

SQF
ISO
FSSC

GMP Programs

for Food Safety Management Systems
Certification





GMPs and FSSC 22000

FSSC 22000 requires “Prerequisite Programs, (PRPs)”.

- These are programs and practices put in place to ensure that the environment is clean, sanitary and appropriate for manufacturing safe product.
- PRPs include the programs that many food processors call GMPs



Prerequisite Programs



- ▶ For FSSC 22000 the requirements for Prerequisite programs are found in:
 - ▶ For food manufacturing - ISO/TS 22002-1
 - ▶ For food packaging manufacturers – ISO/TS 22002-4
 - ▶ For feed producers - PAS 222

FSSC 22000

GMPs and SQF



- ▶ For SQF Edition 9 the requirements for GMPs are found in the “Food Safety Fundamentals” Modules

SQF:
Food Safety
Fundamentals

GMPS and BRC



- In the BRC Global Food Safety Standard GMP requirements are found in the “Site Standards” section of the document.
- Section 4: Site Standards

BRC: Site Standards

GMPs



- ▶ Although there are differences in the terminology and some of the specific requirements in each of the standards mentioned, they all address similar key elements for maintaining the hygienic conditions of the manufacturing environment.



General Overview: GMP Requirements Requirements for Food Safety Certification

Cleaning and
sanitizing

Construction and layout of buildings

Food defense

Rework

Management of
cross contamination

Waste
disposal

Utilities - air, water, energy

Product information

Equipment suitability, cleaning
and maintenance

Personnel hygiene
and employee facilities

Warehousing

Management of purchased materials

Layout of premises and
workspace

Recall and withdrawal

Pest control

General Summary

Construction and layout of buildings

You will need to ensure that your buildings are designed and constructed to protect food safety. The requirements address the condition of your facilities and the materials they are built with. The environment surrounding your facilities is also considered.



Layout of premises and workspace

The layout of the building, the traffic patterns and internal construction, laboratories, and storage facilities must all minimize the risk of contamination of the production areas and product.



Utilities - air, water, energy

Utilities must be routed in a manner that minimizes contamination. Determine quality requirements for water, air or gas that has any product contact. Make sure that ventilation removes excess steam, dust or odors.

General Summary (Continued)

Waste disposal

A system must be in place to manage waste and make sure that it does not accumulate in production. Clearly identified waste containers, waste management programs, drain flow and locations will all be part of this program.



Equipment suitability, cleaning and maintenance

The food contact equipment used in your facility must be constructed, maintained and cleaned to protect food safety. This includes the material it is made of, the design, a preventive and corrective maintenance program and cleaning programs.



Management of purchased materials

Your program must address how you approve suppliers and what incoming material requirements you need to put in place to ensure that raw ingredients and materials are safe.

General Summary (Continued)

Management of cross contamination

A program must be established to minimize or prevent biological, chemical and physical contamination. This will include segregation of activities, allergen management, glass and brittle material management and other controls needed in your facility.



Cleaning and sanitizing

Define and implement cleaning and sanitizing programs that include specifying what must be cleaned/sanitized, the responsibilities, instructions, schedule, post-clean and pre-startup inspections. Monitoring for effectiveness is also a key element of this program.



Pest control

A trained, authorized person at your facility or qualified contractor can be used to establish and manage your pest control program. The program must include eliminating access, minimizing infestations, detection, eradication and trending of results.

General Summary (Continued)

Personnel hygiene and employee facilities

Your facility will need to establish policies for workwear, protective clothing, personnel hygiene, facilities for employees, eating and drinking policies, illness and injury policies and personal behavior policies to protect the hygiene and sanitation of the production environment.



Rework

Develop procedures to ensure that rework is handled, stored and used correctly to protect food safety. Address traceability, acceptable use including quantities, storage and labeling.



Recall and withdrawal

Have a system in place so you are prepared to conduct a recall if it is necessary. This includes having a list of key contacts available.

General Summary (Continued)

Warehousing

Define how materials will be stored to protect food safety. Address warehouse conditions, organization and segregation, and vehicles.



Product information

This program is to ensure that you present the correct information to consumers through labeling, websites, advertisements and other methods.



Food defense

Your facility, processes and procedures must protect your product from intentional acts such as sabotage, vandalism or terrorism. Consider the security of your facility and of the product during transport. Identify sensitive points in your processes and means of protecting them.

► Steps to implementing Prerequisite Programs

1. Obtain the correct prerequisite standard document for your program:

	Food processor or manufacturer	Food packaging manufacturer
SQF	SQF Module 11	SQF Module 13
FSSC 22000	ISO/TS 22002-1	ISO/TS 22002-4
ISO 22000	ISO/TS 22002-1	ISO/TS 22002-4
BRC	BRC Global Standard for Food Safety	BRC/IOP Global Standard for Packaging and Packaging Materials



▶ Steps to implementing Prerequisite Programs

1. Get trained on the Requirements
2. Document your prerequisite programs, and address
3. Assign responsibilities for implementing the prerequisite programs.
4. Plan for verification and validation of your programs.



▶ Useful tools:

- ▶ Document Templates Templates
- ▶ All in One Training and Template Packages

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