

GOOD MANUFACTURING PRACTICES

- To prevent foodborne illnesses
- To produce wholesome and safe food
- To promote consumer confidence
- To comply with the Standards
- To prevent legal litigation

People

Staff must handle food in such a way that it does not compromise the safety and suitability of the food. Food handlers can carry harmful bacteria on their hands, skin and hair. To prevent foodborne illness, the following are required:

Hand Washing

Hands must be washed:

- before handling of food;
- after handling raw food;
- between handling raw food and ready-to-eat food;
- after smoking, eating, sneezing and coughing;
- after touching hair, nose, mouth or ear;
- after visiting the toilet; and
- after handling cleaning equipment.



Health

As a food handler, you must not handle food if:

- you are unwell, vomiting, have diarrhoea and/or a fever; and/or
- a doctor has diagnosed you as having a foodborne illness.

Food handlers should advise their supervisor if they are sick and not return to work until 48 hours after the symptoms have stopped, or after supplying a letter from a doctor confirming approval to work.

Hygiene

Food handlers must ensure:

- open cuts or wounds are protected by waterproof covering or single-use gloves; and
- food or surfaces that come in contact with food are not contaminated by them or anything they are wearing (i.e. hair, blood, fingernails, clothes, jewellery).

Plant

The construction of a food processing facility should facilitate food safety practices that reduce the risk of cross-contamination from the environment. To prevent foodborne illness the following are required:

Hand wash facilities are accessible and conveniently located. They must be provided with:

- warm potable water between 35°C and 46°C from a central outlet;
- taps of a non-hand operable type;
- connected to the drainage system;
- an effective hand sanitising agent;
- suitable hand drying facilities or paper towel; and
- bin for paper towel.

Grease trap (catch basins, traps, save alls and sumps) that is adequately sized and is located separate from food processing areas.

Drainage and effluent

- floor drainage is directed to a save-all (grease trap) or other means of removing solids and suspended fats; and
- sewage is disposed of as required by the relevant authorities and does not contaminate potable water supplies, meat and meat products.

Sufficient ventilation (natural or mechanical) to remove fumes, smoke, steam and vapour.

Floors shall be constructed so that they are:

- smooth, impervious and corrosion resistant;
- effectively drained so that liquids do not accumulate on the surface; and



- covered to seal all wall and floor junctions.

Waste disposal is managed so that it does not contaminate food or the water supply.

Pest Control

Pests can pose a food safety risk as they can carry bacteria and viruses. A business must have a Pest Management Plan to prevent the entry of pests and must consider:



- keeping doors closed when not in use;
- installing weather strips at the base of the doors;
- positioning bait stations in close proximity to entry points to the facility;
- regularly emptying, cleaning and sanitising garbage bins;
- removing accumulated boxes or disused equipment; and
- engaging a licensed Pest Controller.

Processes

Receival & Inspection of Incoming Goods

Food businesses must take practicable measures to ensure they do not receive unsafe or unsuitable food. Businesses must make sure the food received is protected from contamination, comes from an approved supplier and is within temperature at receival.

When receiving incoming goods, the business must ensure:

- to conduct visual inspection of the vehicle, food products and packaging;

- all meat portions (less than carcase quarters) are 5°C or below;
- carcase sides, quarters or bone-in major separated cuts are 7°C or below;
- the temperature of all other potentially hazardous foods is 5°C or below;
- frozen products are hard frozen;
- carcasses have visible approved branding (except for poultry); and
- meat and seafood are delivered in a licensed Meat Transport Vehicle.

Visitor Access

Visitor access to food handling areas must be controlled to prevent contamination. Any visitors to a food processing and handling area should follow the same hygiene practices and dress code as food handlers, including protective clothing and personal protective equipment (PPE) (i.e. hair nets and closed shoes).

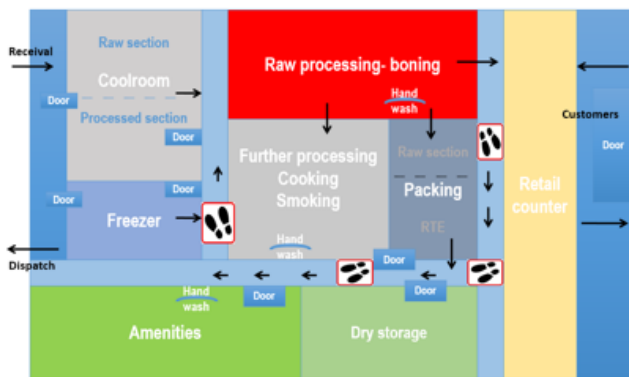
To minimise the risk of cross-contamination of food products, and the health and safety of visitors, the business should consider:

- implementing a sign-in procedure;
- an induction process for visitors, including a site tour; and
- providing temporary or disposable PPE or protective clothing.

Premises Layout

To minimise contamination a premises should be designed so that the flow of staff and product movement is in one direction from receival to storage, preparation and packaging. The flow movement in the premises limits the crossover of raw and ready-to-eat (RTE) foods and does not allow RTE foods to enter raw food areas. See examples below:

Retail Shop



Large Plant

