

Good Manufacturing Practices (GMPs) for Food Facilities

Agenda

- Introduction and food safety hazards
- Hazards in Foods
- Current Good Manufacturing Practices (cGMPs) and Standard Operating Procedures (SOPs)
Understanding GMPs:
 - Personnel,
 - Plant and grounds,
 - Sanitary facilities and chemical controls
 - SSOPs
 - Equipment and utensils,
 - Production and process controls,
 - Warehousing and distribution,
 - Pre-requisite programs (PRPs) – Document control, Traceability, Recall, Food Defense
- HACCP and the 7 principles introduction
- Q & A and optional exam

Activities, lunch and breaks included

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