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**Additional Quality Management Activities**

This section outlines additional quality management activities beyond audits and employee involvement that contribute to a robust QMS within a food manufacturing facility (NIC Code 10101).

**1. Supplier Management:**

* Supplier Selection: Establish a rigorous supplier selection process, evaluating suppliers based on their quality management systems, food safety practices, and capacity to meet requirements.
* Supplier Audits: Conduct regular audits of key suppliers to verify their compliance with established standards and identify potential risks.
* Supplier Performance Monitoring: Track supplier performance metrics (e.g., on-time delivery, quality of materials) and address any performance issues promptly.

**2. Calibration and Maintenance of Equipment:**

* Calibration Schedule: Develop and implement a schedule for the regular calibration and maintenance of all production and testing equipment.
* Calibration Records: Maintain accurate records of all calibration activities.
* Preventive Maintenance: Implement a preventive maintenance program to minimize equipment downtime and ensure consistent performance.

**3. Pest Control:**

* Pest Control Program: Develop and implement a comprehensive pest control program to prevent pest infestations and protect the integrity of food products.
* Regular Inspections: Conduct regular inspections to identify and address any pest activity.
* Record Keeping: Maintain detailed records of all pest control activities.

**4. Waste Management:**

* Waste Reduction Initiatives: Implement waste reduction initiatives to minimize waste generation and improve resource efficiency.
* Waste Disposal: Establish a system for the safe and responsible disposal of waste materials, complying with all relevant environmental regulations.
* Record Keeping: Maintain records of waste generation and disposal.

**5. Traceability:**

* Traceability System: Implement a robust traceability system to track food products from raw materials to finished goods. This is critical for managing recalls and investigating food safety incidents.
* Record Keeping: Maintain accurate and readily accessible records of all traceability information.

**6. Continuous Improvement:**

* Regular Reviews: Conduct regular reviews of the quality management system to identify areas for improvement and adapt to changing circumstances.
* Data Analysis: Use data analysis to identify trends, patterns, and root causes of quality issues.
* Process Improvement: Implement process improvements based on data analysis and best practices.

**7. Compliance Notes: All activities should adhere to relevant food safety regulations (HACCP, GMP), industry best practices, and legal requirements. Thorough record-keeping is essential for all aspects of the QMS.**