



Perry Johnson Registrars Food Safety Inc., (PJRFSI) is recognized globally as a key player in the food safety certification industry. PJRFSI is committed to providing value-added food safety certification to clients.

Our entire team believes that rigor and consistency during audit activities leads to higher levels of customer and end user satisfaction.

## **GOOD MANUFACTURING PRACTICES GUIDELINES (GMP) FOR ANY ORGANIZATION**

Food companies involved in the production, processing, or packaging of food products seek Good Manufacturing Practice (GMP) certification.

GMP certification is recognized globally as a standard for ensuring the quality, safety, and consistency of food & pharmaceuticals manufacturing. It is useful for companies seeking to demonstrate their commitment to producing products that meet rigorous quality standards, thereby gaining consumer trust, regulatory compliance, and business leverage.

**The main principles of GMP include:**

- 1. Hygiene and cleanliness in manufacturing facilities.**
- 2. Validation and documentation of manufacturing processes.**
- 3. Proper training of personnel to ensure competence.**
- 4. Control of raw materials and components used in production.**
- 5. Maintenance of equipment and facilities to prevent contamination.**
- 6. Quality control testing and validation of finished products.**
- 7. Documentation and record-keeping for traceability and accountability.**



**FOR MORE INFORMATION:  
GIVE US A CALL AT 1-855-757-7374  
OR VISIT OUR WEBSITE AT [WWW.PJRFSI.COM](http://WWW.PJRFSI.COM)**