ABSTRACT

Ensuring food safety is increasingly important in our Global market. Food safety is linked to the presence of food– born hazards in food at the point of consumption. Since food safety hazards can occur at any stage in the food chain it is essential that adequate control be in place. ISO 22000 standard dealing with food safety and effective implementation of the ISO 22000 in Keells factory they willing to continually improve its manufacturing facility, process control systems and the supplier base for the realization of safe processed meat/fish products. The present study was focused on the perform Gap analysis and evaluating recommendations for the implementation of ISO 22000 in Keels Food factory.

First approach was compliance assessment of document requirement with ISO 22000 FSMS and external communication, hazard analysis of cut meat range products, validation plan and the procedure and internal audit plan identified as documentation gap. To fulfill the above documentation gap procedures and the plan were developed.

Evaluation of PRP was used as the universal procedure to control food safety and as ISO 9001 certified company of KFPL, GMP and PRP currently established for factory critically evaluated in preliminary study and analyzed weakness and area would have to modify. Modification of factory lay out and the accommodation of equipment in suitable places cause reduction of the cross contamination. Possibility of food contamination by workers hand was high and should monitor the personnel hygiene.

Emergency preparedness program was evaluated by referring factory evacuation plan and the procedure manual and lack of training and awareness of workers about emergency procedure (fire drill & training) in factory cause gap in implementation. Recover the gap of ISO 22000 requirements in KFPL hazard analysis of cut meat range product was carried out. Onsite verification of flow diagrams of different kind of products flow in factory was carried out and Ham and Bacon Process flow diagrams were updated. OPRP and the CCP were identified and developed plan for the validate OPRPs and CCPs.

Achieving 72^0C and maintain 72^0C for 1 minute was identified as adequate core temperatures for chamber cooking process. It is expected that developed internal audit plan ISO 22000 carried out every six month. Evaluation of individual verification of raw meat chills and other cold storage conditions indicated needed for maintaining temperature at 0^0C - 4^0C and freezers below -18^0C. An effective implementation and maintaining of PRPs of personal hygiene, lighting levels of factory and cleaning procedure and the cleaning frequency of deboning section need to be conducted as further improvements measures