

Good Manufacturing Practice (GMP)

Food Manufacturing

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Topics To Cover

01

What is GMP?

03

Why is GMP Important

05

How to Implement GMPs

02

Who Needs to Know about GMPs

04

Examples of GMPs

06

Monitoring of GMPs



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



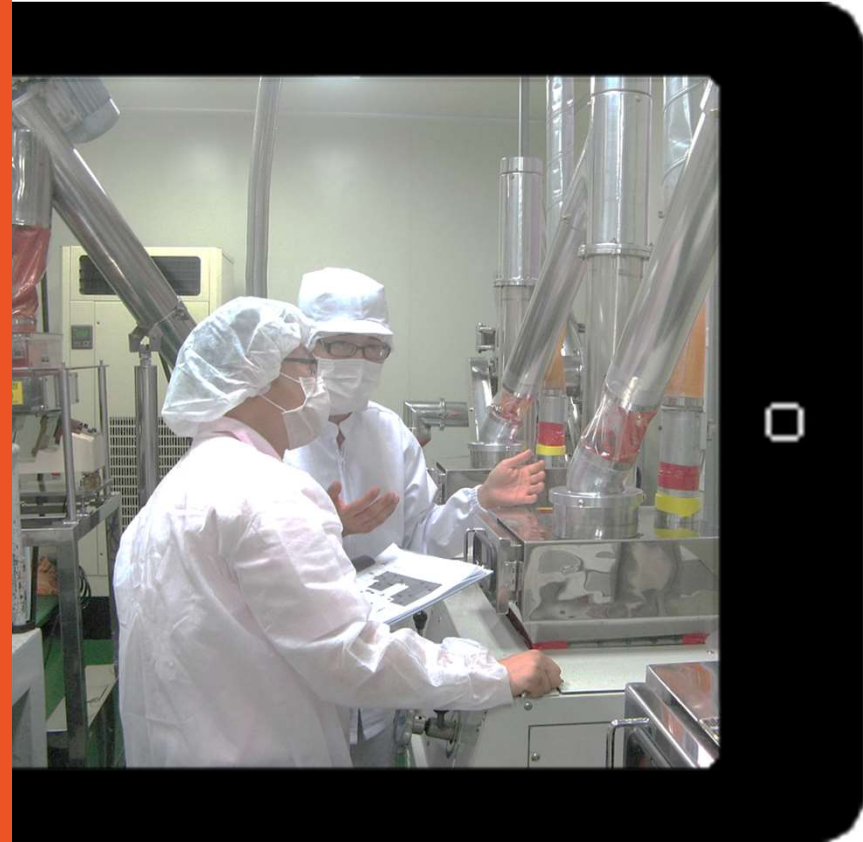
Existing employees must receive refresher training. Minimum frequency is annually

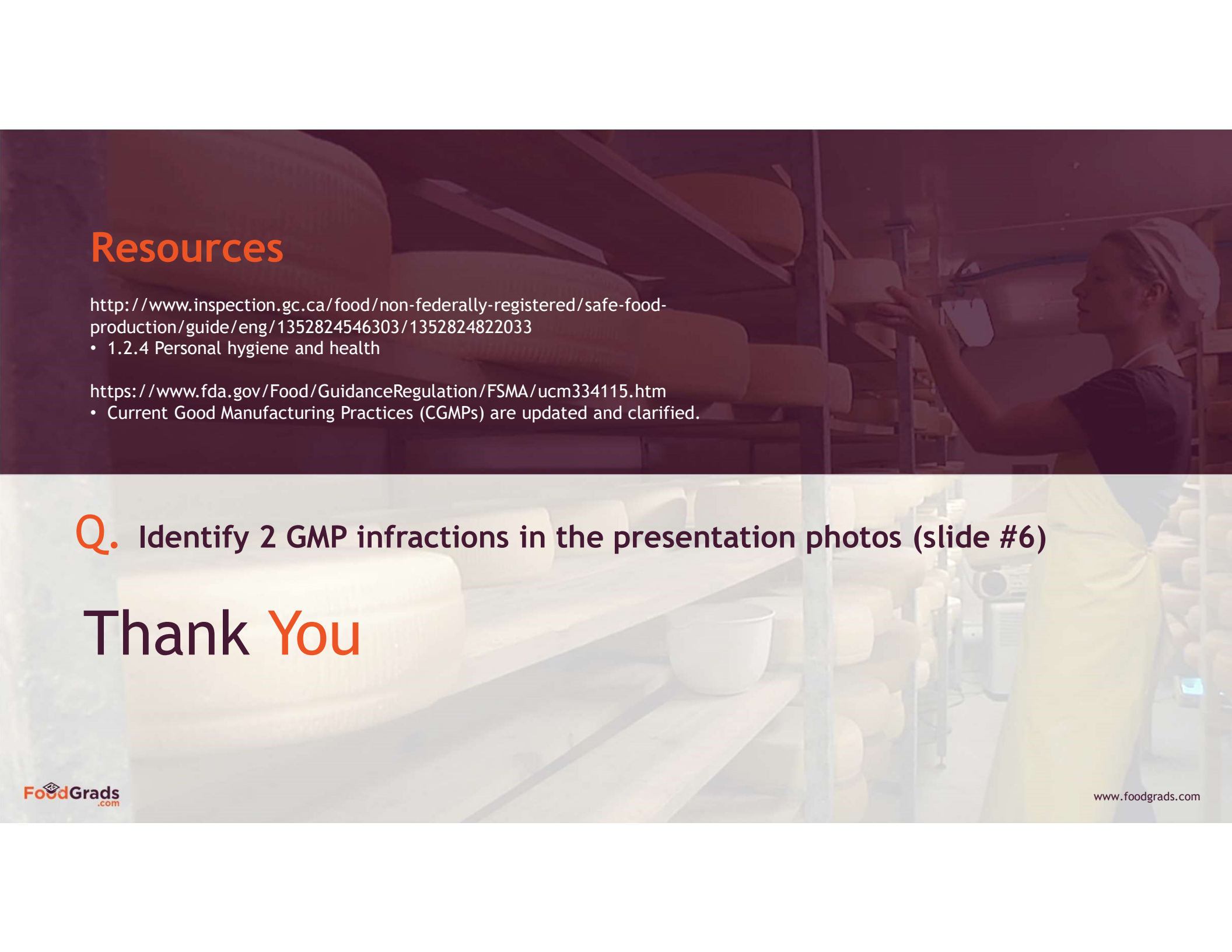


Best practices for employee training involve: An exit criteria for the training to test employee's knowledge. An on-the-floor review of GMPs to review the effectiveness of the training

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