

Good Manufacturing Practices

Foundational Food Safety Programs

(Mandated) GMP 1986 21 CFR 110

- Personnel
- Plants and grounds
- Sanitary operations
- Sanitary facilities
- Equipment and utensils
- Process controls
- Warehousing and distribution
- Defect action levels



Recommended by NACMCF 1997 as Prerequisite Programs for HACCP

- Facilities
- Supplier control
- Specifications
- Production equipment
- Cleaning and sanitizing
- Personal hygiene
- Training
- Chemical control
- Receiving
- Storage
- Shipping
- Traceability
- Recall
- Pest control
- Labeling
- Glass control

Comprehensive PPs and GMPs

*As recommended by a third party food safety program auditor. Generally, third party auditors require an operator to either have the programs listed below or provide a risk assessment deeming the hazard only a minimal risk in their operations.

Personnel Programs

1. Personnel hygiene
2. Body fluids control
3. Employee safety
4. Hazards communication (MSDS)

Operational Programs

Operational prerequisite programs are essential prerequisite programs shown to control hazards identified in a hazards analysis within HACCP.

5. Sanitation
6. Grounds
7. Buildings
8. Maintenance
9. Pest management
10. Equipment and utensils
11. Transportation and storage

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12. Temperature control
13. Air quality control
14. Water quality control

- Lab facilities control
- Test and Hold program
- Document control

Foreign Materials programs

15. Foreign body control
16. Chemical control
17. Microbiological control
18. Allergen control
19. Glass control
20. Metal control

Regulatory Programs

21. Regulatory affairs and Inspection
22. Food defense
23. Recall
24. Traceability
25. Labeling
26. Consumer complaints



Note that this organization is used in the course. Individual policies are organized into (A) Personnel Programs, (B) Operational Programs, (C) Foreign Materials Programs, and (D) Regulatory Programs.

By no means is this all-inclusive. And, of course, everyone has different organizational methods. Some food safety policies may simply exist in different programs.

Anytime there are hazards that can be controlled outside of the HACCP plan (CCPs) a prerequisite program can be employed. Some examples are:

- *Salmonella* control
- *Listeria monocytogenes* control
- BSE materials control
- Employee training
- Rework program
- Purchasing program
- Crisis Management