Processing Expo

USPOULTRY Contact: Gwen Venable, 678.514.1971, [gvenable@uspoultry.org](mailto:gvenable@uspoultry.org)

AFIA Contact: Lacie Dotterweich, 703.666.8851, [ldotterweich@afia.org](mailto:ldotterweich@afia.org)

NAMI Contact: Sarah Little, 202.587.4263, [slittle@meatinstitute.org](mailto:slittle@meatinstitute.org)

## AFIA's Feed Education Program Discusses How to Navigate FSMA Inspections at 2020 IPPE

**ATLANTA, Ga., Jan. 31, 2020** – Feed facility managers, operations personnel and mill personnel gathered earlier this week at the American Feed Industry Association's annual [Feed Production Education Program](#) to learn about the latest federal regulations impacting their businesses. The program is held in conjunction with the International Production & Processing Expo, held this week in Atlanta, Ga.

“With all animal food manufacturing facilities, regardless of their size, now required to be in compliance with all parts of the Food Safety Modernization Act animal food rule, facilities need to know what to expect during inspections,” said Gary Huddleston, AFIA’s director of feed manufacturing and regulatory affairs. “The AFIA Feed Education Program goes in depth into the issues that our industry leaders need to be informed on.”



*From left, a panel discussion on FSMA inspections included: Arthur Tsien, principal at OFW Law; Mike Gauss, president of Kent Nutrition Group, Inc.; Leah Wilkinson, vice president of public policy and education at AFIA; and Darrin Poole, corporate feed mill quality control manager at Sanderson Farms, Inc.*

At the half-day education program, attendees learned exactly what records they may need to show during FSMA inspections and what to do before, during and after an inspection. The program also provided attendees with an overview of the latest transportation, environmental, food safety and workplace safety rules and regulations in effect, including any regulatory changes or guidance from the federal regulatory agencies.

In a panel discussion on FSMA inspections, Mike Gauss of Kent Nutrition Group, Inc., stressed the importance of practicing inspections in

order to identify areas for improvement. Huddleston also said that inspections can be overwhelming for mill managers and they will be more comfortable if you train and prepare them.

In addition to the educational portion of the program, AFIA [announced](#) Koch Farms of Morton, Miss., as the 2019 Feed Facility of the Year award winner. Cosponsored by AFIA and Feedstuffs, this program recognizes overall excellence in feed and ingredient manufacturing operations. Koch Farms earned the industry's top honor based on the company's commitment to cleanliness and quality and its robust investments in production efficiency.

IPPE is a collaboration of three shows – the International Feed Expo, International Meat Expo and International Poultry Expo – representing the entire chain of protein production and processing. The annual event is sponsored by AFIA, the North American Meat Institute and the U.S. Poultry & Egg Association.

###

#### **ABOUT IPPE**

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

#### **ABOUT AFIA**

Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 680 domestic and international companies that represent the total feed industry—manufacturers of commercial and integrated feed and pet food, ingredient suppliers, pharmaceutical companies, industry support and equipment manufacturers. AFIA members manufacture more than 75 percent of the feed and 70 percent of the non-grain ingredients used in the country. AFIA is also recognized as the leader on international industry developments and holds membership in the International Feed Industry Federation (IFIF).

#### **ABOUT NAMI**

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

#### **ABOUT USPOULTRY**

U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today's poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Georgia.