

ABC	Pre-Requisite programme Risk Assessment						ABC/RA/05	
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PRP Aspect	Risk	Root Cause	Risk			Existing Control	Additional Control	
			Likelihood	Severity	Risk Level			
Construction and layout of buildings	Not having proper maintenance of the building.	1. Delay /Not performing the maintenance of the building as required.	1	2	Low	Preventive maintenace of the building is performed as per schedule	Periodic verification of the building for its suitability ( Quarterly)	
Factory Environment	Factory sorroundings are not kept in good condition suitable for food safety requirements	There is no schedule esatblished for cleaning the sorroundings clean.	2	2	Low	No specific schedules are esatblished.	Schedule for outside area will be defined and implemneted. Verification done for effectiveness	
Locations of establishment	Nil	Nil						
Layout of premises and workspace	Blender used for mixing tea is of mild steel constrction is not suitable	Inadequate Material construction	2	2	Low	Perioic cleaning of the blender for its suitability	Verification of the belnder in GMP Audit	
Laboratory facilities	Nil	Nil						
Storage of food, packaging materials, ingredients and non-food chemicals	Nil	Nil						
Water supply	Non-potable water and potable water lines are not labelled	Labelling system is not esatblished	2	2	Low	No system in place	Non-potable water and potable water lines to be labelled	
Lighting	Nil	Nil						
Waste management and removal	Waste disposal records not maintained.	No system of verification of waste esatblished	2	2	Low	Waste collection and segregation sustems are esatblished	Waste dispoasal records to be implemented and verification to be done on quarterl basis.	
Drains and drainage	Nil	Nil						
Equipment suitability, cleaning and maintenance	Nil	Nil						
Management of purchased materials	Nil	Nil						
Incoming material requirements (raw/ingredients/packaging)	Nil	Nil						
Measures for prevention of cross-contamination	Nil	Nil						
Allergen management	Nil	Nil						
Cleaning and sanitizing								
Pest control	Presence of pest in the facility	Inadequacy in the present control system	2	2	Low	Pest control is done by authorized agency. Pest application records are maintained.	Monthly verification of pest control system and its records	
1. Personnel hygiene and employee facilities. 2. Personal cleanliness/ Personal behaviour	Inadequate food safety behaviour of employees in handling food	Not aware of the requirements by employees	1	3	Low	Training sessions are planned and conducted.	Food safety culture assessment and esatblishing posters in the plant related to food safety to be implemneted.	
Health status/ Illness and injuries	Nil	Nil						
Rework	Nil	Nil						
Product recall procedures	Nil	Nil						
Warehousing	Nil	Nil						
Product information and consumer awareness	Nil	Nil						
Food defence, biovigilance, and bioterrorism	Nil	Nil						
Training and Competence	Not having the required level food safety knowledge for operators	Not aware of the requirements by employees	1	3	Low	Training programmes are planned and conducted.	During GMP verification, level of awareness of operators to be verified by the persons.	