



# **SNS COLLEGE OF TECHNOLOGY**

**An Autonomous Institution  
Coimbatore - 35**

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Approved by AICTE, New Delhi and Affiliated to Anna University, Chennai.

## **DEPARTMENT OF FOOD TECHNOLOGY**

**19FTT302– FOOD SAFETY & QUALITY REGULATIONS**

**III – YEAR V SEMESTER**

**UNIT 4 – NATIONAL AND INTERNATIONAL FOOD LAWS AND  
STANDARDS**

**TOPIC 3- GHP**



# INTRODUCTION

## WHAT IS GHP?





# INTRODUCTION

## What is GHP standard in food industry?

GHP standard is the short form of **Good Hygiene Practice** and the first step to hygiene management and is used in the whole food supply chain. GHP concerns about hygiene management in the food supply chain, workers' hygiene practices, sanitation facilities, pest control, and preventing physical and chemical pollutions. GHP is the prerequisite of other standards including GAP, HACCP, and ISO 22000. In addition, GMP is the prerequisite of GHP that is explained in another article, and all GMP, GHP, and GAP are the prerequisites of HACCP that will be explained in another article on our website.





## GHP standard in food industry



GHP addresses food safety by analyzing the hazards. The hazard analysis by GHP includes preventing contamination by people while harvesting, during manufacturing, preparation, raw materials and ingredients of processed foods, and cleaning the work, storage, and display environment. The hazard resources include the water used in the food industry, foodborne pathogens, food processing contamination, and foods contact surfaces. It should be noticed that controlling all hazards in micro dimensions is not possible by GHP requirements alone, and more precise scrutiny is implemented by HACCP.



## The controlling dimensions in GHP as follows:

### **Environment control**

First, the potential contamination sources should be detected. The food processing industrial unit should not be in a contaminated place, not near the toxic place or offensive odors, far from wastewater discharge, chemical residues, or any other resources producing the hazardous and toxic materials.

### **Food process control**

The produced food should be sustainable. The raw material and ingredients of the processed foods should be checked according to the contamination in soil, water, fertilizers pesticides, and other primary production levels. In addition, the food sources should be tested not to have foodborne agents. Furthermore, the maintenance and storage condition of foods is important and should be controlled.



## **Handling, storage, and transportation**

After checking the origin of raw material, and processing steps in the factory, another important part of controlling is the storage and transportation of the final product. The food should be stored hygienically far from the hazardous and non-edible kinds of stuff which may bring pollution or toxicity to foods. This pollution can be made by chemical, physical, microbiological, fertilizers, or toxic resources.

### **Considering the personal hygiene**

All facilities in factory site, warehouses, personnel clothes, equipment, and surfaces should be cleaned and pass the hygiene permission. In addition, the employees should consider their health. The proper temperature should be considered in all seasons to have durable foods while storage in addition to the humidity of the environment and air conditioning. Therefore, good ventilation is essential.



## GHP Compliance in the Food Industry

GHP compliance is the first step towards establishing hygiene management and is applicable across the food processing chain. Compliance with GHP guidelines through a successful audit is the most basic step brands and manufacturers in the food industry must follow in order to ensure food safety.



GHP compliance must be met before manufacturers can implement other international standards of food safety, such as GMP or ISO 22000, as well as their own HACCP plans.

**GMP:** Good Manufacturing Practice (GMP) refers to regulations set in place by the U.S. FDA that require manufacturers to ensure their products, including food products, are safe.

**HACCP:** Hazard Analysis Critical Control Points (HACCP) is a method of identifying and managing food safety risk

**ISO 22000:** ISO 22000 is a food safety standard created by the International Organization for Standardization that is applicable to all food producers.





## Why Perform a GHP Food Audit?

Mitigate the risk of improper food hygiene by performing a food hygiene audit. A GHP audit will help you:

Reduce consumers' risk of illness

Comply with required standards for food processors

Exhibit excellence in food safety best practices

Increase consumer confidence

Align practices with GMP and/or HACCP certification requirements



**THANK YOU**