



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

	Page
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
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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 requirements21

Bibliography22

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.