The Role of GMP and SSOP in HACCP

GMP:
Good Manufacturing Practices

SOP:
Standard Operating Procedures

Good Manufacturing Practices

- Food Drug and Cosmetic Act
- Minimum sanitary and processing requirements applicable to all companies processing foods to ensure wholesomeness
- 21 CFR 110

Wholesome = Not adulterated
Good Manufacturing Practices

A food is adulterated if:
- Filthy
- Putrid
- Decomposed
- Contaminated or otherwise unfit for food
- Prepared, packed or held under unsanitary conditions
- Injurious to health

Good Manufacturing Practices

GMP categories:
- Personnel
- Building and facilities
- Equipment
- Plant sanitation
- Production and process control

Good Manufacturing Practices

Personnel
- Disease control
- Personal Cleanliness
- Education and Training
- Supervision
Good Manufacturing Practices

Personal Cleanliness
- Wearing working gear
- Maintaining adequate personal cleanliness
- Hand washing

- Removing unsecured objects that might fall into food, equipment or containers
- Covering or removing hand jewelry that cannot be sanitized
- Wearing gloves

- Wearing hair nets, beard covers, face masks etc.
- Using appropriate space areas
  - Cloth storage
  - Smoking
  - Eating, drinking, chewing gum
Good Manufacturing Practices

Building and Facilities
- Design
- Location
- Maintenance
- Physical plants
- Lightning and ventilation
- Pest control
- Storage

Good Manufacturing Practices

Equipment
- Design
- Materials
- Ability to be cleaned and sanitized

Good Manufacturing Practices

Plant Sanitation
- Cleaning and Sanitizing Procedures
- Use of Appropriate Chemicals

Better Addressed in SSOPs
### Good Manufacturing Practices

Production and Process Control
- Receipt and inspection of raw materials
- Testing and evaluation to minimize contamination
- Processing procedures to prevent contamination
- Procedures which protect food during storage and transportation

### Standard Operating Procedures

Established or prescribed methods to be followed routinely for the performance of designated operations

- SOP detail a specific sequence of events to perform a task
- Ensures standardization of processing operations
- Allow to establish operative limits, monitoring procedures and corrective actions
Sanitation Standard Operating Procedures (SSOP)

Sanitation SOP (SSOP) are the most relevant to HACCP
• Required by 9 CFR 304 for meat processing operations
• Describe the procedure for all cleaning and sanitizing activities

Standard Operating Procedures
SSOP vs. GMP

SSOP
• Applicable to specific operations
• Based upon GMP

GMP
• General recommendations for different aspects of food processing

GMP and SSOP

Necessary to be in place before implementing HACCP
• Fundamental to HACCP success
• Regardless of the type of food operation
  • Processing
  • Serving
  • Street vendors
Unsafe foods

Safe foods

Golden Gate’s Example

HACCP

GMP’s

SOP’s

Golden Gate’s Example