



GOOD MANUFACTURING PRACTICES AND HACCP AUDITS

Food and Beverage Industry Food Safety Certification for Packinghouses, Manufacturers and Storage and Distribution

What is it?

Good Manufacturing Practices (GMP) compliance is viewed today as an essential baseline of HACCP-based food safety for packing houses, manufacturers/processors and storage and distribution centers. These GMP audits are increasingly required by retailers and brand owners as proof that you have food safety practices in place to control risks and hazards. Independent assessment confirms your operation's food safety practices and processes, and helps to reinforce your existing food safety program.

Choose SCS Global Services for complete and robust GMP audit standards, developed with integrity and trust from over 30 years of food safety and HACCP expertise. Our highly skilled GMP auditors are technical experts in multiple food safety industry categories from farm to fork.

Why Choose SCS?

With more than 30 years of food safety and HACCP experience, including auditing and training, SCS Global Services has become a global leader in GMP auditing. Providing the most complete GMP and GDP (Good Distribution Practices) audit checklists, SCS auditors provide organizations with extensive industry knowledge, committed and communicative staff, and timely audits to fit your needs and budget.

Growers of fresh produce commodities can prove their good agricultural practices using complementary services such as Harmonized GAP or Primus Standard GMP and GAP Audit. We also offer GFSI-level GAP audits which may be required to satisfy buyer requirements. Please inquire with us for more information on how we can bundle these services.





Steps to Certification

1

Apply for Auditing: Fill out an SCS Application form, which provides us with the details of your site and operation. Contact SCS at FoodSafety@scsglobalservices.com to request guidance. SCS staff returns a proposal to you for signature. To initiate the certification process, return a signed proposal and Work Order.

2

Schedule the Audit: SCS assigns an auditor and audit dates are proposed. Once an audit date is confirmed, an audit plan is provided to ensure that your team is prepared.

3

On-Site Audit: An on-site audit of your operation is carried out to ensure that your operation is in compliance. If a HACCP plan is in place, that is assessed as well.

4

Audit Report Review: The auditor prepares and submits an audit report. If non-conformities are identified, the site must address them when preparing for the next audit.

5

Issue Audit Score: SCS conducts a final technical review of the audit report and Corrective Action documentation and issues the final audit score.

6

Reporting: Final audit results are sent to you and posted, and are sent to specific retailers as requested.

For more information contact:

Bernadette Goldstein

Director, Sales & Marketing

+1 510.963.1212 direct

bgoldstein@scsglobalservices.com

www.scsglobalservices.com/services/good-manufacturing-practices-gmp-audit

