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**Rejection**

**1. Introduction**

This document outlines the procedures for rejecting defective food products (NIC Code: 10101) that cannot be reworked or are deemed unsafe for consumption. Rejected products will be disposed of according to established procedures to prevent their entry into the food chain.

**2. Rejection Criteria:**

**Products will be rejected if they:**

* Have critical defects that pose a risk to consumer health and safety.
* Have major defects that cannot be corrected through rework.
* Fail to meet established quality standards.
* Are past their expiration date.
* Have been subjected to improper handling or storage.

**3. Rejection Procedure:**

When a product is rejected, the following steps must be taken:

* Clearly mark the product as "rejected."
* Isolate the rejected product from other products.
* Document the reason for rejection using a designated rejection form.
* Notify the appropriate personnel (e.g., management, quality control).

**4. Disposal Procedure:**

Rejected products will be disposed of according to established procedures, which may include:

* Destruction (e.g., incineration, landfill disposal).
* Donation to animal feed (if permitted).
* Return to the supplier (if applicable).

**5. Compliance Notes:**

* All rejected products must be handled and disposed of according to applicable regulations.
* Documentation of rejection and disposal must be maintained.
* Ensure compliance with all food safety regulations regarding disposal of food products.

**6. Practical Guidelines:**

* Clearly define rejection criteria to ensure consistent application.
* Develop standardized procedures for handling and disposing of rejected products.
* Train employees on proper rejection and disposal procedures.
* Regularly review disposal records to identify potential areas for improvement.