



## Validation – GMP

SQF 2.2.1.

<b>1</b>	<b>PERSONNEL EVALUATION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
1.1	Do records such as monitoring, log sheets, and others effectively be implemented and properly filled up?					
1.2	Does personnel conform to the Hygienic Practices to prevent food contamination and allergen risk of cross- contact contamination?					
1.3	Do procedures in Disease control correctly implemented and recorded?					
1.4	Changes in Disease Control?					
1.5	Changes on Cleanliness Programs?					
<b>2</b>	<b>PLANT AND GROUNDS EVALUATION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
2.1	Changes on Grounds?					
2.2	Does the Plant and Grounds Records of Monitoring/Checking and others effectively implement and properly fill up?					

2.3	Is equipment properly stored, rubbish and waste removed, and weeds or grass mowed in the immediate neighborhood of the plant?					
2.4	Does cleanliness of roads, yards, and parking lots maintained?					
2.5	Do areas drain regularly?					
2.6	Adequate space for such placement of equipment and storage of materials?					
2.7	Adequate precautions to reduce the potential for allergen cross-contact and contamination of food-contact surfaces and food-packaging materials with microorganisms?					
2.8	Adequate precautions to protect food contact material in installed outdoor bulk vessels by any effective means are taken when applicable?					
2.9	Checking/Inspecting pests and pest infestation is performed regularly and recorded?					
2.10	Changes in Plant Construction and Designs?					
2.11	Floors, walls, and ceilings are cleaned, kept clean, and in good repair?					
2.12	Is adequate lighting provided in all areas where food contact materials are examined, manufactured, processed, packed, or held and where equipment or utensils are cleaned?					

2.13	Adequate ventilation or control equipment to minimize dust, odors, and vapors (including steam and noxious fumes) in areas where they may cause allergen cross-contact or contaminate food contact materials is provided?					
2.14	Do fans and other air-blowing equipment reduce the possibility for allergen cross- contact and contamination of food-packaging materials, and are food-contact surfaces situated and operated to prevent cross-contamination?					
2.15	Is enough pest screens or other pest protection supplied in applicable areas?					
<b>3</b>	<b>SANITARY OPERATIONS EVALUATION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
3.1	Changes in General Maintenance?					
3.2	Does the General maintenance of such buildings, fixtures, and other plant's physical facilities maintain clean and sanitary conditions and are kept in repair to prevent food contact materials from becoming adulterated?					
3.3	Changes in Substances used in cleaning and sanitizing; storage of toxic materials?					
3.4	Changes on Pest Control?					
3.5	Changes on Pest Prevention Plan?					
3.6	Changes on Sanitations (FC / NFC)?					

3.7	Are Sanitation (FC / NFC) cleaned frequently to protect against allergen cross- contact and contamination of food contact materials?					
3.8	Do Food-contact surfaces used for manufacturing/processing, packing, or holding food packaging materials clean, dry, and sanitary before use?					
3.9	Does Sanitation of non-food- contact surfaces - non-food- contact surfaces of equipment used in the operation of a food plant are cleaned as frequently as necessary to protect against allergen cross-contact and contamination of food-contact surfaces and food- packaging materials?					
3.10	Are there any modifications in the storage and handling practices of sanitized portable equipment and utensils?					
3.11	Is storing and handling portable equipment and utensils properly cleaned and sanitized?					
<b>4</b>	<b>SANITARY FACILITY AND CONTROLS EVALUATION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
4.1	Changes in Water Supply?					
4.2	Is the water supply sufficient for the intended and derived operations?					
4.3	Changes in Plumbing?					
4.4	Is the plumbing system appropriately sized, designed, and installed?					
4.5	Changes on Sewage Disposal?					

4.6	Is sewage appropriately disposed of in a sufficient sewage system?					
4.7	Changes on Toilet Facilities?					
4.8	Are toilet facilities maintained hygienically to prevent potential contamination of food-contact surfaces and food-packaging materials?					
4.9	Changes on Handwashing Facilities?					
4.10	Does the plant provide hand-washing facilities that are adequate, convenient and furnish running water at a suitable temperature and designed to ensure that an employee's hands are not a source of contamination of food-contact surfaces or food-packaging materials?					
4.11	Changes on rubbish and offal disposal?					
4.12	Does rubbish and any offal are conveyed, stored, and disposed of?					
<b>5</b>	<b>EQUIPMENT AND UTENSILS EVALUATION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
5.1	Changes in Designs and constructions?					
5.2	Equipment and utensils are designed, constructed, and used appropriately to avoid adulterating food contact materials with lubricants, fuel, metal fragments, contaminated water, or other contaminants?					
5.3	Changes on the Seams?					
5.4	Do Seams on food-contact surfaces smoothly bonded or maintained?					

5.5	Changes in Cleanability and Sanitation?					
5.6	Does equipment in areas where food packaging is manufactured, processed, packed, or held and does not come into contact with food constructed to be kept clean and sanitary?					
5.7	Does Hold, convey, and manufacture systems designed and constructed to be maintained appropriately clean and sanitary?					
5.8	Changes on Freezing or Cold Storage Operations?					
5.9	Changes on Instruments and Controls?					
5.10	Changes on Compressed Air or Other Gases?					
5.11	Are the Compressed air or other gases mechanically introduced into food-contact materials or used to clean food-contact surfaces or equipment treated so that food-contact materials are not contaminated with unlawful indirect food additives?					
<b>6</b>	<b>PROCESSES AND CONTROLS</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
6.1	Changes in manufacturing, processing, packing, and holding of food (including operations directed to receiving, inspecting, transporting, and segregating)?					

6.2	Do all activities related to manufacturing, processing, packing, and storing food (including receiving, inspecting, transporting, and separating) follow proper sanitation rules?					
6.3	Raw materials used for food contact packaging are inspected and segregated?					
6.4	Changes in Quality Control Operations?					
6.5	Changes on Supervision?					
6.6	Changes on Allergen Program?					
6.7	Changes on adulterated food disposal?					
6.8	Changes on Raw Materials and Other Ingredients (Inspection, Testing, Contamination, Temperature, Thawing, Rework)?					
6.9	Changes in Manufacturing (Production, Process, Rework, Reject, Adulteration, Ice, Packaging, etc.)?					
<b>7</b>	<b>WAREHOUSING AND DISTRIBUTION</b>	<b>Yes</b>	<b>No</b>	<b>Observation/Non-Conformance</b>	<b>Performed by</b>	<b>Performed date/time</b>
7.1	Changes on Storage?					
7.2	Changes on Transportation?					

**Verified By**



