1.	Record Nr.	UNINA9911004844603321
	Autore	Dillon M
	Titolo	Auditing in the Food Industry : From Safety and Quality to Environmental and Other Audits
	Pubbl/distr/stampa	Burlington, : Elsevier Science, 2001
	ISBN	1-280-37221-4
		9786610372218
		1-59124-342-4
		1-85573-617-9
	Descrizione fisica	1 online resource (228 p.)
	Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition
	Altri autori (Persone)	GriffithC
	Disciplina	664
	Soggetti	Food industry and trade - Standards - Great Britain
		Food industry and trade - Production control - Auditing - Great Britain
		Food industry and trade - Quality control - Auditing - Great Britain
		Health & Biological Sciences
		Chemical & Materials Engineering
		Engineering & Applied Sciences
		Diet & Clinical Nutrition
		Chemical Engineering
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	Description based upon print version of record.
	Nota di contenuto	Front Cover; Auditing in the Food Industry: From Safety and Quality to Environmental and other Audits; Copyright Page; Table of Contents; Contributors; Chapter 1. Introduction; Part I: The auditing process; Chapter 2. Food standards and auditing; 2.1 Introduction: why have standards become so important?; 2.2 What are standards?; 2.3 Standards and specifications; 2.4 Increasing importance of HACCP based Codex standards (GATT); 2.5 European Union standards; 2.6 UK Food Safety Act; 2.7 The need for audit; 2.8 List of useful websites; 2.9 References; Appendix: Example taken from GMP Manual Chapter 3. What auditors look for3.1 Introduction; 3.2 Routine auditing: new suppliers; 3.3 Routine auditing: existing suppliers; 3.4 Non-routine auditing; 3.5 Summary; Chapter 4. Regulatory verification of

safety and quality control systems in the food industry; 4.1 Introduction: the role of safety and quality control systems in the food industry; 4.2 The principles of an effective food safety and quality control system; 4.3 The role of government and industry in achieving food safety and quality; 4.4 Regulatory verification versus audit 4.5 Regulatory verification of industry food safety and quality control systems4.6 The Canadian approach; Part II: Safety and quality; Chapter 5. Assessing supplier HACCP systems; 5.1 Introduction; 5.2 Retailers and the development of supplier HACCP systems; 5.3 Assessing supplier HACCP systems: routine audits; 5.4 Non-routine audits: the use of customer complaint data analysis; 5.5 Common weaknesses in HACCP systems; 5.6 The future development of HACCP; 5.7 Conclusions; Chapter 6. TQM systems; 6.1 Introduction; 6.2 The scope of a quality system; 6.3 Developing a quality system 6.4 Implementation6.5 Performance measuring and auditing; 6.6 Benefits; 6.7 Future trends; 6.8 References; Chapter 7. Auditing HACCP-based quality systems; 7.1 Introduction; 7.2 HACCP and quality systems; 7.3 Establishing benchmarks for auditing; 7.4 What the auditor should look for; 7.5 Future trends; 7.6 References; Chapter 8. Laboratories and analytical methods; 8.1 Introduction; 8.2 Legislative requirements; 8.3 FSA surveillance requirements; 8.4 Laboratory accreditation and quality control; 8.5 Proficiency testing; 8.6 Analytical methods 8.7 Standardised methods of analysis for contaminants8.8 Conclusion and future trends; 8.9 References; Appendix: Information for potential contractors on the analytical quality assurance requirements for food chemical surveillance exercises; Part III: Other types of audit; Chapter 9. Benchmarking; 9.1 Introduction; 9.2 Basic principles of benchmarking; 9.3 Understanding your organisation and its processes; 9.4 Identifying potential benchmarking partners; 9.5 Preparing for a benchmarking visit; 9.6 Analysis and improvement; 9.7 Review; 9.8 Managing the benchmarking process 9.9 Sources of further information and advice

Sommario/riassunto	The food industry faces an unprecedented level of scrutiny. Consumers are not only concerned with the safety and quality of food products but also the way in which they are produced. At the same time the food industry has developed new ways of assuring appropriate standards for its products and their methods of production, developing systems such as TQM and HACCP to identify and manage key steps in production. These new methods require new skills in auditing. Auditing in the food industry provides an authoritative guide to the range of standards and the auditing skills they demand.Part