



## C. HIGHLY TECHNICAL

## INSPECTION AGENDA – FOOD MANUFACTURER/ REPACKER/ BOTTLED WATER MANUFACTURER

Inspection Activity			
OPENING MEETING			
Presentation of inspection agenda, attendance sheet			
<ul> <li>Company presentation (plant layout, process flow, HACCP Plan, if any)</li> </ul>			
INSPECTION PROPER			
Storage/Warehouse facilities (raw materials, packaging materials and finished products)			
□ Premises (Sanitation: Sanitation Program/Pest Control /housekeeping/ventilation/Lighting etc.)			
☐ Storage fixtures (pallets, steel racks/cabinet)			
☐ Storage equipment (Temperature monitors)			
☐ Storage area/segregated areas for recalled/damaged/expired/returned products			
☐ Storage condition (Stock Rotation and arrangement)			
□ Records (temperature and RH, calibration, Stock Reconciliation/ Inventory, Dispatch)			
Processing area			
<ul> <li>Laboratory facility (If provided; mandatory to bottled water processor)</li> </ul>			
<ul> <li>Sanitary facilities (such as but not limited to gowning area, hand washing, toilet facilities)</li> </ul>			
Products (physical examination / Collection of samples)			
Transport & Dispatch of products			
□ Vehicle Maintenance, Personnel, Compliance to Storage Requirements			
DOCUMENTATION REVIEW			
<ul> <li>Quality Control Procedures/Quality Manual, GMP Manual and/or HACCP Manual</li> </ul>			
Standard Operating Procedures			
□ Cleaning and Sanitation (production area, equipment, premises)			
□ Rejection/Returns/Disposal			
□ Product Recall			
□ Retention Sample			
QC Methods and Procedures / Sanitation & Hygiene Records / Preventive Maintenance Records:      In bours and third party laboratory analysis (water, finished products).			
□ In-house and third-party laboratory analysis (water, finished products)			





		Production Record/Batch Manufacturing Records/Monitoring Records	
		Quality audits (internal/external)	
		Sanitation checklist	
		List of approved suppliers, certificate of analysis of raw materials and packaging materials	
		Calibration of monitoring/measuring instruments/equipment	
		Pest control program and records (including service reports and chemicals used)	
		Personnel training program and records (in-house/third party)	
		Health certificates of personnel	
		Documents relative to subcontracting of manufacturer	
		Verification of submitted licensing documentary requirements	
		Franchise agreement (if applicable)	
ļ	See Administrative Order 153 as reference for Good Manufacturing Practices (GMP)		
	REPORT WRITING		
	EXIT MEE	TING	