



Food Manufacture

# Goods In Department

## Lesson 3

Improve your knowledge of the goods in department in a food factory, focusing on key roles and actions within the department with this course.





Food factories should have a documented procedure for supplier approval to make sure suppliers effectively manage any risks to raw material quality, safety and that effective traceability processes are being followed.

An audit of a supplier is usually completed

Food factories should keep an up-to-date list of approved suppliers for relevant staff to access.





A food factory goods in system will have a documented check of all raw materials when being received onto the site.





**Checks will assess if the correct materials, grades and quantities have been delivered and a check of the risk assessment will also be performed**





# The checks may include some of the seven listed:

1. Specific raw material testing to ensure specifications conformance
2. Temperature checks
3. Visual inspection e.g. no damage
4. Accuracy of packaging labels
5. Sampling
6. Certificates of analysis relating specifically to the consignment
7. Legal requirements e.g. EU legislation on labelling



Extra checks to be noted are cleanliness of the delivery vehicles (no spillages), integrity of packaging (damaged packs to be rejected) and pest control (no evidence of pests).





**After the checks  
are completed  
non-conformances  
may be issued and  
deliveries may be  
rejected.**



# Revision Activity 3

**Name three Goods In  
checks?**