

GMP, GCP & QUALITY CONTROL

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Food industry Good Manufacturing Practices (GMPs) and the Safety, Security and Quality Assurance (SSQA) concept

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The food industry has seen the adoption of different concepts and strategies for ensuring controlled and efficient implementation of GMPs. The evolution has continued from periods of no formalized systems to the introduction of highly sophisticated manufacturing management models. Many food companies have adopted well-known concepts such as: Total Quality Management (TQM); Strength, Weakness, Opportunity, Threat (SWOT) analysis; Failure Mode and Effects Analysis (FMEA) models; 6-S systems; Statistical Process Control (SPC); Statistical Quality Control (SQC); Six Sigma; Kaizen Methodologies; Lean Manufacturing; International Standards Organization (ISO) system; Hazard Analysis and Critical Control Point (HACCP) system; Global Food Safety Initiative (GFSI) Benchmarking system; et cetera. The overwhelming number of concepts has forced food companies to adopt them exclusively and in isolation. This creates both the necessity and the opportunity for the adoption of a synergy-building concept like SSQA. The SSQA model is a focused approach to managing GMPs, product safety, security and quality. The SSQA concept actively drives operations to search, recognize, investigate, adopt and expand upon winning ideas drawn from excellence-producing management approaches. The SSQA model is didactic, eclectic, organic and progressive. It brings together the theory and reality of product safety, security and quality assurance. SSQA directly and actively drives a collaborative engagement of all parties involved in the material supply, processing, distribution, utilization, regulation and independent assessment of operations with tools for ensuring and measuring success. Through a six-step implementation strategy, SSQA draws from other useful concepts and ensures resource utilization efficiency; effective implementation of programs, procedures and actions through the entire chain engagement process; team mobilization strategy; the tracking of exceptional success; failure analysis and control tracking; continuous analysis of realized effectiveness and efficiencies; and a HACCP system that addresses difficult-to-manage situations.

Biography

Felix Amiri is the current food sector Chair of the Global Coalition for Sustained Excellence in Food & Health Protection (GCSE-FHP). He is a key contributor to the Safety, Security and Quality Assurance (SSQA) concept implementation manual published by Amiri Food Industry Support Services (AFISS). He also teaches International Food Safety Law and Regulations at Conestoga College. He has an in-depth knowledge of food safety and quality management systems. With more than 30 years of industry experience and an extensive knowledge of international standards, he serves as the Technical Director at AFISS, where he provides consulting services to various food companies. He also conducts system management and regulatory audits with SAI Global. Prior to his current role at AFISS, he worked in product development and quality management roles with various reputable companies, including Vese Food (Nigeria) Ltd., Unifine Richardson, Golden Valley Farms, Heinz (Martin Pet Foods) and YUM Brands.

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