



GMP Auditing

Table of contents



About GMP Auditing



Role of GMP Auditing



Types of Audits



GMP Certifications



Audit Checklist



Conclusion



References

1. About GMP Auditing

1.1 About GMP

- GMP stands for Good Manufacturing Practices.
- It is mainly required in all food processing sectors and other organizations like pharmaceuticals, cosmetics, dietary supplements and medical devices to maintain the standards of safety and quality.
- So, taking the example of GMP auditing in food industries there are some limitation and guidelines to follow.



1.2 About Auditing

- Food safety auditing is a vast area.
- Auditing requires covering up of financial records or management and requires knowledge in different fields which helps in assessing the risk of food production, processing and distribution.
- In a simpler form auditing is an activity where every single individual involved must keep in evidence that every standard and quality should be maintained in order to compile up with food safety hazards and management system.
- This helps in safe production and supply of food products.



1.3 About GMP Auditing

- Safety and quality of the product is the first and the foremost thing to keep in record and following it anytime when required.
- The standards needs guidance on how to perform GMP auditing.
- GMPs helps in maintaining food safety hazards and ensures that product is safe and ready to eat.
- Current GMPs are recommended by FDA(food and drug administration) where generally practices and procedures ensures the quality of the product.

A large, stylized logo for GMP (Good Manufacturing Practice). The letters 'GMP' are in a large, bold, orange-to-yellow gradient font. Below them, the words 'GOOD', 'MANUFACTURING', and 'PRACTICE' are stacked vertically in white, bold, sans-serif capital letters, each within a horizontal bar of increasing width and color gradient from red to yellow.

2. Role of GMP Auditing

2.1 Employs knowledge

- The employs should have proper information about plant and hygiene practices, have good food education and food safety training
- They should have proper clothing i.e., Should not wear loose clothes and jewelries or anything which not required in food plants.
- There should be no smoking or eating in production areas.

2.2 Ground maintenance

- Ground maintenance must include waste removal and treatment, and drainage.

2.3 In plant processing

- Maintaining proper sanitation in chemical storage , pest control and handwashing.

2.4 Equipment section

- The equipment sections also require measures which helps in preventing contamination of food.

2.5 Warehouse distribution

- There should be proper update of work regarding loading and unloading of the products to be dispatched. The employs should check whether the warehouse is properly sanitized or not.



3. Types Of Audits

- There are basically three different types of audits to be maintained in food and beverage industries.

3.1 Third Party Audits

- Third party audit is required when company decides to create quality management systems(QMS) that sets standards of the company like ISO 9001.
- This improves the auditing system and verifies that the company is succeeding in meeting the required standards.

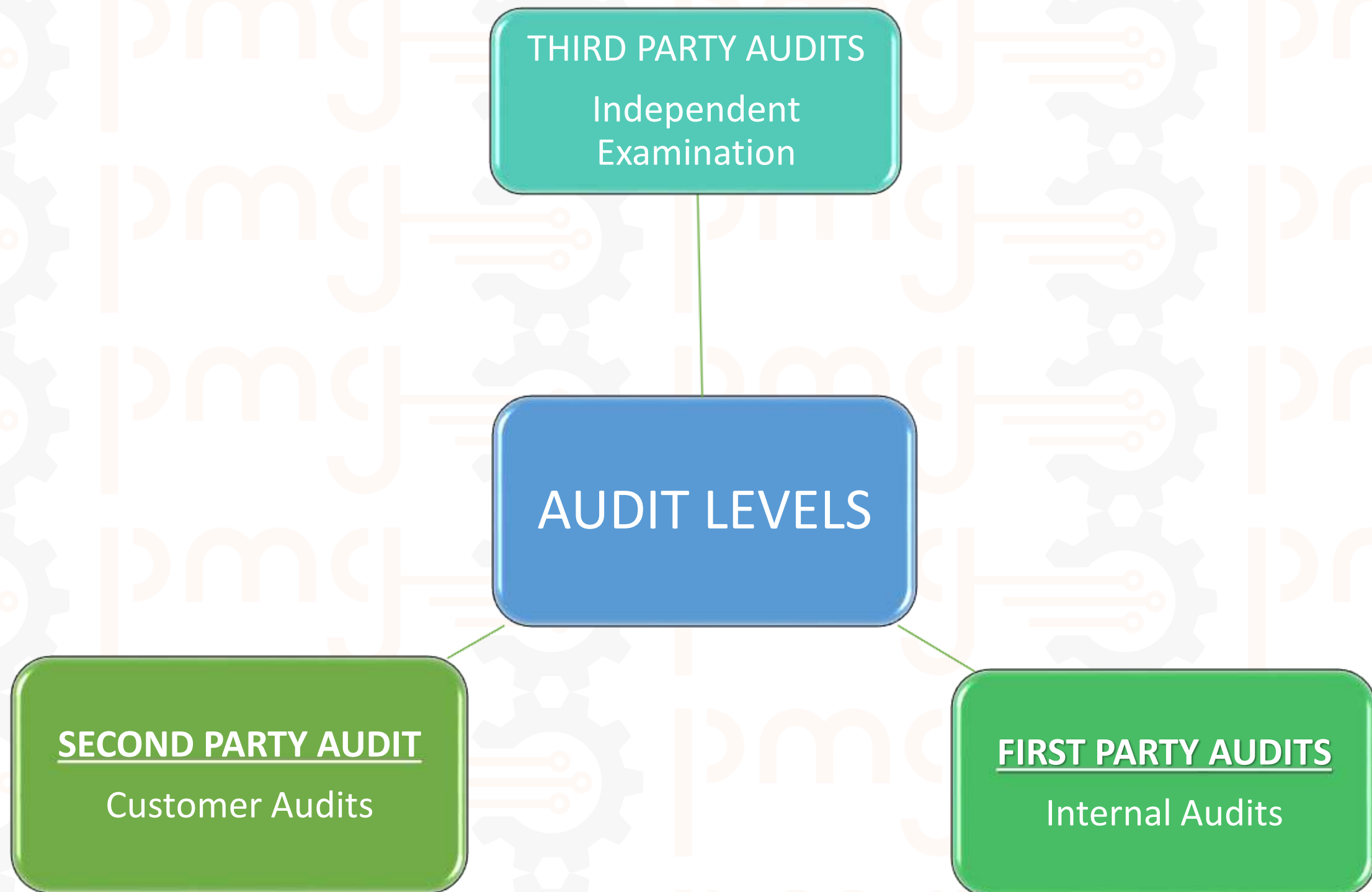


3.2 Second Party Audits:

- Second party audit is between customer and suppliers.
- It is not necessary that second party audit could not be performed after getting certifications by third party audits.
- It totally depends upon the customer if they want to perform the second audit, especially when the requirements are not sufficiently covered.

3.3 First party audits:

- First party audits are also known as internal audits. Internal audits are performed by the organization itself.
- The audit can be performed by person being an employee of the organization or by hiring someone on behalf of the organization.
- They must not include any customer or certification head body.



4. GMP certifications

GMP being the most important practices to be applied in food and beverage industries, needs a proper certification to audit the company. The different certifications which needs to be followed includes:

- - HACCP
- - ISO 22000
- - SQF and
- - ISO 9001



5. Audit Checklists



The basic GMP audit checklist must include the 7 factors as mentioned below:

- Buildings and facilities
- Equipment and utensils
- Production and process control
- Packaging and labelling
- Warehouse, storage and distribution
- Documentation and records keeping
- Organizing and personnel

6. Conclusion

GMP auditing is a necessary step to be practiced in food and beverage industries.

- Its needs different certifications will allow the company to fulfill the requirements of food safety and hazards.
- It also includes different roles of the employs which helps in maintaining the safety of food industry by proper sanitization, personnel hygiene and keeping records of the day-to-day work.
- Auditing needs very careful steps to be followed as it could cause risk in maintaining the standards in industries.



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