



## **Good Manufacturing Practices (GMP) Program Summary**

Amoretti maintains a comprehensive Good Manufacturing Practices (GMP) program in accordance to 21 CFR, Part 117. The objective of the program is to set a policy for the GMPs necessary to produce consistently good quality, safe foods. All personnel are responsible for following the rules, without exception. Visitors are also expected to follow rules. Amoretti employees are trained the GMP programs and policies routinely.

Activities include, but are not limited to:

- General Facility Practices
- General Warehouse Uniform Policy
- Personal Hygiene and Welfare
- Handwashing
- Personal Item Policy
- Production area GMPs and Uniform Policy
- Food and Drink Policy
- Visitor and Management Policy
- Maintenance and Third-Party Contractor Policy

### **Verification and Validation**

A daily sanitation inspection is conducted for the purpose of verifying ongoing compliance to GMP's. Employee observation of hand washing compliance is conducted by supervisors and lead personnel each day. All of the daily inspection records are reviewed at least weekly to verify proper adherence and corrective actions as necessary. The monthly GMP self-audit is verification that proper inspection, documentation, and corrective action is made.

Validation activities of the program include review of GMP and personnel practice related complaints and compliance issues during Management meetings, conforming results during Finished Product Specification testing to validate GMP controls are effective and compliance confirmation during Third Party Audits. GMPs are confirmed to ensure they achieve the required result.