



MALAYSIAN STANDARD

MS 1514:2009

GOOD MANUFACTURING PRACTICE (GMP) FOR FOOD (FIRST REVISION)

ICS: 67.020

Descriptors: GMP, food chain, design and facilities, control of operation, maintenance, cleaning, sanitation, personal hygiene, transportation, distribution, product information, training, internal inspection, management review

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Committee representation

The Industry Standards Committee on Food and Food Products (ISC U) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Agriculture Malaysia
Department of Chemistry, Malaysia
Department of Standards Malaysia
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Malaysian Institute of Food Technology
Malaysian Palm Oil Association
Malaysian Palm Oil Board
Ministry of Agriculture and Agro-Based Industry
Ministry of Health Malaysia
Ministry of International Trade and Industry
Ministry of Science, Technology and Innovation (National Biotechnology Division)
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

The Technical Committee on Food Safety System which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Agriculture Malaysia
Department of Fishery
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Malaysian Institute of Food Technology
Malaysian Palm Oil Association
Malaysian Palm Oil Board
Ministry of Health Malaysia
SIRIM Berhad (Secretariat)
SIRIM QAS International Sdn Bhd
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

FOREWORD

This Malaysian Standard was developed by the Technical Committee on Food Safety System under the authority of the Industry Standards Committee on Food and Food Products.

This Malaysian Standard is the first revision of MS 1514, *General principles of food hygiene*.

Major modifications in this revision are as follows:

- a) the title has been changed to “Good Manufacturing Practice (GMP) for food”;
- b) amendment on the scope, i.e. food chain coverage was amended “from primary production to the final consumer” to “incoming materials to the final consumer”;
- c) deletion of Clause 3 on “Primary production”;
- d) incorporation of a new subclause on “Traceability”;
- e) expansion of subclause on waste management which now included solid waste and liquid waste;
- f) incorporation of a new subclause on “Internal inspection”;
- g) incorporation of Annex A on “References providing examples of control measures, including prerequisite programmes and guidance for their selection and use”; and
- h) incorporation of Annex B on “Related standards”.

This Malaysian Standard cancels and replaces MS 1514:2001.

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.