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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

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**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**
