

PRE-REQUISITE PROGRAMS IN FOOD PRODUCTION - GMP AND GHP

Pre-requisite programs or Good Manufacturing Practices (GMPs) and Good Hygiene Practices (GHPs) are the basic operational and environmental conditions required to produce safe foods.

GMPs address the hazards associated with personnel and environment during food production. They provide a foundation for any food safety system. Once GMPs are in place, processors can implement a Hazard Analysis Critical Control Point (HACCP) system to control hazards that may affect the ingredients and packaging material during food processing.

GMPS ADDRESS:

Environmental control (premises): Location, design and construction of the building and its interior, equipment, water supply.

Personnel practices: Personal hygiene, hand washing, clothing/footwear/headwear, injuries and wounds, evidence of illness, access and traffic patterns, chemical use.

Shipping, receiving, handling, storage: Inspection procedures for transport vehicles; loading, unloading and storage practices; inspection procedures for incoming products; shipping conditions; returned and defective products; allergen control; chemical storage; waste management.

Pest control: Monitoring procedures for the exterior and interior of the building (e.g., surveillance, fumigation) and the use of pesticides.

Sanitation: Cleaning and sanitizing procedures and pre-operational assessment.

Equipment maintenance: Procedures describing preventive maintenance and calibration of all the equipment and instruments that can affect food safety (e.g., thermometers, thermocouples, metal detectors, scales, pH meters).

Recall and traceability: Procedures that ensure final products are coded and labelled properly; incoming materials; in-process and outgoing materials are traceable; recall system is in place and tested for effectiveness (e.g., procedures for mock recalls).

Water safety: Water safety monitoring procedures for water, ice and steam, and water treatment procedures that ensure it is drinking water for use in food processing.

COMPONENTS

GMPs have two main components:

WRITTEN PROGRAMS and IMPLEMENTATION

Written programs are all the policies and procedures required to meet the standards listed in each GMP program. These include:

- procedures (e.g., standard operating procedures (SOPs) for sanitation)
- monitoring procedures
- record keeping

Implementation involves conducting the activities required to meet the hygiene requirements and monitoring them.

To ensure the policies and procedures in your program are performed as described, you need to ensure that your staff is trained in these procedures and relevant monitoring whether these procedures are implemented effectively is performed.

WHERE TO START?

- **Ensure commitment:** GMP implementation requires effort and commitment from upper management and/or owner of the company. Confirm the dedication of time and resources for the program.
- **Understand the hygiene requirements.**
- **Obtain resources:** as you start developing and implementing your GMPs, you may require the technical knowledge and expertise of a food safety consultant or a good education and training personal.
- **Write your programs.**
- **Implement what did you write in your programs.**



This publication was funded by the European Union. Its contents are the sole responsibility of the NSF Euro Consultants Consortium and do not necessarily reflect the views of the European Union.



EU FOOD SAFETY
AB GIDA GÜVENLİĞİ