

Good Manufacturing Practice (GMP) Inspection Questions

1. Are premises free of harborage and/or breeding places for rodents, insects and other pests?
2. Is adequate drainage provided to avoid contamination of facilities and products?
3. Is sufficient space provided for placement of equipment, storage of materials and for production operations?
4. Are floors, walls, and ceilings constructed of easily cleanable materials and kept clean and in good repair?
5. Are food and food contact surfaces protected from contamination from pipes, etc., over working areas?
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures?
8. Is air quality and ventilation adequate to prevent contamination by dust, and/or other airborne substances?
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents, and other pests?
10. Are all utensils and equipment constructed of adequately cleanable materials and suitable for their intended uses?
11. Is the equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.?
12. Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?
13. Is the water supply adequate in quantity and quality for its intended uses?
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?
15. Is the sewage disposal system adequate?
16. Is the plumbing adequately sized, designed, installed and maintained in a manner to prevent contamination?
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?
18. Are adequate handwashing and/or sanitizing facilities provided where appropriate?
19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?
20. Is the facility kept clean and in good physical repair?
21. Is cleaning of facilities and equipment conducted in such a manner as to avoid contamination of food products?
22. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner?

23. Are cleaning compounds and hazardous materials kept in original containers, stored separate from raw materials?
24. Are the processing areas maintained free of insects, rodents and other pests?
25. Are insecticides and rodenticides used and stored so as to prevent contamination of food?
26. Are all utensils and equipment cleaned and sanitized at intervals frequent enough to avoid contamination of food products?
27. Are single service articles stored, handled, dispensed, used and disposed of in a manner that prevents contamination?
28. Are utensils and portable equipment stored so as to protect them from splash, dust and other contamination?
29. Is responsibility for overall plant sanitation specifically assigned to an individual?
30. Are raw materials and ingredients adequately inspected, processed as necessary and stored to assure that only clean, wholesome materials are used?
31. Is ice (where used) manufactured from portable water and stored and handled in a sanitary manner?
32. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?
33. Are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination?
34. Are packaging processes and materials adequate to prevent contamination?
35. Are only approved food and /or color additives used?
36. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?
37. Are weighing and measuring practices adequate to insure the declared quantity of contents?
38. Are labels of products covered during inspection in compliance?
39. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?
40. Are personnel with sores, infections, etc., restricted from handling food products?
41. Do employees wear clean outer garments, use adequate hair restraints and remove excessive jewelry when handling food?
42. Do employees thoroughly wash and sanitize hands as necessary?
43. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing area?