SECTION XIII

QUALITY CONTROL

GMP 13.1 The quality control (QC) program for each canned tuna manufacturing establishment shall be developed by the manufacturer and approved by the competent authority.

GMP 13.2 Staff responsible for QC shall be specifically designated and appropriately trained, with periodic upgrading to ensure that they remain abreast of current knowledge. Retort supervisors shall be trained to meet the standards required by the competent authority. QC staff shall identify and appropriately monitor in accordance with established procedures, the critical control points in the manufacturing process.

GMP 13.3 QC records must be maintained in an appropriate manner and be available for examination by management and appropriate government regulatory authorities.

REASON

The quality and safety of seafood products can be affected by a range of different factors. The most important of these include:

a) the characteristics expected of the products themselves,

b) the characteristics of the materials used to make them including ingredients, packaging and additives,

c) the conditions in which processing takes place, including the construction, equipping, maintenance, operation and sanitation of buildings, facilities and equipment,

d) the qualifications, reporting relationships and performance of personnel who perform work,

e) the activities they perform, including work methods and equipment operating procedures, and

f) steps taken to preserve quality and ensure safety during post-production storage and distribution,including conditions ofstorage, inventory management, shipping procedures and product recall.

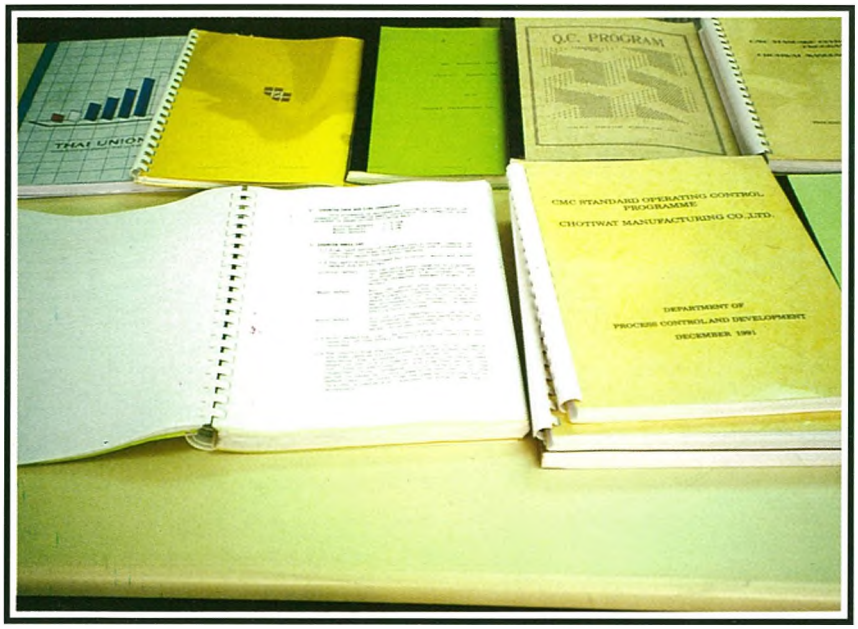
A comprehensive quality management program includes consideration of all of the following elements for each of the factors listed above:

1. Specifying and defining the requirements set by the buyer, company, GMP and regulations,
2. Designation of responsibilities for meeting requirements,
3. Communication of the requirements to people expected to meet them,
4. Definition of systems for measuring compliance with the requirements,
5. Establishment of guidelines and procedures for dealing with situations in which non-compliance is indicated by the measurement system,
6. Implementation of the system for measuring compliance and of the guidelines and procedures for dealing with non-compliance, and
7. Verification through documentation, follow-up, audit and external evidence that specifications have been met and/or that appropriate procedures have been followed.

Of the above elements, the first five have customarily been referred to collectively as "*quality assurance*", the sixth as "*quality inspection and process control*", the seventh as "*quality verification*"; and the total as "*quality control*".

Sensory evaluation of end product

Quality Control, or perhaps more appropriately "*quality management*", involves planning, organizing and controlling operations to ensure that products consistently meet requirements set for them, whatever those requirements may be. In this context, quality management is not separate from but is an integral part of every management function. With respect to product quality and safety, it emphasizes prevention, rather than detection of problems and it should involve every person whose decisions and activities can affect the consistent meeting of requirements. It also involves the channelling of raw materials into products for which they are most appropriate, considering the manufacturer's own needs to obtain optimum value from the raw material, process them efficiently, and satisfy the customers who will buy the products as well as any minimum requirements for product quality and safety set by regulatory authorities.



Quality manuals

Quality record verification