CODEX and Good Manufacturing Practice Training Guide
The CODEX Principles lay a firm foundation for ensuring food hygiene.

CODEX also recommends a HACCP-based approach wherever possible to enhance food safety.

The controls described are internationally recognized as essential to ensure the safety and suitability of food for consumption.

The General Principles are commended to Governments, industry, manufacturers, processors, food service operators and retailers and consumers.
17. Time and Temperature Controls

Temperature control systems should take into account:
• the nature of the food, e.g. its water activity, pH, and likely initial level and types of microorganisms
• the intended shelf-life of the product
• the method of packaging and processing
• how the product is intended to be used, e.g. further cooking/processing or ready-to-eat.

Such systems should also specify tolerable limits for time and temperature variations.

Temperature recording devices should be checked at regular intervals and tested for accuracy.
21. Chemical and Physical Contamination

Systems should be in place to prevent contamination of foods by foreign bodies such as glass or metal shards from machinery, dust, harmful fumes and unwanted chemicals.

In manufacturing and processing, suitable detection or screening devices should be used where necessary.
26. Documents and Records

Where necessary, appropriate records of processing, production and distribution should be kept and retained for a period that exceeds the shelf-life of the product.

Documentation can enhance the credibility and effectiveness of the food safety control system.
31. Monitoring of Sanitation

Sanitation systems should be monitored for effectiveness, periodically verified by means such as audit pre-operational inspections or, where appropriate, microbiological sampling of environment and food contact surfaces and regularly reviewed.

Note:
The use of ATP swabbing is now an effective method of monitoring cleaning effectiveness and should be considered where the standard of sanitation is critical to food safety such as in high care facilities.
32. Personal Hygiene

Conditions which should be reported to management so that any need for medical examination and/or possible exclusion from food handling can be considered, include:

• jaundice
• diarrhoea
• vomiting
• fever
• sore throat with fever
• visibly infected skin lesions (boils, cuts, etc.)
• discharges from the ear, eye or nose
Pre-packaged foods should be labelled with clear instructions to enable the next person in the food chain to handle, display, store and use the product safely. Refer to Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1(1991)) for more information.

Lot identification is essential in product recall and also helps effective stock rotation. Each container of food should be permanently marked to identify the producer and the lot. Refer to Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1(1991)) for more information.
Management of Water Supply is an important GMP. What is the principle rule for water supply management? Click on your answer.

- Ensure your water is chlorinated
- Ensure water storage and transport systems are adequate
- Only use potable water in food manufacturing areas
- Ensure water is available where required
- Ensure the water is filtered
- All of the above