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AIB

Food Safety
PURPOSE

• Provide Management with:
  - Understanding of Overall Activities
  - Complexity of Program
  - Requirements and Commitment
  - People
  - Dollars

OBJECTIVE

• Ensure that the operations Quality System meets or exceeds the food industry's standards

AREAS OF MANAGEMENT RESPONSIBILITIES

• Quality
  - Specifications
  - Process Documentation
  - Position Documentation
• Basic Plant Programs
  - Sanitation
  - cGMP
  - Customer Complaints
  - Chemical Control
  - Pest Control
  - Recall/Traceability
• Food Safety
  - SSOPs
  - HACCP
• Training
  - Organization
• Financial
Management Systems for Product Safety
Presented by Edward J. Hitch

MANAGEMENT SYSTEMS FOR PRODUCT SAFETY

- Organization
- Vendor Specifications
- QC Programs/Lab Access/Sampling
- Receiving Programs
- Preventive Maintenance/Equipment Specifications
- Employee Training
- Preventive Cleaning
- IPM
- Management Self-Inspection Program
- Consumer Complaint/Recall Program
- HACCP
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QUALITY
- Company’s Requirements
- Company Controls
- Company Establishes

ORGANIZATION
- Clearly defined charts
- Clear lines of responsibilities/Accountability
- Trained Staff
- Open Communication
- Team Effort

VENDOR SPECIFICATIONS
- Establish Standards/Expectations
- Profile Products to Identify Hazards
- Review Vendor Product Safety Programs
- Third Party Audits to Verify Programs
- Determine the Frequency of Audits
QC PROGRAMS/LAB ACCESS/SAMPLING

- In-house Analysis of Specific Issues
  - Mycotoxins: Aflatoxin, Vomitoxin
  - Microbiological Issues: Bacteria, Mold, Yeast, Viruses
  - Foreign Material: Metal, Glass, Wood
  - Product Specification Compliance: Color, Weight, Granulation, etc.

QC PROGRAMS/LAB ACCESS/SAMPLING (cont’d)

- Certificates of Analysis
  - Required at the Time of Receipt for Each Sensitive Lot
  - Product Held Until Cleared for Use
- Continuous Guarantee
  - Attempts to Guarantee the Process Will Not Change Without Notification

QC Programs/Lab Access/Sampling (con’t)

- In Process Analysis
  - Conducted at Established Control Points
  - Monitors Upper and/or Critical Limits
- Finished Product Analysis
### RECEIVING PROGRAM

- Covers All Materials
  - Ingredients
  - Equipment
  - Chemicals
- Follows Predetermined Sampling if in Place
- Provides Detailed Review of Materials
- Provides for Review of Vehicles
- Examination of Product Safety Devices
- Appropriate Documentation Provided

### SHIPPING AND WAREHOUSING

- Carrier Standards
- Carrier Inspection Before Loading
- Warehouse Selection and Approval
- Audit Warehouse Product Protection Programs

### PREVENTIVE MAINTENANCE / EQUIPMENT SPECIFICATIONS

- Well-Trained Personnel
- Predetermined Scheduled Maintenance
- Documented Procedures
- Supervisor Follow-Up
- Equipment Design Specifications are Enforced
- Priority System for Repairs in Place
- Documentation and Verification
EMPLOYEE TRAINING
- Initial Employment
- Job Specific
- Product Safety
- Personnel Safety
- Periodic Review
- Documentation

PREVENTIVE CLEANING PROGRAMS
- Master Sanitation Schedules
- Written Procedures
- Employee Training
- Supervisor Follow-Up
- Documentation
- Appropriate Equipment

IPM
- Trained Personnel
- Licensed Personnel
- Written Procedures
- Proper Materials
- Proper Application Equipment
- Monitoring Systems
  - Pheromones
  - Glue
  - Traps
- IPM Strategies
MANAGEMENT SELF-INSPECTION

- Multi-disciplined inspection team
- Assumes a Pro-Active Role
- Properly Documented
- Follow-Up Required
- Activities Convey a Clear Message of Commitment

Allergen Control Program

- Comprehensive review of all ingredients and labels
- Separate and distinct handling procedures
- Separate and distinct cleaning procedures
- Requires comprehensive employee training.

CONSUMER COMPLAINT/RECALL

- Documented Procedures
- Priority Response System in Place
- Periodic Review Conducted
- Properly Trained and Informed Personnel
HACCP

- A Pro-Active Plan is in Place
- Flow Diagrams Accurate
- CCPs have been identified properly
- CCP monitoring is conducted
- Employee Training is Ongoing
- Documentation is in Place
- System for Verification in Place
- Incident Report System Functional