Corrective Action

FSKN 12

GFSI Basic Level

- The organisation shall ensure that corrective action be undertaken as soon as possible to prevent further occurrence of non-conformity.

Presentation Outline

- Definitions
- Corrections
- Corrective Actions
- Management and Records

Definitions

- **Correction**
  - Action to eliminate a detected nonconformity.
- **Corrective Action**
  - Action to eliminate the cause of a detected nonconformity or other undesirable situation.

Corrections

- A correction relates to the handling of potentially unsafe products, and can therefore be made in conjunction with a corrective action.
- A correction may be:
  - Reprocessing
  - Further processing
  - Elimination of the adverse consequences of the nonconformity (such as disposal for other use or specific labeling)
- Corrections need to be pre-planned if possible.

Corrective Actions

- There can be more than one cause for a nonconformity that must be addressed in a corrective action.
- Corrective Action:
  - Includes cause analysis
  - Is taken to prevent recurrence
  - Should be preplanned to the extent possible

Corrective Action Components

- To correct and eliminate the cause of the non-conformity (deviation) and restore process control.
- To identify the product that was produced during the process deviation and determine its disposition.

How to Detect Nonconformity?

- Must have well-planned monitoring procedures for important parameters that control food safety hazards.
- Monitoring procedure should specify:
  - Type of monitoring procedures (what)
  - Procedures used for monitoring (how)
  - Frequency or maximum time lapse between application of monitoring procedures (when)
  - Identify person(s) responsible for conducting the monitoring procedures (who)

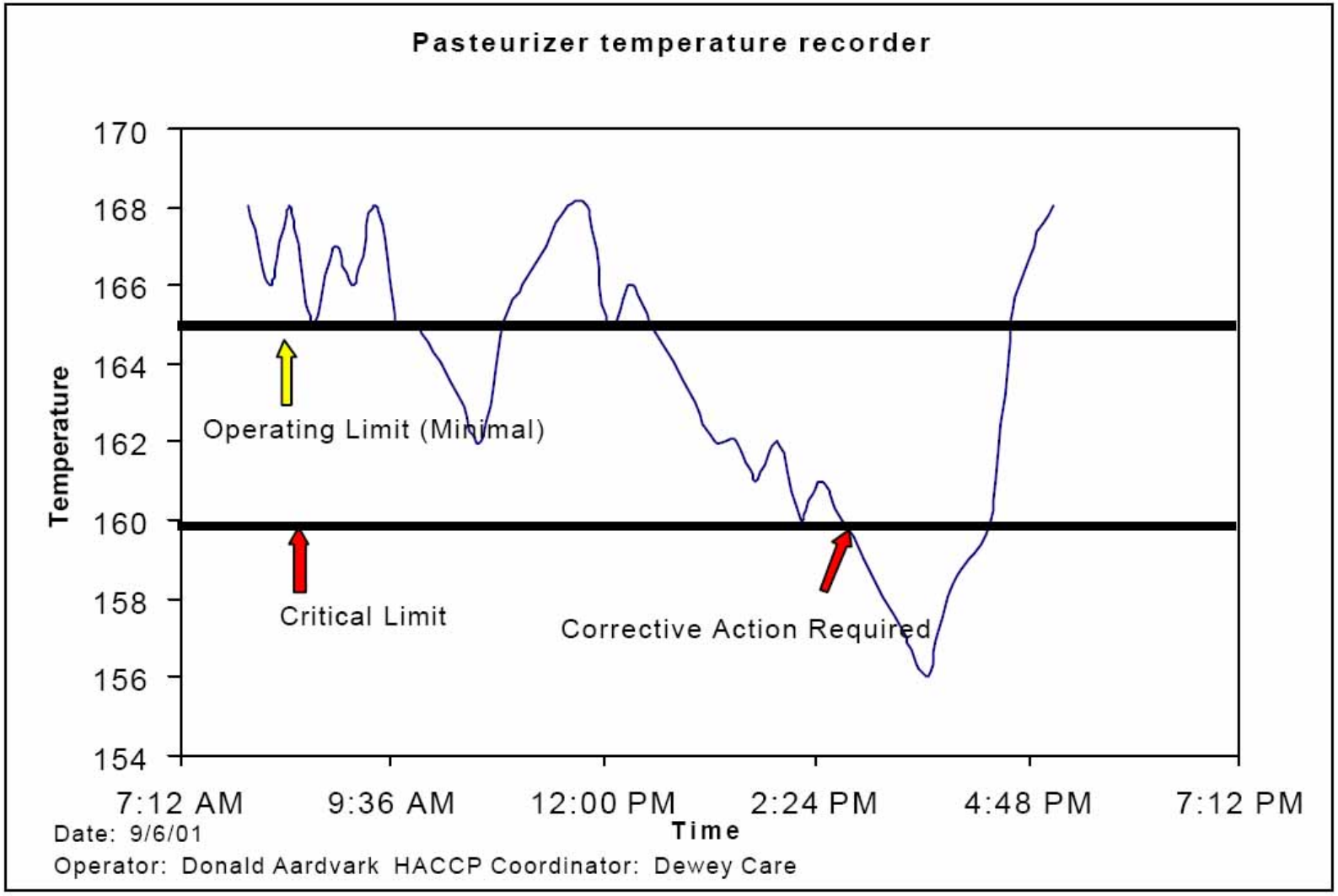
Monitoring and Sampling

- Continuous inspection
  - Automated equipment, sensors, supervision
  - Monitor (for example)
    - Temperature
    - Time
    - pH
    - Moisture
  - Provides assurance that all products produced have met criteria for acceptability

Monitoring and Sampling

- Discontinuous inspection/attribute sampling
  - Used to:
    - Test ingredients (raw materials)
    - Troubleshoot out-of-control process
    - Spot check continuous system
  - Statistical sampling of product lot for a defect
  - Probability of detection related to defect level of sampled lot
  - Limited assurance

Example of Process Monitoring



Requirements in ISO 22000:2005

- Planned corrections and corrective actions to be taken when non-conformities occur shall be specified in the food safety program to the extent possible.
- The actions shall ensure that:
  - the cause of the nonconformity is identified,
  - the parameter(s) is (are) brought back under control, and
  - Recurrence is prevented.

ISO 22000:2005

- Corrections and control of nonconforming product:
  - A documented procedure shall be established and maintained defining:
    - The identification and assessment of affected end products to determine their proper handling
    - A review of the corrections carried out

Corrections

- All corrections shall be:
  - Approved by the responsible person(s)
  - Recorded together with information on the nature of the nonconformity, its cause(s) and consequence(s), including information needed for traceability purposes related to the nonconforming lots.

ISO 22000:2005 Corrective Actions

- (Continued) These actions include:
  - Reviewing nonconformities (including customer complaints)
  - Reviewing trends in monitoring results that may indicate development towards loss of control
  - Determining the cause(s) of nonconformities
  - Evaluating the need for action to ensure that nonconformities do not recur
  - Determining and implementing the actions needed
  - Recording the results of corrective actions taken
  - Reviewing corrective actions taken to ensure that they are effective.

Records

- Records for corrective actions and nonconformities must include:
  - The actual production records for the product
  - A standard form listing the following:
    - Hold number, deviation, reason for hold, date and code of product held, name of responsible individual
  - Authority recommendations on final disposition of product in question
  - Accurate accounting of all units in question
  - Statement of the procedure for handling the nonconformity

QUESTIONS?

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