

Validation in Food Safety Standards

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Abstract

The idea of drafting this work appeared over the auditor activity, when auditing the requirements 7.5.2- Production processes and services supply validation or 7.3.6- Design and development validation (ISO 9001:2008) and 8.2- Control actions combinations validation (ISO 22000:2005), whether the requirement was excluded, or the implementing evidences were missing or were partially formal. As a consultant for both ISO standards and the other food related standards, there arised the need for preparing the companies to meet the request of providing objective evidences for the validation requirement, during the audits. In practical terms, during my counseling activity, I found out that the Validation is a practical and appropriate instrument; I have observed that the clients were facing situations that required reducing the frequency, or even giving up to some of the burdensome and no deviation monitoring, sometimes years along, or „strengthening" of technical findings that were affecting the products harmlessess. For the counseled or audited organizations, in the relations with the Authorities and their own clients, it became necessary to take responsibility on certain sensitive issues, such as: showing the ingredients and nutritional information on food labels. Validation that can also be used in a satisfactory manner, if correctly oriented towards the requirements of the Authority and the clients. For this purpose I have structured the work as follows: - presentation of food safety standards, as they are accepted now by GFSI (Global Food Safety Initiative); - defining the validation- monitoring- verification terms, in order to avoid any confusion between those concepts; - specifying the validation methods (approaches), as they are presented in a Codex Alimentarius Guide; - detailing the validation stages, as they are presented in the same Codex Guide; - specifying the situations where the most common food safety standards (FSSC 22000, IFS Food and BRC) are recommending the validation. 17 such situations were identified. I have also mentioned the situations where the Certifying Bodies use the validation during the third party audit process. In order to use the instrument of validation practically, I have drafted a work pattern, based on the above mentioned issues and not lastly on my ten years experience as indirect participant in the food chain as auditor and consultant. The two presented practical examples are taken from the collaboration with a big food retailer which is also developing production activity.

Keywords: validare, siguranta alimentului, standard

References:

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