



Food Manufacture

# Control and Monitoring of Operations

## Lesson 4

Improve your knowledge of controlling and monitoring operations in food manufacture with this course.





There will be a list of all the vital measuring equipment e.g. scales, thermometers and pH meters used at critical control points within a factory.





This equipment is controlled to ensure product safety, legality and quality





## **The equipment can be controlled by:**

- A list of the equipment and its location
- An identification code which can be referenced to its calibration due date
- Prevention from adjustment by unauthorised staff
- Protection from damage or misuse



Calibration checks of equipment is determined in order to reliably verify the equipment





Determining calibration checks of equipment can be done by:

- Stating the frequency of checks
- Person responsible for the checks e.g. a trained staff member
- The method of check, which should be referenced to a recognised standard
- All checks should be documented





**When referenced equipment is used e.g. a master thermometer, then that referenced equipment will be calibrated to a national or international standard.**



If measuring and monitoring devices are found to be operating outside of their required limits then an investigation will be carried out to find if any product has been affected and appropriate action can be taken.







# Revision Activity 4

**What should happen if measuring or monitoring equipment is not operating correctly?**