



Upgrade of Ora Quality Manual to BRC standard

Importance of Quality Systems in Food Industry

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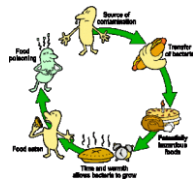


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Background information

- Foodborne disease and outbreaks
- How quality systems can help decrease number of outbreaks
- Understanding the BRC standard



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Main tasks

- Rewriting the quality manual
- Issue, document and implement work procedures and other relevant forms
- Inner audits – analyzing non-conformities and acting on them
- Third party audit from BRC



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Results?

- Inner audits non-conformities 2017 were total 98
 - Hope to have a lot fewer in 2018, aim is to be at least under 50 non-conformities
- At least 40 new filed and issued documents
- 2016 Ora was in BRC class B with 16 non-conformities. 2017 we got class B with 14 nc.
 - 2018 goal is to get class A with 10 or less nc.



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Highlights so far

- Working at Ora
- Gathering deep understanding of quality control and all the divers tasks that need to be maintained and done properly
- Understanding that the employees in the facility are key element to success



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