

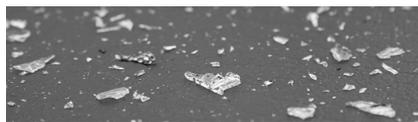
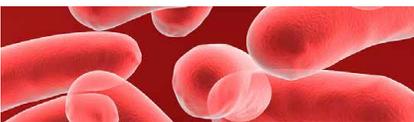
Can you verify your compliance with the FDA's CGMPs?

This checklist is designed to help you analyze critical areas of your compliance with the FDA's Current food Good Manufacturing Practices. While it is not a complete checklist for compliance with 21 CFR 110, it can be used as a method for spot-checking your food safety efforts. If you answer "no" to any of the questions below, it's worth a review with your food safety team to address any procedural gaps. What other areas should be verified for compliance with CGMPs?

When it comes to CGMP compliance, can you verify:

- That overall plant sanitation and food safety is under the supervision of one or more competent individuals who have a sufficient background of education or experience in the production of clean and safe food?
- That raw materials are adequately inspected, washed and stored prior to being assimilated into food products?
- That the appropriate control measures exist to adequately reduce microorganisms in certain raw materials that are known to contain critical levels of those microorganisms?
- That cleaning utensils are adequately maintained and stored in a manner that protects against contamination?
- That the chemical cleaning compounds present in the facility are clearly identified, necessary for maintaining a sanitary environment, and stored safely as not to contaminate food and raw materials?
- That single-service articles, such as floor pads and paper towels, are disposed of immediately after use?
- That food contact and non-food contact equipment and surfaces designed in such a way as to be adequately cleaned?
- That the exterior environment surrounding the facility—including drainage, equipment, waste disposal, and vegetation —adequately discourages the harborage of pests?

(Continued on back)



When it comes to CGMP compliance, can you verify (continued):

- ☑ That the interior of the facility is accessible for routine and thorough cleaning, including floors, walls, and ceilings?
- ☑ That condensation is adequately controlled from dripping into food or onto equipment?
- ☑ That building ventilation is adequate as to not allow contamination of food, food-packaging materials, and food-contact surfaces from vapors and odors?
- ☑ That lighting is adequate for food and equipment to be properly examined, and for employees to see posted signage?
- ☑ That the water supply and facility plumbing is adequate to provide fresh, clean water for operations and waste removal?
- ☑ That the facility temperature is adequately controlled where necessary, and that an automatic system is in place to alert plant personnel of a significant deviation in such areas?
- ☑ That measures are in place to protect against contamination from foreign materials?
- ☑ That any materials coming into contact with food and food contact surfaces are approved for such use?
- ☑ That physical factors, such as time, temperature, humidity, pH, flow rate, and acidification are adequately monitored during food production and storage?
- ☑ That all natural or unavoidable defects in food for human use that present no health hazard fall below the defect action levels that are established?

