MALAYSIAN STANDARD

MS 1514:2022

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

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ICS: 67.020

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

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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

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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

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