

GOOD HYGIENE PRACTICE (GHP)/ GOOD MANUFACTURING PRACTICE (GMP) OF FOOD ESTABLISHMENTS

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NAFDAC MANDATE

- To Regulate and Control the manufacture, importation, exportation, distribution, advertisement, sale and use of food, drugs, cosmetics, chemicals, detergents, medical devices and packaged water.

The NAFDAC Act Cap N1, LFN 2004



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WHY REGULATE

- To Ensure Access to Quality, Safe, Effective and Wholesome Regulated Products.



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TERMS & DEFINITIONS

- **Food Business Operators (FBOs):** means the natural or legal person responsible for ensuring that the requirements of law and food safety related legislation are fulfilled within the food business establishment.
- **Hygiene:** refers to the set of practices associated with the preservation of health and healthy living and preventing disease.



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TERMS & DEFINITIONS

- **Food Safety:** Assurance that food will not cause harm to the consumer when it is prepared and /or eaten according to the intended use.
- **Contaminant:** Any biological or chemical agent, foreign matter, or substances not intentionally added to food which may compromise food safety or suitability.
- **Contamination:** The introduction or occurrence of a contaminant in a food or food environment



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GOOD HYGIENE PRACTICE (GHP)

- **Areas examined under GHP:**
- (i) Primary production through
(e.g farming and animal husbandry)
- (ii) Establishment: Design & facilities
- (iii) Control of Operation
- (iv) Maintenance & Sanitation



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GHP....(continued)

(v) Personnel Hygiene

(vi) Transportation

(vii) Product information and consumer awareness and

(viii) Training.



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(i) PRIMARY PRODUCTION

- .Journey of food starts from the farm, sea and butcher house.
- It is the duty of farmers / food handlers to maintain hygiene, handling, transport & storage of the food.
- Good Agricultural Practices must be maintained.
- Controlling the production, so that contamination of the crop, poliferation of pest and diseases of animal and plants, do not compromise food safety.



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(ii) Establishment: Design & Facilities

- The structure and location of processing plant needs to be considered in relation to the nature of operations carried out in the plant.
- Food premises should be designed to minimise possibilities of contamination of commodity.
- Design & layout should permit maintenance, cleaning and disinfection of the site.
- All surfaces that come in contact with food should be non toxic.



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(iii) CONTROL OF OPERATION

- Effective control measures should be in place to reduce the risk of contamination.
- Maintenance of equipment.



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(iv) MAINTENANCE & SANITATION

- Procedures and work instructions should exist to demonstrate an adequate level of maintenance of an establishment.
- The efficient practices for cleaning, waste management and pest control must be followed correctly.



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(v) PERSONNEL HYGIENE

Personnel cleanliness, wearing of personal protective equipments (PPEs), cutting of nails, wearing clean cloths, not wearing jewellery.

Hygienic practices should reduce the likelihood of introducing hazards that may be difficult or impossible to control at later stages of the food chain

Examples: pesticides, antibiotics, mycotoxins, microorganisms in foods eaten raw or fresh.



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(vi) TRANSPORTATION

- The method of transportation should be such that measures are taken to prevent any contamination or deterioration of food.
- Products that need to be transported in a certain environment should be appropriately controlled.



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(vii) PRODUCT INFORMATION & CONSUMER AWARENESS

- The end product should be accompanied by adequate information to ensure that personnel at the next stage in the food chain will handle, store, process and display the product safely.
- All batches of food should be easily identified by a batch/ lot number to allow traceability.
- Important details such as manufacturing date, best before date, method of use, storage condition, etc must be mentioned on the food label.



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(viii) TRAINING

- Maintaining food safety is a continual process
- All food handlers should be trained in personal hygiene, as well as in the specific operation with which they are work.
- Food handlers should be supervised by trained supervisors.
- FBO to make sure that all the employees who are handling food have been trained to ensure food safety.



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GHP..(continued)

- For food processing plants or large scale catering services where food production chains are more complicated, a more advanced food safety monitoring system such as Hazard Analysis Critical Control Point (HACCP) system is recommended. HACCP is a scientific and systematic approach to identify, assess and control hazards in the food production process, from purchasing, receiving, transportation, storage, preparation, handling, cooking to serving.



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FIVE KEYS TO FOOD SAFETY

- KEEP CLEAN
- SEPERATE RAW AND COOKED
- COOK THOROUGHLY
- KEEP FOOD AT SAFE TEMPERATURES
- USE SAFE WATER AND RAW MATERIALS



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GOOD MANUFACTURING PRACTICE (GMP)

- GMPs address the hazards associated with personnel and environment during food production.
- The role of GMP in food industry success is critical—they help food and beverage companies maintain food safety and quality while increasing their productivity. All relevant food legislation, including NAFDAC registration requirements, emphasizes these practices, including customer certification requirements.



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GMP

- Their goal is to maintain the integrity of products with sound operating procedures, ensuring the highest standards are met through every step from testing and development to storage. By following GMPs, food industry professionals can expect to mitigate contamination, testing failures, problems caused by environmental factors, and potentially harmful deviations.



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What are the Five Main Components of Good Manufacturing Practices?

1. People
2. Premises
3. Processes/ Paperwork
4. Products/ Primary Material
5. Procedures



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What are Examples of Good Manufacturing Practices?

- Robust hygiene program that identifies and eliminates potential sources of contamination
- A thorough maintenance schedule for equipment and facilities, including preventive activities
- Detailed job descriptions that clearly define employees' roles
- A system for investigating and addressing complaints and following through to resolution
- A clear documentation strategy.



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KEY MESSAGES

- ❖ Good Manufacturing Practices are the basis of the production and preparation of safe food. Good Hygienic Practices deal with safety and suitability requirements to be followed worldwide. Both GMP and GHP are prerequisite programs and interconnected, these are practices that must be in place before HACCP.
- ❖ Food operators should also decide which practices are critical for the safety of a product.



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REQUIREMENTS FOR PRODUCT LABEL

- Name of product
- Net weight/Volume
- Batch number
- Production/Manufacturing Date
- Best before/Expiry Date
- Provision for NAFDAC REG NO.
- Allergy caution where necessary
- Address of Manufacturer/Distributor/Packer
- Dispose properly Sign
- Storage condition



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CONCLUSION

- Establishing, implementing, and routinely performing GHPs/GMPs is an extensive undertaking. Yet, it's among the most important things any food and beverage facility can do to ensure safe, consistent products and compliance. By adhering to their components, you can ensure every aspect of your manufacturing process is designed to mitigate food safety events.



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NOTE

- Information is key
- Educate yourself
- Read – Read – Read
 - Regulations
 - Guidelines
- Browse the NAFDAC Website: www.nafdac.gov.ng



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*Thank
you*



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**ANY
QUESTION?**



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