



Despatch and Distribution Prerequisites

Introduction

The company has established, implemented a programme of Prerequisites for the site, which is maintained in order to ensure effective operation of the Food Safety Management system.

Scope

The scope of the Prerequisite programmes includes all products manufactured on site and activities conducted on site.

Procedure

The organization ensures that PRPs are established, implemented, maintained, reviewed, improved and updated to assist in:

- Controlling or preventing the introduction of food safety hazards through the work environment.
- To eliminate, prevent or reduce to an acceptable level the biological, chemical and physical contamination of the product(s) including cross contaminations between products.
- To control, minimize and/or prevent food safety hazard levels in the finished product, ingredients and product processing environment.

Despatch and Distribution

Based on risk assessment despatch and distribution controls proportional to the hazard posed to the handling of product are established and documented. The following controls have been implemented based on this risk assessment as part of the despatch and distribution prerequisite programmes:

- All vehicles are inspected for damage and hygiene to ensure there is no risk of contamination prior to loading.
- This is recorded on the vehicle cleaning log.
- All vehicle loading is carried out at the correct temperature.

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