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QM 6.2 Hygiene Code of Practice Validation

QM 6.2 Hygiene Code of Practice Validation

Product Category	Freshly Prepared Sandwiches			
Step Number	1 - 10			
Hazard	Contamination of food with food poisoning bacteria			
Control Measure	Sickness reporting and restrictions			
Validation Methods	Applicable		0	
	Yes	No	Comments	
Third Party Scientific Validation		√		
Historical Knowledge	\			
Simulated Production Conditions		√		
Collection of Data in normal production		√		
Admissable in industrial practices	✓			
Statistical Programmes		√		
Mathematical Modelling		>		
Conclusion				
Internal Validation Required?		√		
If so by which method?				
OPRP Confirmed	√			
Authorised by(Name):				
Signature:				

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QM 6.2 Hygiene Code of Practice Validation

Product Category	Freshly Prepared Sandwiches				
Step Number	3 Preparation				
Hazard	Contamination of food with foreign				
пагаги	bodies during preparation operations				
Control Measure	Control of jewelry by adherence to				
			practice standards		
Validation Methods	Applicable		Comments		
	Yes	No	Comments		
Third Party Scientific		√			
Validation		•			
Historical Knowledge			Historical complaint		
	✓		data indicates a		
			significant risk		
Simulated Production		y			
Conditions		-			
Collection of Data in normal		J			
production		•			
Admissible in industrial			Industry code of		
practices	✓		Practice		
			recommendation		
Statistical Programmes		√			
Mathematical Modelling		√			
Conclusion					
Internal Validation Required?		√			
If so by which method?					
		T	1		
OPRP Confirmed	√				
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QM 6.2 Hygiene Code of Practice Validation

Product Category	Freshly Prepared Sandwiches				
Step Number	2 - 8				
Hazard	Contamination of food with first aid dressing				
Control Measure Combination	Issuing of dressings/Metal Detection				
Validation Methods	Applicable		Comments		
	Yes	No	Comments		
Third Party Scientific		,			
Validation		/			
Knowledge		J			
Simulated Production		,			
Conditions		√			
Collection of Data in normal		J			
production					
Admissible in industrial			Industry Code of		
practices	✓		Practice		
p. dollocs			recommendation		
Statistical Programmes		√			
Mathematical Modelling		√			
Conclusion					
Internal Validation Required?		√			
If so by which method?					
OPRP Confirmed	√				
Authorised by(Name):					
Signature:					

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