

Current GOOD MANUFACTURING PRACTICES (cGMP)

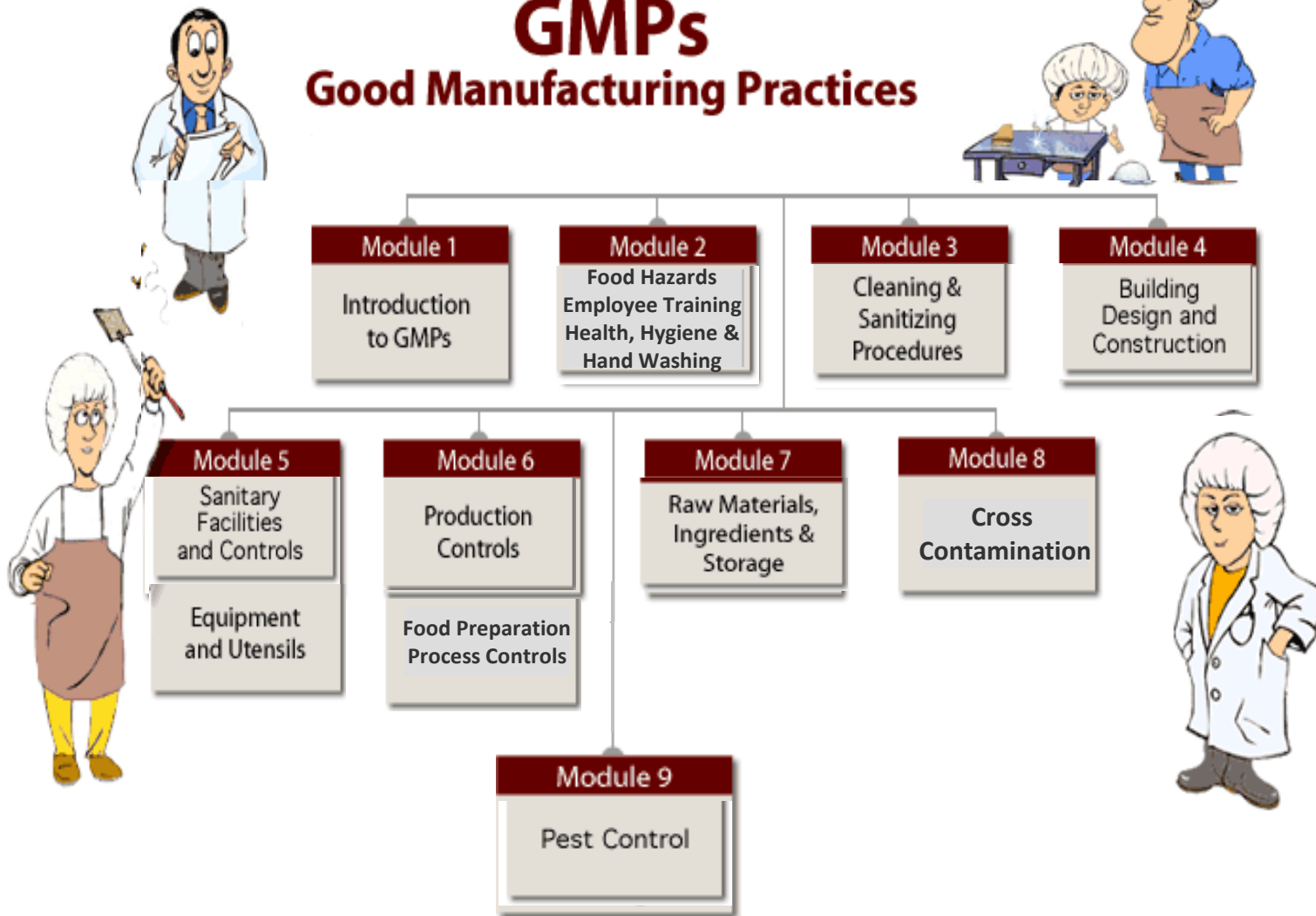


ilocos region

Food Safety Team

GMPs

Good Manufacturing Practices



Objectives:

- **To understand the basic knowledge of Good Manufacturing Practices**
- **To become aware on importance of Good Manufacturing Practices**
- **To understand the importance of food safety.**

Current Good Manufacturing Practices

- a set of sanitation guidelines (methods, habits and work) for the handling of raw materials, processing and storage of foods for human consumption to

assure a safe, wholesome and quality product.

cGMP...

- a **system** for ensuring that products are **consistently produced** and **controlled** according to quality standards. It is designed to minimize risks involved in any food production that cannot be eliminated through the testing of the final products.



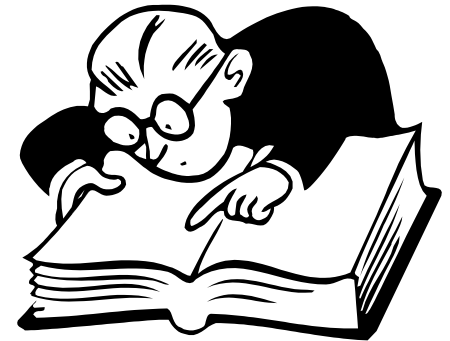
cGMP...

- Covers all aspects of production: from the **raw materials, premises and equipment to the training and personal hygiene of staff.** Detailed written procedures are essential for each process that could affect the quality of the finished product.



Why Current Good Manufacturing Practice?

- **because the requirements are always changing, to match current science and the changing nature of food products and their manufacture**



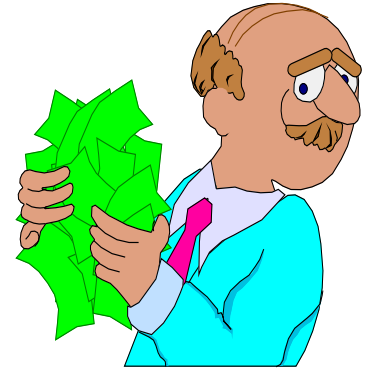
Why cGMP Important?

- **Safeguard workers & consumers' health**
- **Eliminate/prevent sources of food spoilage**
- **Maintain quality & safety in handling, preparation, processing, & storage conditions/practices in food plant**



cGMP Important?...

- Builds trust and confidence of consumers ensuring continued patronage
- Builds company prestige and image
- Avoids losses due to product rejects and returns



cGMP Important?...

- cGMP is designed to ensure that mistakes do not occur
- cGMP is an investment in producing good quality food products



Guiding Principle of GMP

Is built in to a product, and not just tested into a product.

Therefore, the assurance is that the product not only meets the final specifications, but also that it has been made by the same procedures under the same conditions each time it is made.



-Based on the Codex definition of GMP

dost



ilocos region

Food Safety Team

Factors that affect GMP

Personnel

Plants & Premises

Sanitary Facilities

Utensils & Equipment

Water & Raw Material
Supply

Operations and Processing
Procedures

Storage & Distribution

Safe

Clean

Fresh

Wholesome

Food

dost



ilocos region

Food Safety Team

GMP

Does not happen overnight

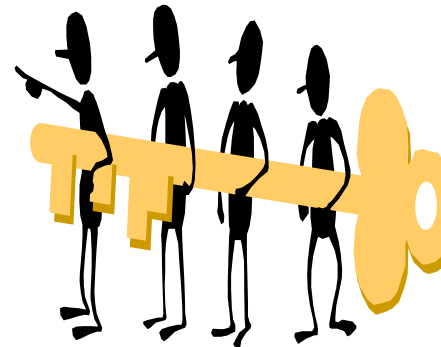


Takes careful planning, consistent management and dedication from all our employees

Management



Employees



dost



EAT safe



ilocos region

Food Safety Team

FOOD SAFETY SYSTEM

- Good Agricultural Practices (GAP)
- Good Handling Practices (GHP)
- **Good Manufacturing Practices (GMP)**
- Sanitation Standard Operating Procedures (SSOP)
- Hazards Analysis and Critical Control Point (HACCP)
- ISO 22000 Food Safety Management System

FOOD SAFETY

Assurance that food will not cause harm to the consumer when it is prepared and /or eaten according to its intended use

Codex 1997



ilocos region

Food Safety Team

Laws and Governing Policies

Food , Drug and Cosmetic Act of the Philippines (Republic Act 3720) “ensure safe and quality food and regulate production, sale, and traffic of the same to protect the health of the people”.

ADMINISTRATIVE ORDER NO. 153 S. 2004 REVISED GUIDELINES ON CURRENT GOOD MANUFACTURING PRACTICE IN MANUFACTURING, PACKING, REPACKING, OR HOLDING FOOD

All manufacturing and processing establishments are required to secure a license to operate (**LTO**) from **FDA** prior to being allowed to operate

The Consumer Act of the Philippines (Republic Act 7394)

“enacted in 1992, aimed to develop and provide safety and quality standards for consumer products”

- Laws pertaining to :
 - protection of consumer rights
 - regulation of trade in manufactured goods and services in the domestic market

The Code of Sanitation in the Philippines- Presidential Decree 856 revised 1995. IRR Chapter 3: Food Establishments.

Basic provision is to provide sanitation requirements for operating a food establishment”.

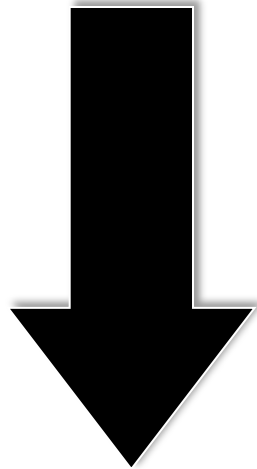
dost



ilocos region

Food Safety Team

Food Establishment's Policy



SAFE FOOD

dost



ilocos region

Food Safety Team



SAFE FOOD



A service
Our Responsibility
Good for BUSINESS



dost



**EAT
safe** 

ilocos region

Food Safety Team

GMPs

Good Manufacturing Practices

