Good Manufacturing Practices

Quiz Key

There are 25 items that show poor manufacturing practices.

• Rack of ingredients:
  o allergens (Dried eggs) mixed with other ingredients (1)
  o unlabelled ingredient bins (2)
  o unrefrigerated raw meat on top shelf (3),
  o unrefrigerated butter on shelf (4),
  o cleaning chemicals on a shelf with ingredients (5)
• Boxes of food directly on the floor (6)
• Ingredient scoop on the floor (7)
• Maintenance person:
  o torn coveralls (8)
  o wearing a baseball cap (9)
  o standing on an unprotected conveyor belt (10)
  o with product on the belt as well as some screws and screwdrivers (11)
• Person leaning against a stainless steel ingredient table, with a scale on the same table (12)
  putting ingredients into a grey container marked garbage, sitting on the scale (13), sneezing into the air (14)
• Open bag on ingredients (15)
• Pallet of boxes right against an outside wall (16)
  o some of the boxes covered with dirt other boxes torn and visibly damaged (i.e. Corners punched in or dented, look as if they were dropped) (17),
  o mixed lot codes on a pallet (Lot code JU0957 and others SE1543) (18)
• The door to the outside is open, not screened (19)
• A mouse running around (20)
• A mouse trap in the middle of the floor (21)
• The person at the scale has hair escaping their hairnet (22), earrings (23) and a watch (24)
• Untidy area with garbage on the floor (25)