



# MALAYSIAN STANDARD

MS 1514:2022

## Good Manufacturing Practice (GMP) for Food (Second revision)

ICS: 67.020

Descriptors: GMP, design and facilities, control of operation, maintenance, cleaning and sanitation, personal hygiene, training, product information and traceability, transportation, internal inspection, management review, documentation and records

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**Contents**

	<b>Page</b>
Committee representation .....	iv
Foreword.....	v
1 Scope.....	1
2 Normative references .....	1
3 Terms and definitions .....	1
4 Design and facilities.....	2
4.1 Location .....	2
4.2 Premises and rooms.....	3
4.2.1 Internal design and layout .....	3
4.2.2 Internal structures and fittings .....	4
4.3 Equipment.....	4
4.3.1 Design and construction .....	4
4.3.2 Food control and monitoring equipment.....	4
4.4 Facilities.....	5
4.4.1 Water supply.....	5
4.4.2 Drainage .....	5
4.4.3 Waste disposal .....	5
4.4.4 Cleaning facilities.....	5
4.4.5 Personnel hygiene facilities .....	6
4.4.6 Air quality and ventilation facilities.....	6
4.4.7 Lighting facilities .....	7
4.4.8 Storage facilities .....	7
5 Control of operation .....	8
5.1 Control of food hazards .....	8
5.2 Key aspects of hygiene control systems .....	8
5.2.1 Time and temperature control .....	8
5.2.2 Specific process steps.....	8
5.2.3 Microbiological, chemical and physical specifications.....	9
5.2.4 Microbiological contamination .....	9
5.2.5 Physical contamination.....	9
5.2.6 Chemical contamination .....	9
5.2.7 Allergenic cross-contact .....	10
5.3 Incoming materials .....	10

## MS 1514:2022

5.4 Packaging materials .....	11
5.5 Non-conforming materials .....	11
5.6 Water .....	11
5.6.1 Water in contact with food .....	11
5.6.2 Water as an ingredient .....	11
6 Maintenance, cleaning and sanitisation .....	11
6.1 Cleaning and sanitation .....	11
6.2 Preventive and corrective maintenance .....	12
6.3 Pest control systems .....	13
6.3.1 Pest control programmes .....	13
6.3.2 Pest control procedures .....	14
6.4 Waste management programmes .....	14
6.4.2 Solid waste management .....	15
6.4.3 Liquid waste management .....	15
7 Personal hygiene .....	15
7.1 Health status .....	15
7.2 Illness and injuries .....	16
7.3 Personal cleanliness .....	16
7.4 Personal behaviour .....	17
7.5 Control of visitors .....	17
8 Training .....	17
8.1 Awareness and responsibilities .....	17
8.2 Management and supervision .....	18
8.3 Training programmes .....	18
9 Product information and traceability .....	18
9.1 Lot or batch identification .....	18
9.2 Product information and labelling .....	18
9.3 Traceability .....	19
9.4 Recall procedures .....	19
10 Transportation .....	19
10.1 Design and requirements .....	19
10.2 Use and maintenance .....	20
11 Internal inspection .....	20
11.1 Self-inspection .....	20
11.2 Internal audit .....	20
12 Management review .....	20
13 Documentation and records .....	21

14 Legal requirements .....21

Bibliography .....22

Preview Only

## **MS 1514:2022**

### **Committee representation**

The National Standards Committee on Food, Food Products and Food Safety (NSC 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 Islamic Development Malaysia  
Department of Standards Malaysia (Secretariat)  
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 Board  
Ministry of Agriculture and Food Industries  
Ministry of Health Malaysia (Food Safety & Quality Division)  
Ministry of International Trade and Industry  
SME Corporation Malaysia  
Universiti Kebangsaan Malaysia  
Universiti Putra Malaysia

The Technical Committee on Food Safety System (NSC U/TC 19) which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Standards Malaysia (Secretariat)  
Department of Fisheries Malaysia  
Department of Veterinary Services Malaysia  
Federal Agricultural Marketing Authority  
Federation of Malaysian Manufacturers  
Ministry of Health Malaysia (Food Safety & Quality Division)  
Malaysian Association of Standards Users  
Malaysian Agricultural Research and Development Institute  
Malaysian Institute of Food Technology  
Malaysian Palm Oil Board  
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 National Standards Committee on Food, Food Safety and Food Products.

This second revision of Malaysian Standard cancels and replaces MS 1514:2009, *Good Manufacturing Practice (GMP) for Food (First revision)*

Major modifications in this revision are as follows:

- a) deletion of “0 Introduction” clause;
- b) the scope has been updated;
- c) the normative references have been updated;
- d) the terms and definitions have been updated, such as allergen, conveyance, food hygiene and visitor;
- e) deletion of “Objectives and Rationales” subclauses in Clauses 4, 5, 6, 7, 8, 9 and 10;
- f) improvement on waste disposal, equipment, laboratories, hand washing, personal hygiene and storage facilities requirements in establishment “Design and facilities” clause;
- g) improvement on food disposal, allergenic cross-contact, contaminations in “Control of operation” clause;
- h) improvement on cleaning programmes, preventive and corrective maintenance requirements in “Maintenance, cleaning and sanitisation” clause;
- i) improvement and allergen awareness in “Training” clause;
- j) improvement on clause “Product information and traceability”;
- k) introduction of new clause on “Documentation and records”;
- l) introduction of subclauses on “Plant layout” and “Preventive and corrective maintenance”
- m) amendment, rearrangement and improvement on various clauses clarity; and
- n) deletion of annexes A and B

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