



NFA-FDC

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**CRITERIA FOR GOOD MANUFACTURING PRACTICES (GMP)  
CERTIFICATION**

**A. REQUIRED RATING TO QUALIFY FOR GMP CERTIFICATION**

FACTOR RATED	TYPE OF CERTIFICATE		
	Type A Certificate One (1) Year Validity	Type B Certificate Six (6) Months Validity	
1. Compliance with <i>Sanitation Standard Operating Procedure</i> Requirements	A	A	B
2. Compliance with <i>Production and Process Control</i> Requirements	A	B	A

**B. PLANT RATING TABLE\***

RATING	SCORE RANGE BY TYPE OF DEFICIENCY			
	MINOR	MAJOR	SERIOUS	CRITICAL
A	0-6	0-5	0	0
B	7 or more	6-10	1-2	0
C	N/A	11 or more	3-4	0
D	N/A	N/A	5 or more	1 or more

**C. DEFICIENCY DEFINITIONS\***

Minor Deficiency - A condition or practice which is not in accordance with the requirements of GMP but which is not considered to be a Major, Serious, or Critical Deficiency, e.g., floor-wall joints which are not covered

Major Deficiency - A condition or practice which:  
a) may inhibit general sanitation e.g., floor and walls surfaces which are not smooth,  
b) may result in the deterioration of product quality, but which is not considered to be a Serious or Critical Deficiency e.g., inadequate blanching temperature

Serious Deficiency - A condition or practice which:  
a) prevents proper plant sanitation e.g., presence of molds in most equipment and/or large portion of floor, walls  
b) may result in the production of a tainted, decomposed or unwholesome product, but which is not considered to be a Critical Deficiency e.g., presence of flies and other insects inside the plant

Critical Deficiency - A condition or practice which:  
a) results in the production of a product that is unwholesome e.g., unacceptable results of product analysis such as positive for *Salmonella* in the finished product  
b) presents a threat to the health and safety of the consumer e.g., inadequate retorting process in low-acid canned foods processing

\* Reference: Department of Fisheries and Oceans Canada, 1987. Fish Inspection Regulations Schedules 1 and 2. Handbook of Compliance. Registration of Fish Processing Establishments. Information and Publications Branch, Communications Directorate, Fisheries and Oceans, Ottawa, Ontario, DFO/3449.

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