

Good Manufacturing Practice (GMP)

Food Manufacturing

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What is GMP?



Good Manufacturing Practice is the foundation of a food safety program.

It defines the sanitary and hygiene conditions required when handling food to prevent a food safety issue

Who Needs to Know About GMPs

Anyone working in a food plant or the
food industry must follow GMP
requirements



Manufacturing,
Maintenance, IT, Sales,
Marketing, QA, R&D,
Presidents, VPs



Everyone is
responsible for
GMPs



Everyone must know
about the GMPs of
their food plant

It is the Law
for a food operation to operate with GMPs

Why is GMP Important?

01



To ensure hygienic and
sanitary conditions
when manufacturing or
handling a food
product

02



To ensure a safe
and wholesome
food for
customers and
consumers

03



It is the Law!



Examples of GMPs

Basic GMPs practices in a food facility:

- Wash hands upon entering a food plant
- Wash hands after using a washroom
- Wear a hairnet
- No personal food. No eating or drinking
- Wear gloves when handling food
- Remove all jewelry
- Cover street clothing (use a coat)
- Refrain from handling food if sick with a communicable disease
- Remove food spills from the floor
- All ingredients must be properly labeled

How to Implement GMPs



All new employees must be trained before handling any food or entering a manufacturing plant



All visitors entering a plant must receive GMP training



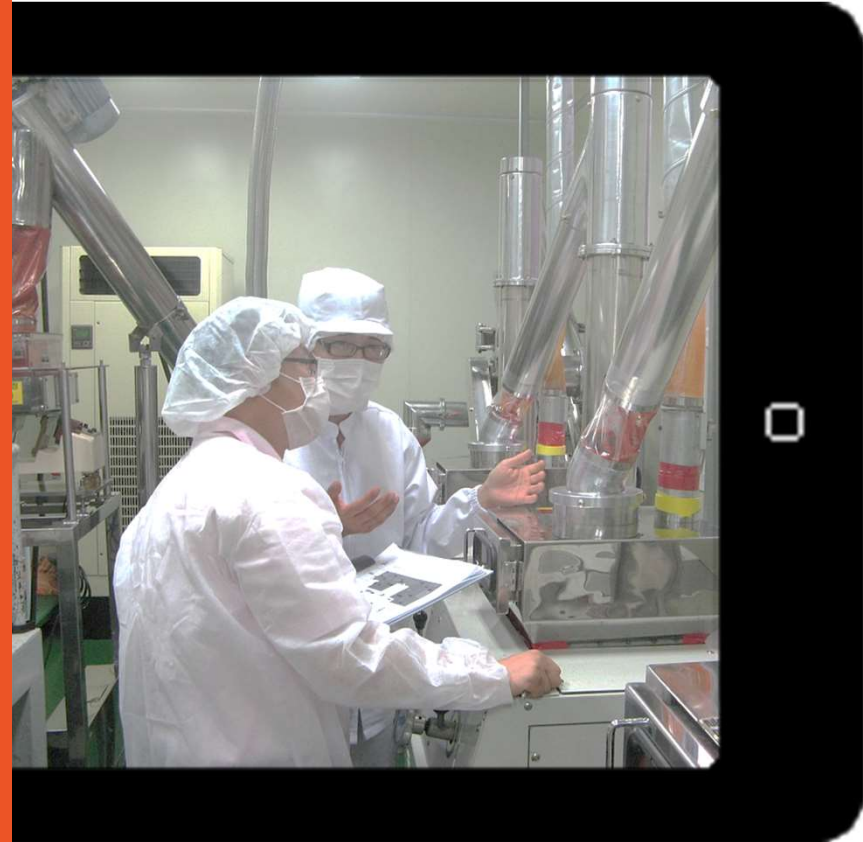
Existing employees must receive refresher training. Minimum frequency is annually



Best practices for employee training involve: An exit criteria for the training to test employee's knowledge. An on-the-floor review of GMPs to review the effectiveness of the training

Monitoring of GMPs

- A system where employees support each other to maintain GMPs
- Management members monitor the daily GMP program and coach employees as needed
- Quality verifies the effectiveness of the GMP program and identifies opportunities for improvement
- A 3rd party auditing firm reviews the implementation and the effectiveness of the overall GMP or hygiene program



Resources

<http://www.inspection.gc.ca/food/non-federally-registered/safe-food-production/guide/eng/1352824546303/1352824822033>

- 1.2.4 Personal hygiene and health

<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm>

- Current Good Manufacturing Practices (CGMPs) are updated and clarified.

Q. Identify 2 GMP infractions in the presentation photos (slide #6)

Thank You