



GMPs Checklist *

(21 CFR Part 110)



Current Good Manufacturing Practice			Y / N
1.	Has the food been manufactured under such conditions that it is fit for food?	§110.5(a)(1)	<input type="checkbox"/> <input type="checkbox"/>
2.	Has the food been prepared, packed, or held under sanitary conditions whereby it may not have become contaminated with filth, or whereby it may not have been rendered injurious to health?	§110.5(a)(2)	<input type="checkbox"/> <input type="checkbox"/>
Facility and Grounds			
3.	Are the grounds about your plant under your control kept in a condition that will protect against the contamination of food?	§110.20(a)	<input type="checkbox"/> <input type="checkbox"/>
4.	Are areas within the vicinity of the plant kept free from litter and waste with grass and weeds trimmed?	§110.20(a)(1)	<input type="checkbox"/> <input type="checkbox"/>
5.	Are roads, yards and parking lots maintained to prevent sources of contamination?	§110.20(a)(2)	<input type="checkbox"/> <input type="checkbox"/>
6.	Is there adequate drainage of outside areas that may contribute to contamination?	§110.20(a)(3)	<input type="checkbox"/> <input type="checkbox"/>
7.	Are systems for waste treatment and disposal operated in a manner to protect against contamination?	§110.20(a)(4)	<input type="checkbox"/> <input type="checkbox"/>
8.	Are steps taken to prevent sources of food contamination from bordering grounds not under the control of the facility?	§110.20(a)(4)(a)	<input type="checkbox"/> <input type="checkbox"/>
9.	Is there adequate lighting in all dressing and locker rooms and toilet areas?	§110.20(b)(5)	<input type="checkbox"/> <input type="checkbox"/>
10.	Is there adequate lighting in all areas where food is processed, packed, or stored and where utensils and equipment are cleaned?	§110.20(b)(5)	<input type="checkbox"/> <input type="checkbox"/>
11.	Are there safety-type light bulbs, fixtures, skylights, or other glass suspended over areas where food is exposed provided to protect against food contamination in case of glass breakage?	§110.20(b)(5)	<input type="checkbox"/> <input type="checkbox"/>
12.	Are the plant buildings and structures of suitable size, construction, and design to maintain sanitary operations and to produce safe food?	§110.20(b)	<input type="checkbox"/> <input type="checkbox"/>
13.	Does the plant building(s) provide sufficient space for placement of equipment and storage of materials to permit maintenance of sanitary operations and production of safe food?	§110.20(b)(1)	<input type="checkbox"/> <input type="checkbox"/>
14.	Does the design of the plant permit the separation of operations in which contamination is likely to occur which may include a separation of operations by location, time, space, partition, air flow, or other effective means?	§110.20(b)(2)	<input type="checkbox"/> <input type="checkbox"/>
15.	Are there proper precautions to protect food in outdoor bulk fermentation vessels?	§110.20(b)(3)	<input type="checkbox"/> <input type="checkbox"/>
16.	Are floors, walls and ceilings constructed to facilitate adequate cleaning and repair?	§110.20(b)(4)	<input type="checkbox"/> <input type="checkbox"/>
17.	Does drip or condensate from fixtures, ducts and pipes cause or potentially cause contamination of food, food contact surfaces or food packaging materials?	§110.20(b)(4)	<input type="checkbox"/> <input type="checkbox"/>
18.	Are aisles and working spaces unobstructed and of adequate width to permit employees to perform their jobs and protect against contamination?	§110.20(b)(4)	<input type="checkbox"/> <input type="checkbox"/>
19.	Are buildings, physical facilities, fixtures, etc. maintained in a good state of repair?	§110.35(a)	<input type="checkbox"/> <input type="checkbox"/>
20.	Is plumbing of adequate size and design to: carry sufficient quantities of water to required locations; properly convey sewage and liquid disposable waste from the plant; provide adequate floor drainage; and prevent backflow or cross connections between piping systems carrying fresh and waste water or sewage?	§110.37(b)	<input type="checkbox"/> <input type="checkbox"/>
21.	Is sewage disposal made into an adequate sewage system or disposed of by other adequate means?	§110.37(c)	<input type="checkbox"/> <input type="checkbox"/>
22.	Are rubbish and offal conveyed, stored, and disposed of in a proper manner?	§110.37(f)	<input type="checkbox"/> <input type="checkbox"/>

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23.	Is the facility's water supply sufficient for the intended operations and from an adequate source?	§110.37(a)	<input type="checkbox"/>	<input type="checkbox"/>
24.	Is water used in processing food or cleaning equipment safe and of adequate sanitary quality? Is running water at suitable temperature and under pressure?	§110.37(a)	<input type="checkbox"/>	<input type="checkbox"/>
25.	Is reused water maintained to prevent the increase of contamination of food?	§110.80(a)(1)	<input type="checkbox"/>	<input type="checkbox"/>
26.	Are there adequate, reasonably accessible toilet facilities?	§110.37(d)	<input type="checkbox"/>	<input type="checkbox"/>
27.	Are toilet facilities maintained in a sanitary condition and in good repair?	§110.37(d)(1)(2)	<input type="checkbox"/>	<input type="checkbox"/>
28.	Do toilet facilities have self closing doors?	§110.37(d)(3)	<input type="checkbox"/>	<input type="checkbox"/>
29.	Are doors to the toilet facilities designed not to open into areas where food is exposed to airborne contamination or have double doors or positive airflow systems?	§110.37(d)(4)	<input type="checkbox"/>	<input type="checkbox"/>
30.	Are hand-washing facilities adequate, convenient, and furnished with running water at a suitable temperature?	§110.37(e)(1)	<input type="checkbox"/>	<input type="checkbox"/>
31.	Are hand-washing facilities furnished with adequate hand cleaning and sanitizing preparations?	§110.37(e)(2)	<input type="checkbox"/>	<input type="checkbox"/>
32.	Are hand-washing stations equipped with sanitary towel service or suitable drying service?	§110.37(e)(3)	<input type="checkbox"/>	<input type="checkbox"/>
33.	Are devices and fixtures in toilet facilities designed to protect against recontamination of clean, sanitized hands?	§110.37(e)(4)	<input type="checkbox"/>	<input type="checkbox"/>
34.	Are there readily understandable signs directing employees to wash and, where appropriate, sanitize their hands?	§110.37(e)(5)	<input type="checkbox"/>	<input type="checkbox"/>
35.	Are refuse receptacles constructed and maintained to protect against contamination of food?	§110.37(e)(6)	<input type="checkbox"/>	<input type="checkbox"/>
36.	Is there adequate screening or other protection against pests?	§110.20(b)(7)	<input type="checkbox"/>	<input type="checkbox"/>
37.	Are pests excluded from all areas of the food plant?	§110.35(c)	<input type="checkbox"/>	<input type="checkbox"/>
38.	Are effective measures taken to exclude pests from processing areas?	§110.35(c)	<input type="checkbox"/>	<input type="checkbox"/>
39.	Are there restrictions and precautions to insure that the use of insecticides and pesticides will not contaminate food, food product surfaces and food packaging material?	§110.35(c)	<input type="checkbox"/>	<input type="checkbox"/>
Personnel				
40.	Does management take all reasonable measures and precautions to ensure disease control through medical exam, observation, exclusion, and reporting?	§110.10(a)	<input type="checkbox"/>	<input type="checkbox"/>
41.	Are employees instructed to report health conditions that might contaminate food, food product surfaces or food packaging materials to their supervisor?	§110.10(a)	<input type="checkbox"/>	<input type="checkbox"/>
42.	Does management take all reasonable measures and precautions to ensure cleanliness through hygienic practices?	§110.10(b)	<input type="checkbox"/>	<input type="checkbox"/>
43.	Are employees trained to protect against contamination of food by properly wearing suitable outer garments, hair nets, beard coverings, etc.?	§110.10(b)(1) & (6)	<input type="checkbox"/>	<input type="checkbox"/>
44.	Are employees trained to maintain adequate personal cleanliness?	§110.10(b)(2)	<input type="checkbox"/>	<input type="checkbox"/>
45.	Are employees trained to wash hands thoroughly before work and after each absence from their work station?	§110.10(b)(3)	<input type="checkbox"/>	<input type="checkbox"/>
46.	Are employees trained to remove unsecured jewelry and other objects that might fall into food?	§110.10(b)(4)	<input type="checkbox"/>	<input type="checkbox"/>
47.	Are gloves used for food handling made of an impermeable material and	§110.10(b)(5)	<input type="checkbox"/>	<input type="checkbox"/>

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	maintained in a clean sanitary condition?		<input type="checkbox"/>
48.	Are employees trained to store clothing or other personal belongings away from areas where food is exposed or where equipment or utensils are washed?	§110.10(b)(7)	<input type="checkbox"/>
49.	Are employees trained to confine eating, drinking, gum chewing, and use of tobacco to areas where food is not exposed or equipment and utensils are not washed?	§110.10(b)(8)	<input type="checkbox"/>
50.	Are employees trained to protect against contamination of food, food contact surfaces, or food packaging materials from microorganisms or other foreign substances?	§110.10(b)(9)	<input type="checkbox"/>
51.	Do personnel responsible for identifying plant sanitation failures or food contamination have the combination of education and experience to produce clean, safe food?	§110.10(c)	<input type="checkbox"/>
52.	Do food handlers and supervisors have appropriate training in proper food handling techniques and food protection principles?	§110.10(c)	<input type="checkbox"/>
53.	Is the responsibility for assuring compliance by all personnel with the requirements of the GMP regulation clearly assigned to competent supervisory personnel?	§110.10(d) & 110.80	<input type="checkbox"/>
Equipment			
54.	Are all plant equipment and utensils designed to be adequately cleanable and properly maintained?	§110.40(a)	<input type="checkbox"/>
55.	Is equipment designed and constructed to preclude adulteration of food with: lubricants, fuel, metal fragments, and contaminated water?	§110.40(a)	<input type="checkbox"/>
56.	Has equipment been installed in a way that facilitates cleaning of equipment and adjacent spaces?	§110.40(a)	<input type="checkbox"/>
57.	Are food contact surfaces made of corrosion resistant and non-toxic material?	§110.40(a)	<input type="checkbox"/>
58.	Are all equipment and utensils properly maintained?	§110.40(a)	<input type="checkbox"/>
59.	Are holding, conveying and manufacturing systems designed in a way to be maintained in a sanitary condition?	§110.40(d)	<input type="checkbox"/>
60.	Are seams on food contact surfaces smoothly bonded or otherwise maintained to minimize growth of microorganisms or accumulation of dirt, food particles, etc.?	§110.40(b)	<input type="checkbox"/>
61.	Is equipment taken apart for thorough cleaning as necessary?	§110.80(b)(1)	<input type="checkbox"/>
62.	Are the non-food contact surfaces of equipment in the food handling area constructed that it can be kept in a clean condition?	§110.40(c)	<input type="checkbox"/>
63.	Are non-food-contact surfaces cleaned as often as necessary to protect against the contamination of food?	§110.35(d)(3)	<input type="checkbox"/>
64.	Are freezers and cold storage compartments fitted with appropriate temperature measuring and/or recording devices to accurately show the compartment temperature?	§110.40(e)	<input type="checkbox"/>
65.	Are freezers and cold storage compartments fitted with automatic controls for regulating temperature or, in the case of manual operations, with an automatic alarm system to indicate a significant temperature change?	§110.40(e)	<input type="checkbox"/>
66.	Are instruments and controls for measuring, regulating, or recording temperature, pH, water activity, acidity, etc. accurate (i.e. calibrated)?	§110.40(f)	<input type="checkbox"/>
67.	Are compressed air or other gases mechanically introduced into food or used to clean food contact surfaces or equipment treated to insure that food is not contaminated with unlawful food additives?	§110.40(g)	<input type="checkbox"/>
68.	Are cleaning and sanitizing of utensils and equipment performed in a manner to	§110.35(a)	<input type="checkbox"/>

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	protect against contamination?		
69.	Are cleaning compounds and sanitizing agents free from microorganisms and safe for use?	§110.35(b)(1)	<input type="checkbox"/>
70.	Are toxic cleaning compounds, sanitizing agents, and pesticide chemicals used, identified, held, and stored in a manner to protect against contamination of food, food contact surfaces, and food packaging materials?	§110.35(b)(2)	<input type="checkbox"/>
71.	Are food contact surfaces including utensils and equipment surfaces cleaned frequently to protect against contamination?	§110.35(d)	<input type="checkbox"/>
72.	Are food contact surfaces used for manufacturing or holding low-moisture food dry and in a sanitary condition at the time of use?	§110.35(d)(1)	<input type="checkbox"/>
73.	In wet processing, are food contact surfaces cleaned and sanitized before use and after any interruption during which contamination could occur?	§110.35(d)(2)	<input type="checkbox"/>
74.	Are single-service items (paper cups, towels, etc.) stored, handled, and dispensed in an appropriate manner?	§110.35(d)(4)	<input type="checkbox"/>
75.	Are sanitizing agents safe and adequate under conditions of use?	§110.35(d)(5)	<input type="checkbox"/>
76.	Are cleaned and sanitized portable equipment with food contact surfaces and utensils stored in a manner that protects them from contamination?	§110.35(e)	<input type="checkbox"/>
77.	Is there adequate ventilation or control equipment to minimize odors and vapors?	§110.20(b)(6)	<input type="checkbox"/>
78.	Are fans and other air blowing equipment located in a manner to prevent contamination of food, food contact surfaces and food packaging materials?	§110.20(b)(6)	<input type="checkbox"/>
Processes and Controls			
79.	Are operations conducted in accordance with adequate sanitation principles?	§110.80	<input type="checkbox"/>
80.	Is there an appropriate quality control operation employed to ensure that food is suitable for human consumption and that food packaging material is safe and suitable?	§110.80	<input type="checkbox"/>
81.	Are all reasonable precautions taken to ensure that production procedures protect from contamination from any source?	§110.80	<input type="checkbox"/>
82.	Do raw materials or other ingredients contain levels of microorganisms that may produce food poisoning or other disease?	§110.80(a)(2)	<input type="checkbox"/>
83.	Are ingredients that contain microorganisms that may cause disease pasteurized or otherwise treated?	§110.80(a)(2)	<input type="checkbox"/>
84.	Are raw materials inspected, segregated or otherwise handled as necessary to ascertain that they are clean and ready for use?	§110.80(a)(1)	<input type="checkbox"/>
85.	Is all adulterated food (within the meaning of the FD&C Act) either rejected or treated/processed to eliminate contamination?	§110.80	<input type="checkbox"/>
86.	Is appropriate chemical, microbial, or extraneous material testing conducted to identify sanitation failures or possible food contamination?	§110.80	<input type="checkbox"/>
87.	Are containers inspected to ensure they do not contribute to contamination?	§110.80(a)(1)	<input type="checkbox"/>
88.	Do raw materials and other ingredients comply with FDA regulations, guidelines, and action levels for poisonous or deleterious substances?	§110.80(a)(3) & (4)	<input type="checkbox"/>
89.	Are raw materials and other ingredients, including rework, held in bulk or in containers designed to protect against contamination?	§110.80(a)(5)	<input type="checkbox"/>
90.	Are raw materials held at temperature and humidity levels that prevent food from being adulterated?	§110.80(a)(5)	<input type="checkbox"/>
91.	Are raw materials scheduled for rework identified as such?	§110.80(a)(5)	<input type="checkbox"/>

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92.	Are frozen raw materials and other ingredients kept frozen?	§110.80(a)(6)	<input type="checkbox"/>	<input type="checkbox"/>
93.	Is there careful monitoring of physical factors such as time, temperature, humidity, pH, pressure, and manufacturing operations such as freezing, dehydration, heat processing, etc.?	§110.80(b)(2)	<input type="checkbox"/>	<input type="checkbox"/>
94.	Are foods that can support the rapid growth of microorganisms held in a manner to prevent adulteration?	§110.80(b)(3)	<input type="checkbox"/>	<input type="checkbox"/>
95.	Are refrigerated foods kept at 45°F (7.2°C) or below as appropriate?	§110.80(b)(3)	<input type="checkbox"/>	<input type="checkbox"/>
96.	Are hot foods maintained at 140°F (60°C) or above?	§110.80(b)(3)	<input type="checkbox"/>	<input type="checkbox"/>
97.	Are acid or acidified foods held in hermetically sealed containers at ambient temperatures heat treated?	§110.80(b)(3)	<input type="checkbox"/>	<input type="checkbox"/>
98.	Are measures such as sterilizing, irradiating, pasteurizing, freezing, refrigerating, control of pH or water activity adequate to prevent the growth of undesirable microorganisms?	§110.80(b)(4)	<input type="checkbox"/>	<input type="checkbox"/>
99.	Is work in progress handled in a manner that protects against contamination?	§110.80(b)(5)	<input type="checkbox"/>	<input type="checkbox"/>
100.	Are effective measures taken to protect finished food from contamination by raw materials, other ingredients or refuse?	§110.80(b)(6)	<input type="checkbox"/>	<input type="checkbox"/>
101.	Are equipment, containers, and utensils used to process food constructed, handled, and maintained in a manner that protects against food contamination?	§110.80(b)(7)	<input type="checkbox"/>	<input type="checkbox"/>
102.	Are liquid or dry materials and other ingredients received and stored in bulk held in a manner to protect against contamination?	§110.80(a)(7)	<input type="checkbox"/>	<input type="checkbox"/>
103.	Are traps, sieves, metal detectors, magnets, etc. used to detect the inclusion of metal or other extraneous material?	§110.80(b)(8)	<input type="checkbox"/>	<input type="checkbox"/>
104.	Are food, raw materials and other ingredients that are adulterated disposed of in a manner to protect other food from contamination?	§110.80(b)(9)	<input type="checkbox"/>	<input type="checkbox"/>
105.	When reconditioning of adulterated food is done, is a proven effective method used?	§110.80(b)(9)	<input type="checkbox"/>	<input type="checkbox"/>
106.	Is reconditioned food examined and found free of contamination before being incorporated with other food?	§110.80(b)(9)	<input type="checkbox"/>	<input type="checkbox"/>
107.	Are mechanical manufacturing steps performed so as to protect food from contamination?	§110.80(b)(10)	<input type="checkbox"/>	<input type="checkbox"/>
108.	Is heat blanching, when required, performed in an effective manner and washed, when required, with water of safe and adequate sanitary quality?	§110.80(b)(11)	<input type="checkbox"/>	<input type="checkbox"/>
109.	Are batters, breading, and other similar preparations treated or maintained in a manner that protects against contamination?	§110.80(b)(12)	<input type="checkbox"/>	<input type="checkbox"/>
110.	Are filling, assembling, and packaging operations protected against contamination by use of safe and suitable material for food containers and packaging materials?	§110.80(b)(13)	<input type="checkbox"/>	<input type="checkbox"/>
111.	Are critical control points identified and controlled for filling, assembling, and packaging operations?	§110.80(b)(13)	<input type="checkbox"/>	<input type="checkbox"/>
112.	Are foods that rely on the control of water activity preventing the growth of undesirable microorganisms processed and maintained at a safe moisture level?	§110.80(b)(14)	<input type="checkbox"/>	<input type="checkbox"/>
113.	Are foods that rely principally on the control of pH for preventing the growth of undesirable microorganisms monitored and maintained at pH 4.6 or below?	§110.80(b)(15)	<input type="checkbox"/>	<input type="checkbox"/>
114.	Has ice in contact with food been made from water that is safe and of adequate sanitary quality and manufactured in accordance with GMPs?	§110.80(b)(16)	<input type="checkbox"/>	<input type="checkbox"/>
115.	Are human food manufacturing areas or equipment not used for manufacturing nonhuman food-grade animal feed or inedible products unless contamination of the	§110.80(b)(17)	<input type="checkbox"/>	<input type="checkbox"/>

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	human food is not reasonably possible?		
116.	Is the storage and transportation of finished food under conditions that protect against physical, chemical, or microbial contamination?	§110.93	<input type="checkbox"/>
117.	Is food containing defects above current defect action levels mixed with other lots of food?	§110.110(d)	<input type="checkbox"/>
118.	Does the finished product contain natural or unavoidable defects at low, non-hazardous levels?	§110.110(a)	<input type="checkbox"/>
119.	Have Good Manufacturing Practices been followed in producing the food?	§110.110(c)	<input type="checkbox"/>
120.	Has food containing defects above the current defect action level been mixed with another lot of food?	§110.110(d)	<input type="checkbox"/>

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