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QM 015 Prerequisite Programmes for Site Standards

Introduction

The company has established and implemented prerequisite programmes to establish the site standards. These programmes are maintained in order to ensure effective operation of the Food Safety Management system.

Infrastructure and Maintenance Programmes

The company has established, documented and implemented a food safety management system for the site, as part of this system the management are committed to identifying and providing the necessary infrastructure and work environment required to meet policies and objectives

The Food Safety Team through Hazard Analysis has identified the following Infrastructure and work environment areas must be controlled by a prerequisite programme:

- Layout, construction and design of buildings including temporary buildings
- Layout, construction and design of workspace
- Layout, construction and design of staff facilities and utilities
- Equipment appropriateness including:
 - preventative maintenance
 - sanitary design
 - ease of maintenance
 - ease of cleaning.
- Supply services including air, water, energy and other utilities
- Local environment
- Support services for waste management (including sewage)

Prerequisite programmes of site standards are outlined in this document.

Location	
1	Food facilities are located away from areas which present a potential risk of contamination
2	Food facilities are located away from anywhere where, after considering protective measures, it is clear that there will remain a threat to food safety.

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9	Waste is not allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment.
10	Uncontrolled sewage water flow into irrigation facilities and other water basins is prevented
11	Systems are in place to minimise waste
Waste Containers	
1	Containers for waste are clearly identified, covered, suitably constructed and made of impervious material so that waste is collected, removed and disposed of without contaminating products or food handling areas.
2	Containers used to hold dangerous substances are identified and locked to prevent malicious or accidental contamination of food.
3	Waste areas and containers are located in designated areas and maintained in a clean and tidy condition.
Physical/Chemical Contamination Controls	
1	Metal detection is in place where there is risk
2	Filters and sieves are inspected regularly
3	Incoming goods are inspected based on risk of contamination
4	Rework is controlled to prevent contamination
5	Chemicals are stored in a secure area
6	Chemicals used on mechanical equipment are managed and controlled
7	Chemicals are used by trained personnel
8	Only Food Grade lubricants are used in food handling areas
9	All Boiler chemicals are approved by the Technical Manager and confirmed as Food Grade
10	Where feasible, wood is avoided in production areas
11	All control measures are carried out at an appropriate frequency and fully documented

Revision Number	Summary of changes made from previous revision	Requested By:	Authorised By:
2	Update to meet the requirements of BRC Global Standard for Food Safety Issue 5 2008	Technical Manager	Site Director

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Owned by: Technical Manager

Authorised By: Site Director