

Waste Management

FSKN I 13

Chennai, India

February 2-4, 2011

GFSI Intermediate Requirement

- Adequate systems shall be in place for the collation, collection and disposal of waste material.



Codex Hygiene Requirements

‘Suitable provision must be made for the removal and storage of waste. Waste must not be allowed to accumulate in food handling , food storage and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the business.

Waste stores must be kept appropriately clean.’

The Importance of Waste Management

- The systematic disposal of waste is critical to remove material that could potentially contaminate safe product



Good Waste Management

- Review the points in process which generate waste material, the type and the volume of waste generated at that point
- Review the reasons why waste is generated and establish if this can be reduced or controlled
- Understand the type of waste and the quantity generated to designate the frequency and method of removal from working areas

Good Waste Management

- Responsibility should be assigned for the removal of waste by department
- Waste should be:
 - clearly identified
 - completely segregated from raw materials, in process material or finished product
 - controlled by handling procedures
- If waste is raw materials or bulk product, waste containers should be:
 - clearly identified
 - designed to be easily cleaned
 - designed to be disinfected
 - covered to minimise risk of contamination



Good Waste Management

- Waste from production and storage areas should be removed to designated waste storage areas at a predetermined frequency
- External waste storage areas should be remote from the main factory buildings
- External waste storage areas should be kept as clean as possible and included in the site cleaning program
- External waste containers should be protected from pest ingress, removed from the site /or emptied at predetermined frequency



Good Waste Management

- Contract professional waste contractors should remove waste and their performance monitored
- Ensure the waste contractor carries out waste disposal using treatments that cannot contaminate the environment, re-enter the food chain or cross contaminate other food or feed products
- Finished product disposal must be carefully handled, if quarantine procedures have been exercised
- With respect to waste disposal consideration should be given to environmental issues in addition to product safety issues for example cleaning chemicals

Acknowledgements

This material was developed with financial support from the:

- United States Agency for International Development – Michigan State University – Indian Horticulture Development Alliance (IHDA) project, and
- Italian Development Cooperation under the project UE/GLO/09/017 Establishment of an Agribusiness Solutions, Traceability and Upgrading Excellence Centre in Egypt.



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