# FOODSPHERE

Food Manufacture

# Management of Food Safety, Audits and Traceability

## Lesson 3

This course is ideal for anyone working or has the potential to work in a quality auditor or technical job role. The course describes the management of food safety, audits and traceability.

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**There is an approval and monitoring procedure for any supplier of services such as:**

- Pest control
- Laundry
- Contracted servicing and maintenance of equipment
- Transport and distribution
- Contracted cleaning
- Off site storage of ingredients, packaging or products
- Laboratory testing
- Catering
- Waste management
- Outsourced processing

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The approval and monitoring will consider the risk of safety and quality to the products. Ensuring compliance with any legal requirements and the security of the product

Factories will have a non-conformance system that can be used for correcting failures in food safety and quality.

This is usually a documented procedure recording failures (e.g. from audits or non-conforming products) and what corrective action has been conducted to rectify the failure and prevent a reoccurrence. This is done in a timely manner.

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If any product is considered to be non-conforming then it will be managed correctly

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# Non-conforming product will be managed by:

- Report any non-conforming product
- Clearly identifiable e.g. be labelled as non-conforming
- Stored securely so it is not used accidently
- Referral to brand owner where required
- Specific responsibility of decision making on the use or disposal of the product
- Records to show the decision outcome whether to use or dispose

A positive release system can be used to ensure that any potentially non-conforming or high risk product is checked by the appropriate person before being released from the company's control

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# Revision Activity 3

**Name three types of services supplied to a factory which will be approved and monitored?**