

OHIO FFA FOOD SCIENCE CDE
FOOD SAFETY AND SANITATION PROBLEM IDENTIFICATION

Good Manufacturing Practices (GMP's) are guidelines established by the FDA that are used to assure the safety, wholesomeness, and high quality standards for all food products manufactured, packaged, or stored in a facility.

For this activity, a partial listing of GMP's has been divided into 5 key categories. The student is asked to look at a picture, recognize a violation of one of the GMP's stated below, and identify which category the violation falls under. If there is not a violation shown in the picture, the student will choose "no violation." For a complete list of GMP's go to <http://vm.cfsan.fda.gov/~lrd/cfr110.html>.

GMP Violation Categories

1. Improper personal hygiene
2. Safety hazard
3. Improper food handling
4. Improper chemical storage
5. Improper pest management
6. No violation

Explanation of Categories

1. Improper Personal Hygiene

- All insecure jewelry (watches, earrings, necklaces, rings with stones) must not be worn to avoid the possibility that the object can fall into food, equipment, or containers.
- All employees should wear hair nets and beard covers (if applicable) to avoid contamination of food, food contact surfaces, and food packaging materials.
- Employees should wear appropriate clothing (uniforms, lab coats), as provided by the employer. Street clothes are not permitted.
- Workers with open cuts or wounds shall not handle foods or raw ingredients.

2. Safety Hazard

- Employees should follow all posted safety signs.
- Safety equipment (fire extinguishers, safety showers, etc.) should be in working order, and the immediate area around the equipment should be clear and accessible.
- Horseplay is not permitted in the food plant.
- Processing and storage room floors should be sloped to assure drainage of water during clean-up. Pooled water on floors can be hazardous to employees working in the area.
- Equipment with sharp or moving parts should have appropriate protective covering.

3. Improper Food Handling

- Employees that have direct contact with food should wear clean, impermeable sanitary gloves to avoid contaminating food.
- Temperature must be properly controlled (at recommended temperatures) for both processing and storage of food.
- Food supplies shall not be stored directly on the floor. Pallets or racks may be used.

- Processed foods shall not contain any foreign materials such as glass, metal, wood, or toxic substances.
- Uncooked foods and cooked foods shall be stored in separated areas with proper identification.

4. Improper Chemical Use/Storage

- Chemicals, such as cleaning compounds, should be stored where there is not a risk for contamination of food, food contact surfaces, or food packaging materials.
- Food and packaging materials should be put away or covered before cleaning/sanitation begins.
- Chemical containers should be properly labeled with product name, composition, and safety information.
- Employees handling cleaning chemicals should always wear personal protective equipment, including gloves and eye protection.

5. Improper Pest Management

- Facilities, ingredients, packaging supplies, and processed foods shall be free of pests. This includes insects, rodents, birds, and any other domestic or wild animal.
- Tall grass, weeds, and trash shall be cleared within several inches of the outside plant walls. These may harbor insects or rodents.
- All outside doors and windows without screens must be kept closed. Holes in walls or window screens and cracks or spaces under doors or windows are not permitted. These precautions are necessary to limit the entry of insects or rodents.
- Promptly cleaned up any food or garbage spills as they could attract pests.
- Replace damaged or missing traps or bait stations.