

Company Name

Document Reference: #3

PC/Pre Document

Document Type: Good Manufacturing Practices (GMP's)

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Good Manufacturing Practices (GMP's) are critical to mitigating food safety risk. They serve as a foundation to a effective food safety plan. GMP documents shall cover a number of key components including personnel practices such as:

- Restricting persons with illness or open wounds
- Proper hand washing and sanitizing
- Adequate personnel cleanliness
- Suitable gloves maintained in satisfactory condition
- Uniform definition which is suitable to provide barrier control
- Employee allergen mitigation
- Hair restraint policy
- Personnel items stored away from production areas
- No eating, drinking or tobacco use in production areas
- Visitor management

Reference: Employee GMP Instructions

END

Date	Action	Approved By
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	New Document	

Artisan Dairy Producer Food Safety Initiative