

## IMPORTANT POINTS TO REMEMBER

1. Cattlemen cannot foresee all potential problems. Identify one area at a time, then develop and implement a plan for assuring quality in that area of production. The experience gained will make it easier to develop quality assurance in other areas of the operation.



2. Cattle will be free of violative residues and product-related defects if products are administered according to USDA/FDA/EPA standards and utilize BQA record keeping procedures without exception.

3. There are a number of safeguards built into beef production that help the beef industry avoid quality defects. The safeguards include handling animals on an individual basis, feeding for the appropriate length of time required to produce a finished product, and the quality and safety standards built into modern health related technologies of beef production.

4. Every employee must be trained to know, understand and identify areas where possible contamination with violative residues or quality defects may occur. Anyone who supplies services, commodities, or products to a producer must understand the beef operation's quality assurance objectives.

5. Cattlemen must be able to document all the steps of production. Good production records allow for documentation, analysis and improved decision-making.

6. There are points in production that must be monitored to ensure no residue violations or carcass defects occur. The critical points include, but are not limited to the following: incoming cattle, products and commodities, cattle handling and evaluation of outgoing cattle.

7. There are production areas that have higher residue and carcass defect risks than others. High-risk production areas include, but are not limited to the following: non-performing cattle, cull cows and bulls, unusual single source feed ingredients, and suppliers of non-standard supplies.