

# Intertek GMP 认证

## 挑战



GMP (Good Manufacturing Practice) 即良好的生产规范，最早是美国国会为了规范药品生产而于1963年颁布的，这也是世界上第一部GMP。由于GMP在规范药品的生产，提高药品的质量，保证药品的安全方面效果非常明显，FDA即美国食品、药品管理局于1980年颁布了食品GMP以规范食品的生产 (如FDA 21Part CFR110标准)。当前除美国已立法强制实施食品GMP外，其它如日本、加拿大、新加坡、德国、澳洲、中国等国家均采取劝导方式、辅导业者自动自发实施。

### 为什么要实施GMP认证：

1. 为食品生产提供一套必须遵循的组合标准。
2. 为卫生行政部门、食品卫生监督员提供监督检查的依据。
3. 为建立国际食品标准提供基础，如：HACCP、BRC、SQF。
4. 满足顾客的要求，便于食品的国际贸易。
5. 为食品生产经营人员认识食品生产的特殊性，提供重要的教材，由此生产积极的工作态度，激发对食品质量高度负责的精神，消除生产上的不良习惯。
6. 使食品生产企业对原料、辅料、包装材料的要求更为严格。
7. 有助于食品生产企业采用新技术、新设备，从而保证食品质量。



# Intertek GMP 认证

## 我们的解决方案



GMP是一种特别注重在生产过程实施对食品卫生安全的管理。GMP要求食品生产企业应具有良好的生产设备，合理的生产过程，完善的质量管理和严格的检测系统，确保最终产品的质量符合法规的要求。GMP所规定的内容，是食品加工企业必须达到的最基本的条件，是发展、实施其它食品安全和质量管理体系的前提条件。



### 审查范围如下但并不限于：

#### 人员

只有入职健康检查合格的人员才能从事食品生产，而且员工必须有良好的个人卫生状况和习惯。对所有员工要进行技能和卫生培训。

#### 厂房和设施

无论是车间的设计、建筑材料的选用，还是生产线的设计安装、废物和污水处理，要采取适当的预防措施防止外来污染物的潜在危害。结构合理，避免交叉污染，保持清洁，要有良好的洗手和卫生间设施。

#### 卫生和虫害控制

严格日常车间、设备及工器具的清洗、消毒工作。制定清洗、消毒计划，保持工作记录。制定及实施虫害控制计划，厂区内不得存在任何动物或害虫。

#### 设备

工厂的所有设备和用具，其设计、采用的材料和制作工艺，必须便于充分的清洗和正当的维护。接触产品表面的接缝必须平滑。

#### 加工控制

化妆品的进料、检查、加工、包装和贮存所有作业必须严格按照要求进行，确保产品的卫生和安全。

#### QC/QA（质量控制和质量保证）

要建立从原料到成品的检查、测试计划，检测方法正确，所有的仪器必须处于良好的校正状态，有一个程序化的文件和记录管理体系。内审是检验GMP是否有效贯彻的一个有效工具。每年至少要进行一次内审。

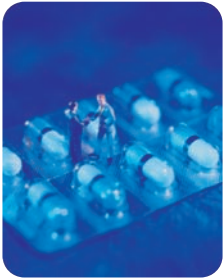
#### 产品的追踪性和回收

所有的成品要可追溯到所使用的原料。建立产品回收的程序，每年要进行回收的模拟并保持记录。

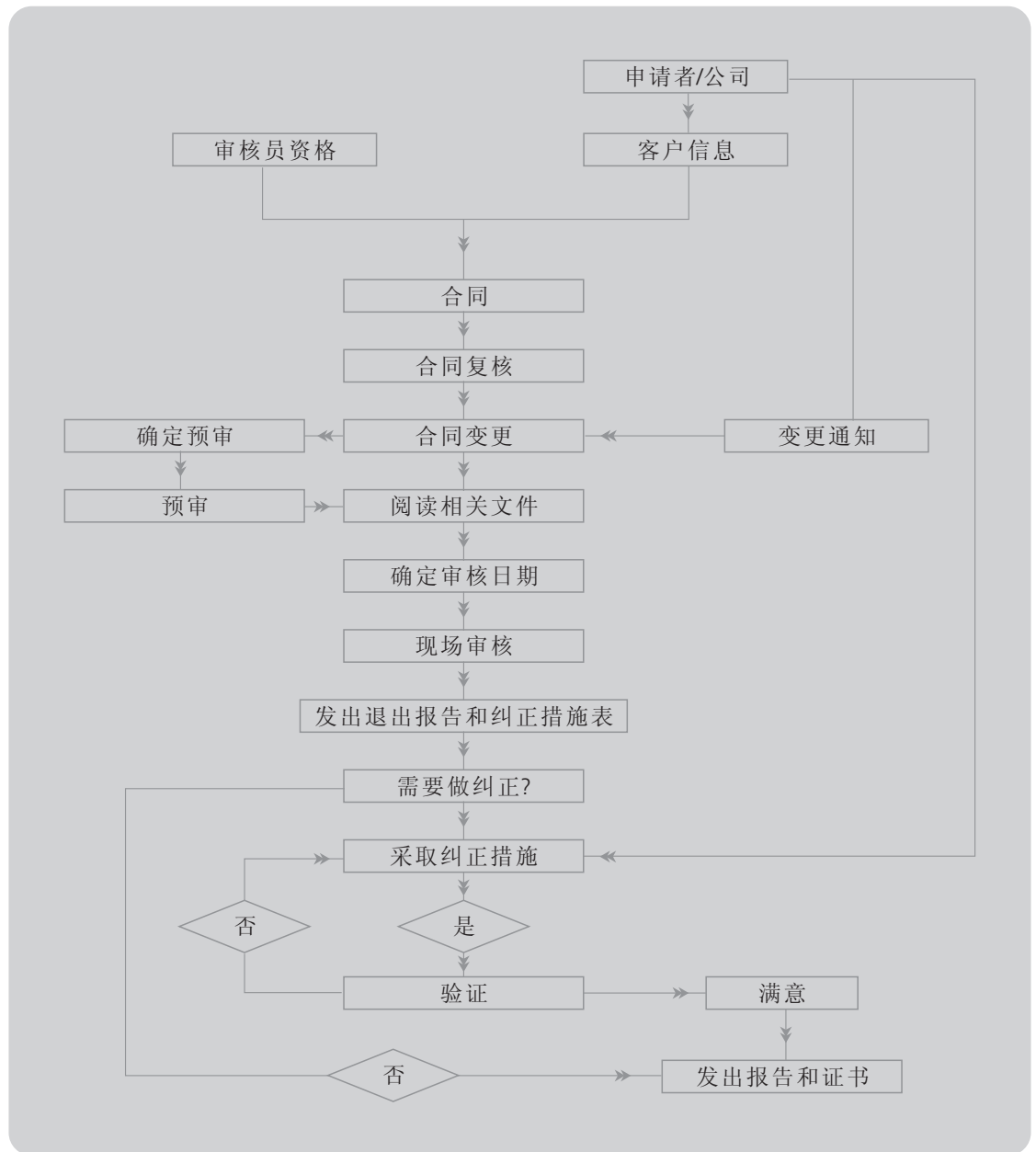
总之，GMP是针对产品的特点对生产厂家的厂房设备、环境、人员、卫生管理/控制等软硬件两方面所做出的具体规定。

# Intertek GMP 认证

## 我们的解决方案



### 申请GMP认证工序



# Intertek GMP 认证

## 相关服务



### 培训

为了能让更多的企业方便快捷的了解GMP要求，Intertek可根据企业的实际情况提供以下培训。以此帮助企业建立GMP体系奠定良好的基础，加强企业建立完整的质量管理规章制度的能力，稳定服务过程水准，降低服务不良率；透过员工教育训练，达成在全公司内养成节约资源、减少浪费、降低成本、提升作业效率的习惯，从而提升企业的形象和市场竞争能力。

- \*内审员培训-标准培训
- \*企业内训

### 测试

- \*食品相关测试
- \*餐具性能和安全测试
- \*厨房用品的性能和安全性测试
- \*玩具测试
- \*化学品测试

### 认证

- \*BRC
- \*HACCP
- \*IFS
- \*ISO22000
- \*GMP

## 为什么选择Intertek



Intertek是全球领先的质量和安全管理公司，可以为众多行业和产品提供相关服务。Intertek致力为客户的产品和体系提供增加价值，帮助客户赢得国际市场上的成功。

Intertek实验室和办事处网络遍布全球100多个国家，员工人数超过20,000人，凭借国际化的专业技术和资源，为客户提供优质的本地化服务。

Intertek所颁发的GMP证书被欧美客户乃至全球客户广泛认可，满意度达95%以上。如果贵司通过了Intertek的认证，Intertek将颁发Intertek GMP 证书。

Intertek致力于为客户提供增值服务，并与客户一起成长。

# Intertek GMP Certification

## Related Services



### Training

Intertek provides the following trainings helping our clients meeting the challenge of GMP requirements, making good foundation for implementing the GMP system, enhancing their quality management and services, cutting cost, raising efficiency to promote corporate image and market competitiveness.

- \*Internal auditor training standard training
- \*Corporate internal audit



### Testing

- \*Food testing
- \*Performance and safety testing of tableware
- \*Performance and safety testing of kitchen ware
- \*Toy testing
- \*Chemicals testing

### Certification

- \*BRC
- \*HACCP
- \*IFS
- \*ISO22000
- \*GMP

## Why Intertek

Intertek is a leading international provider of quality and safety services to a wide range of global and local industries. Partnership with Intertek brings increased value to customers' products and processes, ultimately supporting their success in the global market place.

Intertek has the experience, expertise, resources and global reach to support its customers through its extensive network of laboratories and offices and over 20,000 people in more than 100 countries around the world.

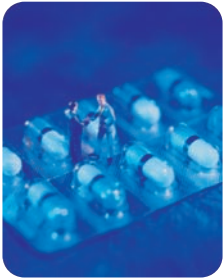
Intertek GMP certificates are widely recognized by worldwide clients including EU and U.S., and enjoy a client satisfaction rate higher than 95%.

Intertek can issue GMP certificate to the company passed the Intertek certification.

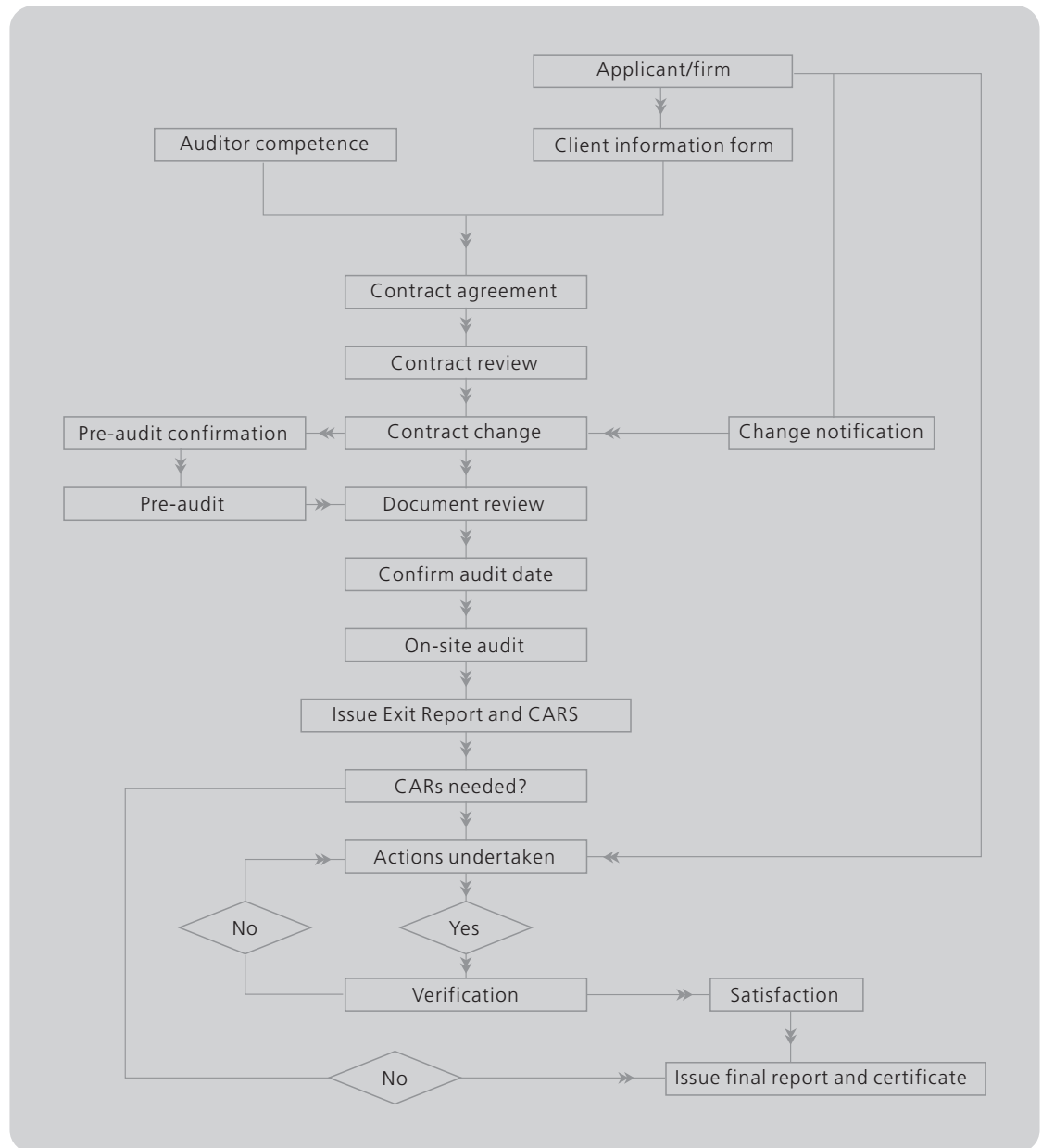
Intertek is dedicated to providing add-value services to our clients.

# Intertek GMP Certification

## Our solution



### GMP Certification Applying Procedure



# Intertek GMP Certification

## Our solution



GMP is a food hygiene and safety management system emphasized on process. GMP requires the factory to have well maintained facilities and process, effective quality management and strict testing system to ensure compliance With related quality regulations. GMP is the basic requirements that manufacturers must satisfy, and also the Precondition for developing and implementing other food safety and quality management systems.



### Audits are conducted on but not limited to:

#### Personnel

Only those people ensured healthy through physical examination can involve in food production, also the employees of food factories must have good habits in personal hygiene and receive training on clean skills and hygiene keeping.

#### Factory and facilities

Preventive measures must be taken to avoid potential risks caused by outside pollutants in design of factory, selection of construction materials, design and installation of production lines and treatment of wastes and sewage with reasonable structure for easy cleaning and avoiding cross pollution. There shall be well-equipped washing facilities and toilets in place.

#### Hygiene and insect pest control

Establish and implement strict regulations on daily clean and disinfection of fabrication area, equipment and tools, and keep records. Make and implement plan for inset pest control, and any animals or pests shall not be allowed in the factory.

#### Equipment

All equipment and tools in the factory shall be easy to be cleaned and maintained in design, material used and process, and joints on the product contact surface must be flat and smooth.

#### Process control

All the production procedures of cosmetics including material input, inspection, processing, packaging and storage shall strictly follow the requirements to ensure product hygiene and safety.

#### QC/QA (Quality control and quality assurance)

Appropriate schemes shall be in place for raw material and finished product inspection and testing with correct testing methodology, and all instruments shall be well calibrated with systemized record management system. Internal audit is an effective way in verifying the effectiveness of GMP. Internal audit shall be conducted at least once a year.

#### Traceability and recall

All finished products shall be able to be traced to raw materials. Set up proper recycle system, and conduct simulation recall and keep recall.

In conclusion, GMP is detailed requirements for a specific product on both software and hardware including facilities, environment, personnel and hygiene management / control, etc.

# Intertek GMP Certification Challenge



GMP is Good Manufacturing Practice. The first GMP was published in 1963 by the U.S. Congress for regulating production of pharmaceuticals and achieved good effects in improving the safety and quality of pharmaceuticals. On its basis, FDA (U.S. Food and Drug Administration) further published Food GMP in 1980 regulating the production of foods (such as FDA 21Part CFR110 standard). At present, many countries like Japan, Canada, Singapore, German, Australia and China have made efforts wising the industry intoimplementing GMP voluntarily besides the U.S. who has made Food GMP an obligatory regulation.

## Why GMP certification:

- 1.A consolidated and obligatory standard for food industry
- 2.A food hygiene criterion for health and hygienic inspection authorities
- 3.Lay foundation for international food standards, such as HACCP, BRC, and SQF
- 4.Meeting the demands of customers' needs and international food trade
- 5.Providing teaching materials for food production practitioners to learn the particularity of food manufacture, enhancing positive working attitude and sense of responsibility, thus eliminating bad practices in production
- 6.Urging food manufacturers to set stricter requirements for raw materials and packing materials
- 7.Encouraging food manufacturers to employ new technology and equipment and improve product quality

