International
Food Safety & Quality Network

Laboratory Module for Food Operations

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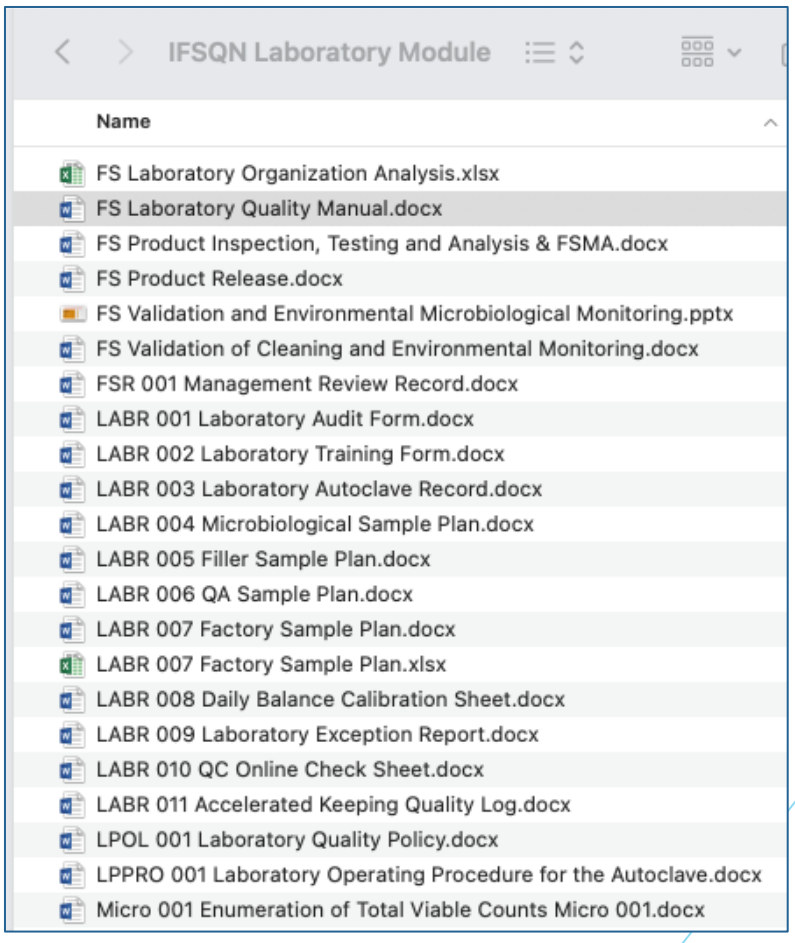
Included in the Laboratory Module for Food Operations:

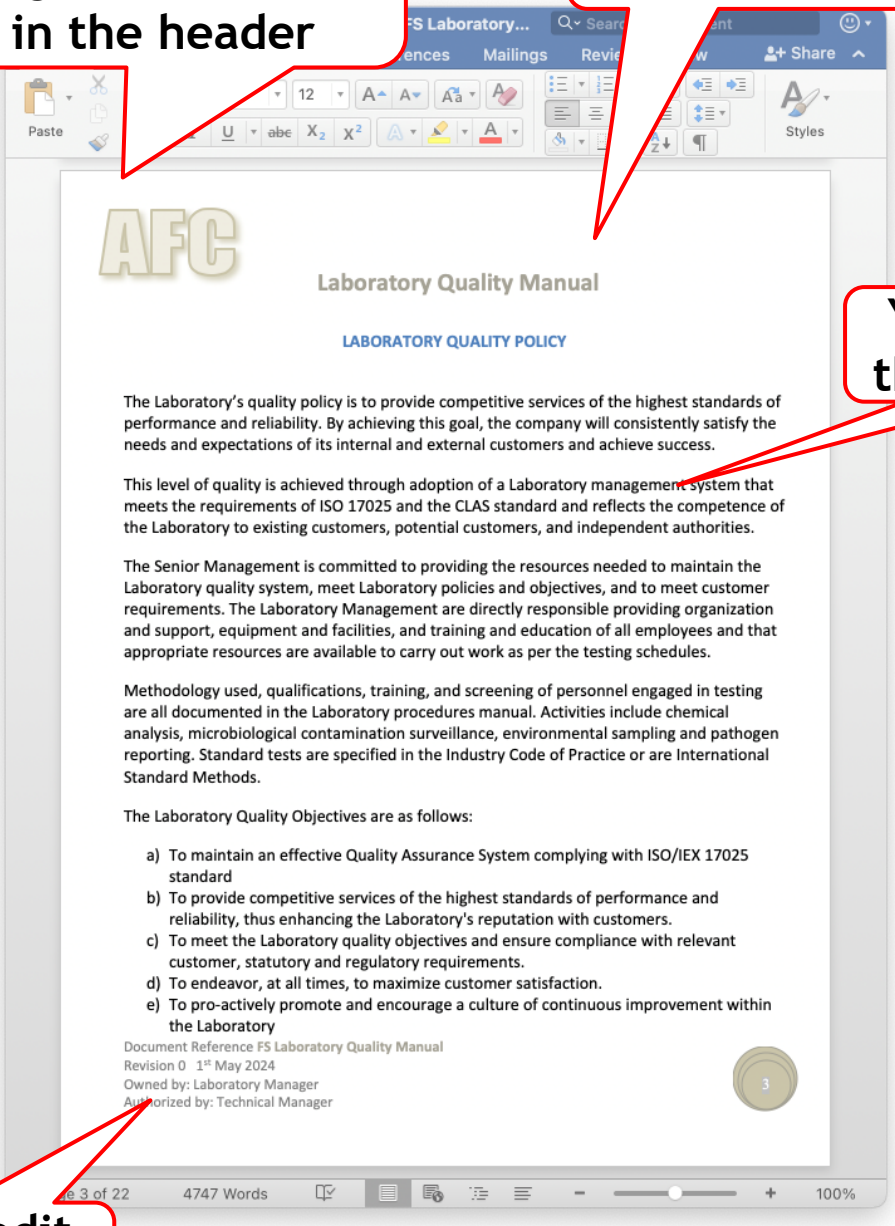
- ✓ Comprehensive Laboratory Quality Manual
- ✓ Example Product Inspection, Product Release and Environmental Monitoring Procedures
- ✓ Laboratory Standard Method Template Examples
- ✓ Laboratory Audit Template
- ✓ Example Sample Plans
- ✓ Supplementary Laboratory Records



Editable Laboratory Management System Procedures and Records in Microsoft Word format

For example put your company logo or name and address in the header

You can edit the header

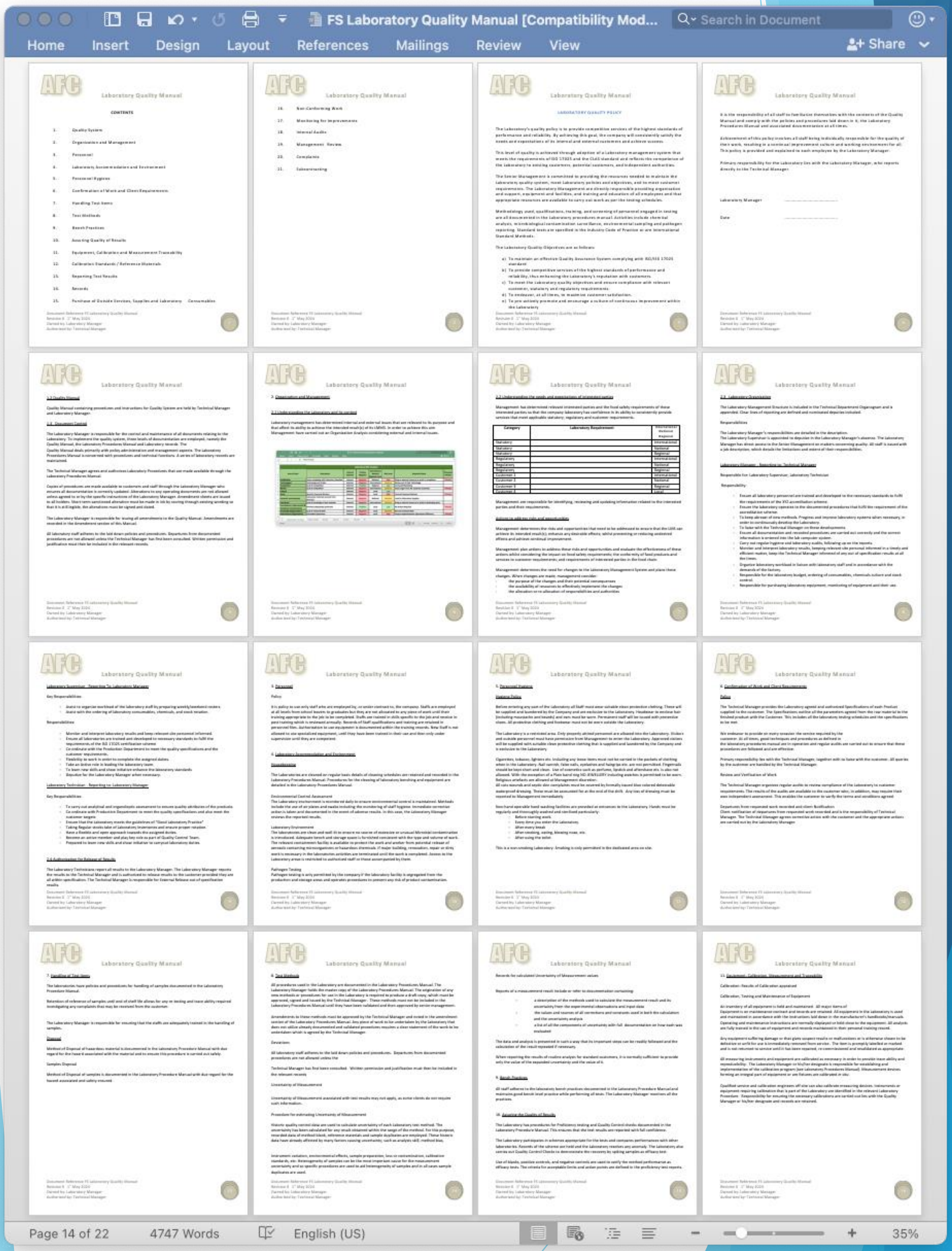


You can edit the main text

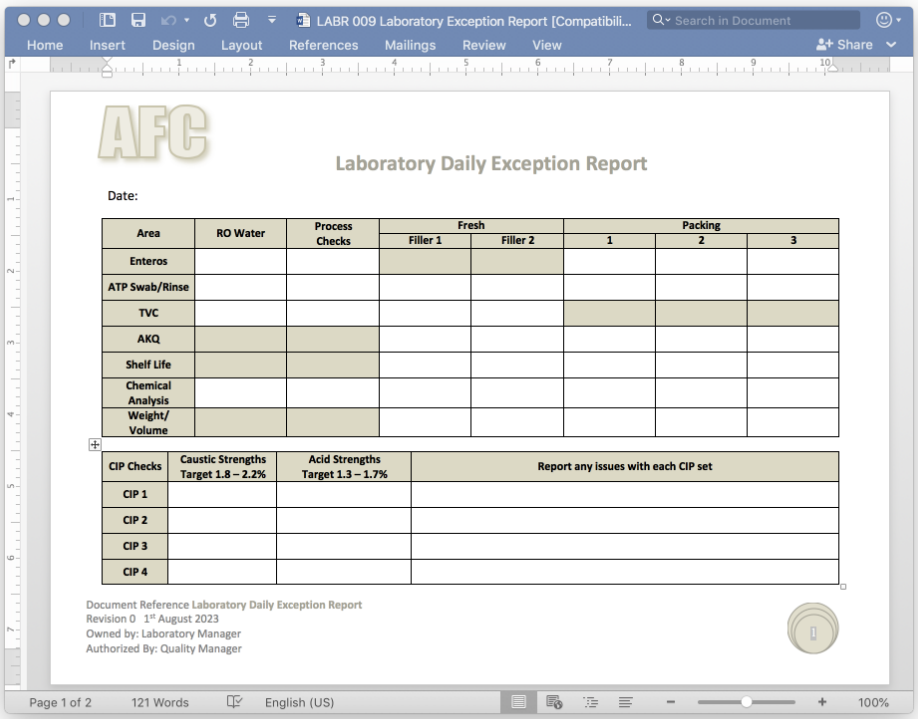
You can edit the footer

These Laboratory Management System Templates give you the foundations to develop your laboratory documentation, saving you time and money getting your laboratory up to speed.

ISO 17025 compliant Laboratory Quality Manual plus other supplementary laboratory documentation



Template Laboratory Records, Procedures and Product Sampling Plans.



LABR 009 Laboratory Exception Report [Compatibili...

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Laboratory Daily Exception Report

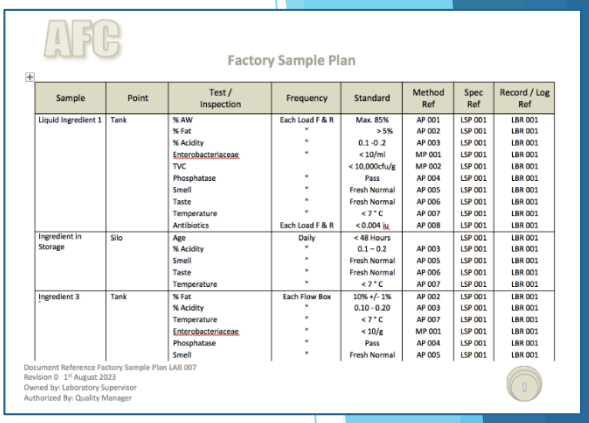
Date:

Area	RO Water	Process Checks	Fresh		Packing		
			Filler 1	Filler 2	1	2	3
Enteros							
ATP Swab/Rinse							
TVC							
AKQ							
Shelf Life							
Chemical Analysis							
Weight/ Volume							

CIP Checks	Caustic Strengths Target 1.8 – 2.2%	Acid Strengths Target 1.3 – 1.7%	Report any issues with each CIP set
CIP 1			
CIP 2			
CIP 3			
CIP 4			

Document Reference Laboratory Daily Exception Report
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

Page 1 of 2 121 Words English (US) 100%



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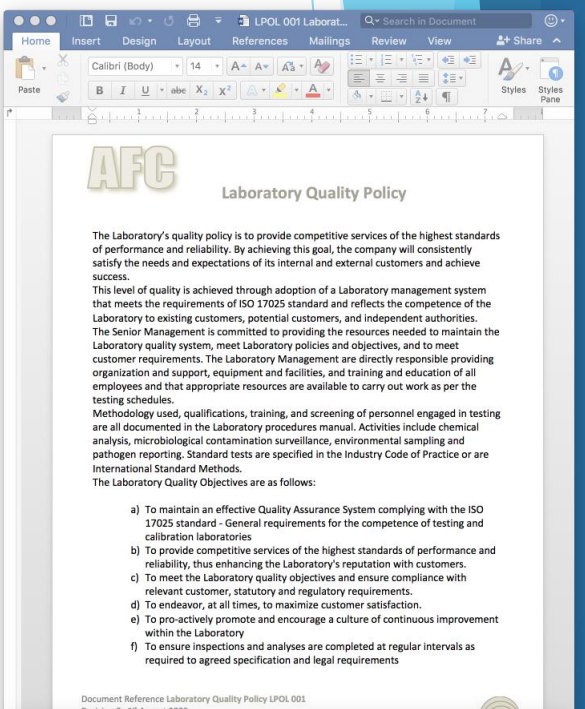
Factory Sample Plan

Sample	Point	Test / Inspection	Frequency	Standard	Method Ref	Spec Ref	Record / Log Ref
Liquid Ingredient 1	Tank	% AW	Each Load F & R	Max. 85%	AP 001	LSP 001	LBR 001
		% Fat	"	> 5%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.1 -0.2	AP 003	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/ml	MP 001	LSP 001	LBR 001
		TVC	"	< 10,000cfu/g	MP 002	LSP 001	LBR 001
		Phosphatase	"	Pass	AP 004	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
		Antibiotics	Each Load F & R	< 0.004 iu	AP 008	LSP 001	LBR 001
Ingredient in Storage	Silo	Age	Daily	< 48 Hours		LSP 001	LBR 001
		% Acidity	"	0.1 – 0.2	AP 003	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001
		Taste	"	Fresh Normal	AP 006	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
Ingredient 3	Tank	% Fat	Each Flow Box	10% +/- 1%	AP 002	LSP 001	LBR 001
		% Acidity	"	0.10 - 0.20	AP 003	LSP 001	LBR 001
		Temperature	"	< 7 °C	AP 007	LSP 001	LBR 001
		Enterobacteriaceae	"	< 10/g	MP 001	LSP 001	LBR 001
		Phosphatase	"	Pass	AP 004	LSP 001	LBR 001
		Smell	"	Fresh Normal	AP 005	LSP 001	LBR 001

Document Reference Factory Sample Plan LAB 007
Revision 0 1st August 2023
Owned by: Laboratory Supervisor
Authorized By: Quality Manager



LPOL 001 Laborat...

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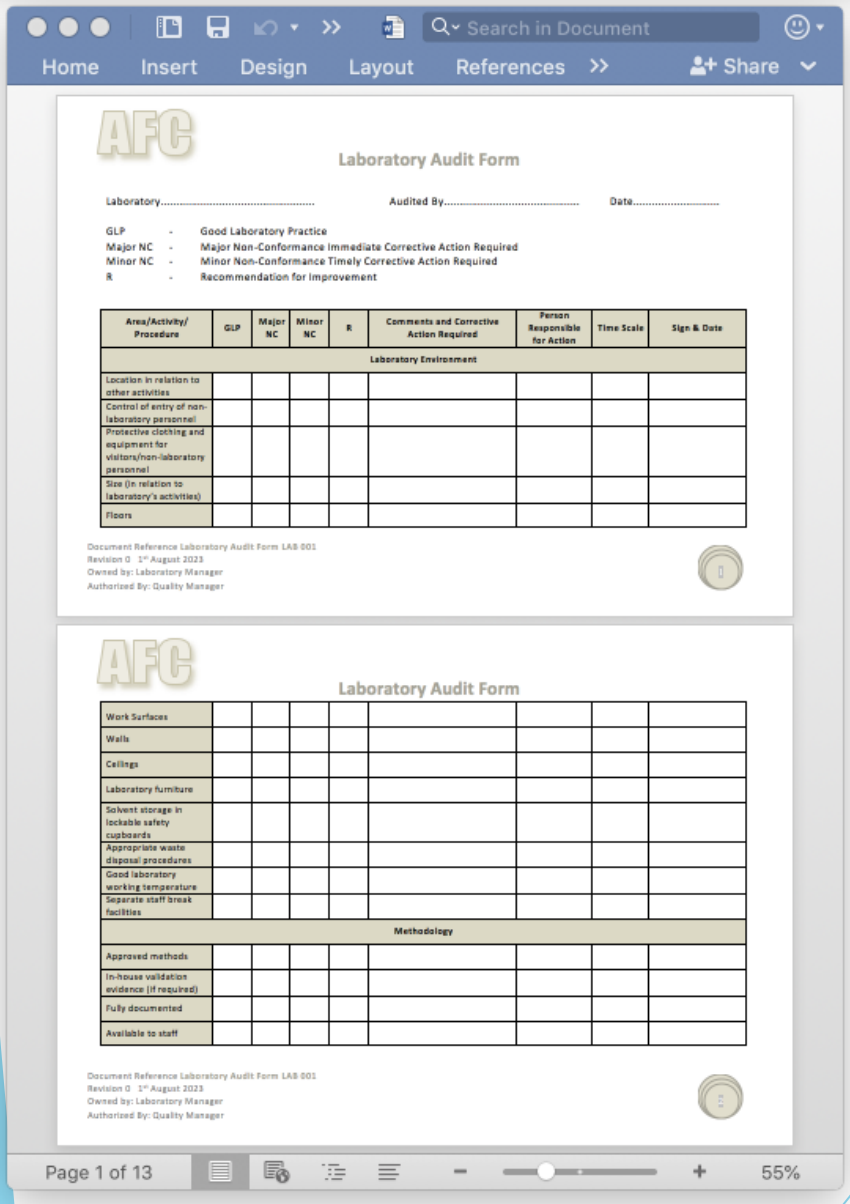
Laboratory Quality Policy

The Laboratory's quality policy is to provide competitive services of the highest standards of performance and reliability. By achieving this goal, the company will consistently satisfy the needs and expectations of its internal and external customers and achieve success.
This level of quality is achieved through adoption of a Laboratory management system that meets the requirements of ISO 17025 standard and reflects the competence of the Laboratory to existing customers, potential customers, and independent authorities.
The Senior Management is committed to providing the resources needed to maintain the Laboratory quality system, meet Laboratory policies and objectives, and to meet customer requirements. The Laboratory Management are directly responsible providing organization and support, equipment and facilities, and training and education of all employees and that appropriate resources are available to carry out work as per the testing schedules.
Methodology used, qualifications, training, and screening of personnel engaged in testing are all documented in the Laboratory procedures manual. Activities include chemical analysis, microbiological contamination surveillance, environmental sampling and pathogen reporting. Standard tests are specified in the Industry Code of Practice or are International Standard Methods.
The Laboratory Quality Objectives are as follows:

a) To maintain an effective Quality Assurance System complying with the ISO 17025 standard - General requirements for the competence of testing and calibration laboratories
b) To provide competitive services of the highest standards of performance and reliability, thus enhancing the Laboratory's reputation with customers.
c) To meet the Laboratory quality objectives and ensure compliance with relevant customer, statutory and regulatory requirements.
d) To endeavor, at all times, to maximize customer satisfaction.
e) To pro-actively promote and encourage a culture of continuous improvement within the Laboratory
f) To ensure inspections and analyses are completed at regular intervals as required to agreed specification and legal requirements

Document Reference Laboratory Quality Policy LPOL 001
Revision 0 1st August 2023



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Laboratory Audit Form

Laboratory..... Audited By..... Date.....

GLP - Good Laboratory Practice
Major NC - Major Non-Conformance Immediate Corrective Action Required
Minor NC - Minor Non-Conformance Timely Corrective Action Required
R - Recommendation for Improvement

Area/Activity/ Procedure	GLP	Major NC	Minor NC	R	Comments and Corrective Action Required	Person Responsible for Action	Time Scale	Sign & Date
Laboratory Environment								
Location in relation to other activities								
Control of entry of non-laboratory personnel								
Protective clothing and equipment for visitors/non-laboratory personnel								
Size (in relation to laboratory's activities)								
Floors								

Document Reference Laboratory Audit Form LAB 001
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

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Laboratory Audit Form

Work Surfaces								
Walls								
Ceilings								
Laboratory furniture								
Solvent storage in lockable safety cupboards								
Appropriate waste disposal procedures								
Good laboratory working temperature								
Separate staff break facilities								
Methodology								
Approved methods								
In-house validation evidence (if required)								
Fully documented								
Available to staff								

Document Reference Laboratory Audit Form LAB 001
Revision 0 1st August 2023
Owned by: Laboratory Manager
Authorized By: Quality Manager

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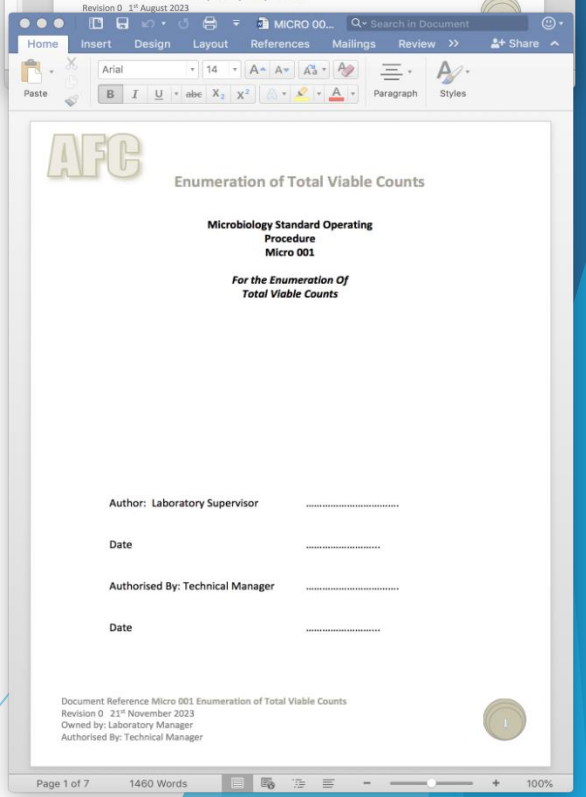

MICRO 00...

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Enumeration of Total Viable Counts

Microbiology Standard Operating Procedure
Micro 001

For the Enumeration Of Total Viable Counts

Author: Laboratory Supervisor .....

Date .....

Authorised By: Technical Manager .....

Date .....

Document Reference Micro 001 Enumeration of Total Viable Counts
Revision 0 21st November 2023
Owned by: Laboratory Manager
Authorised By: Technical Manager

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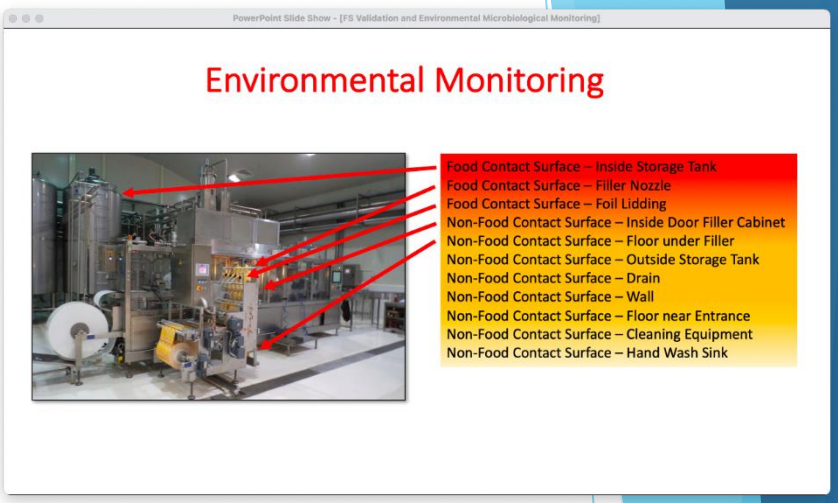
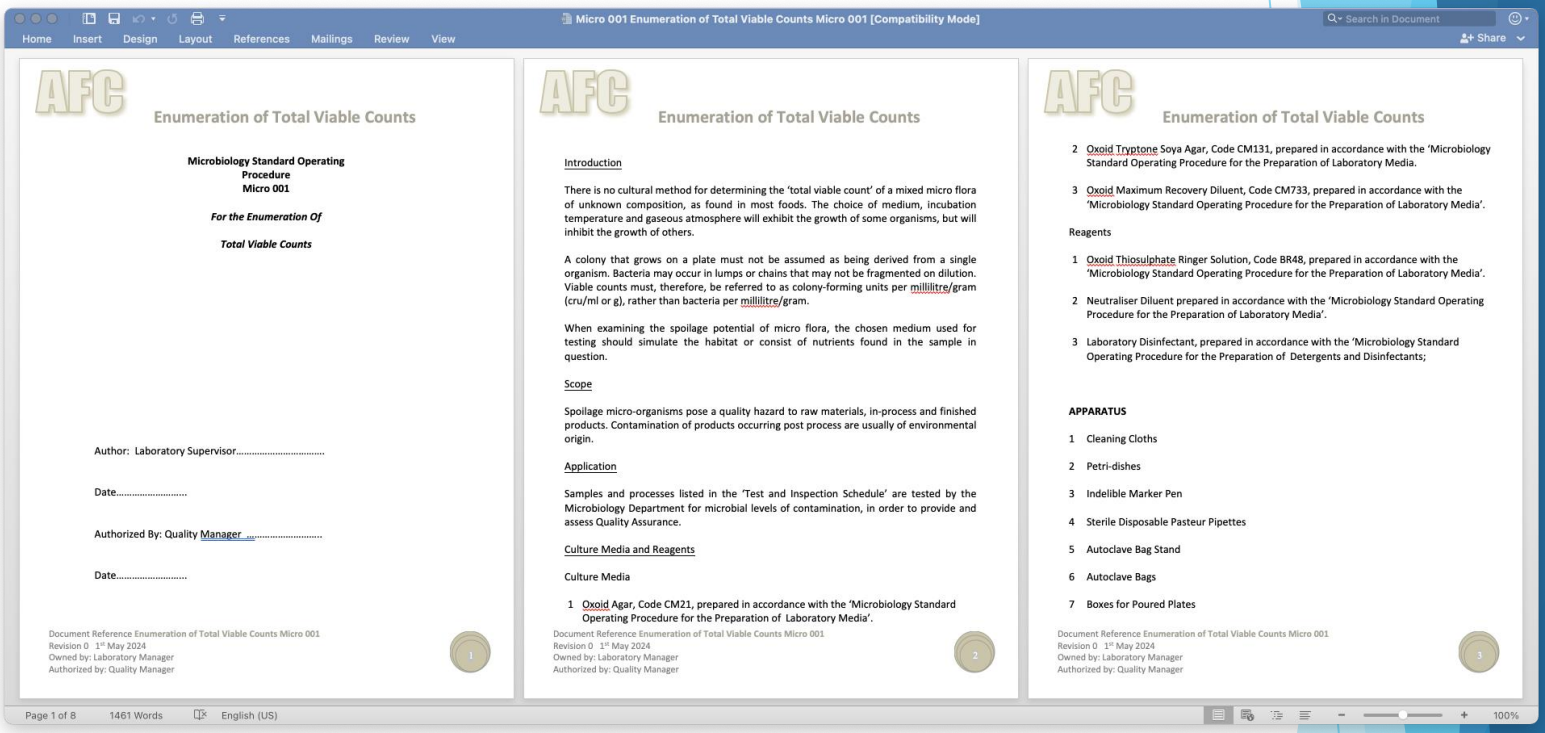
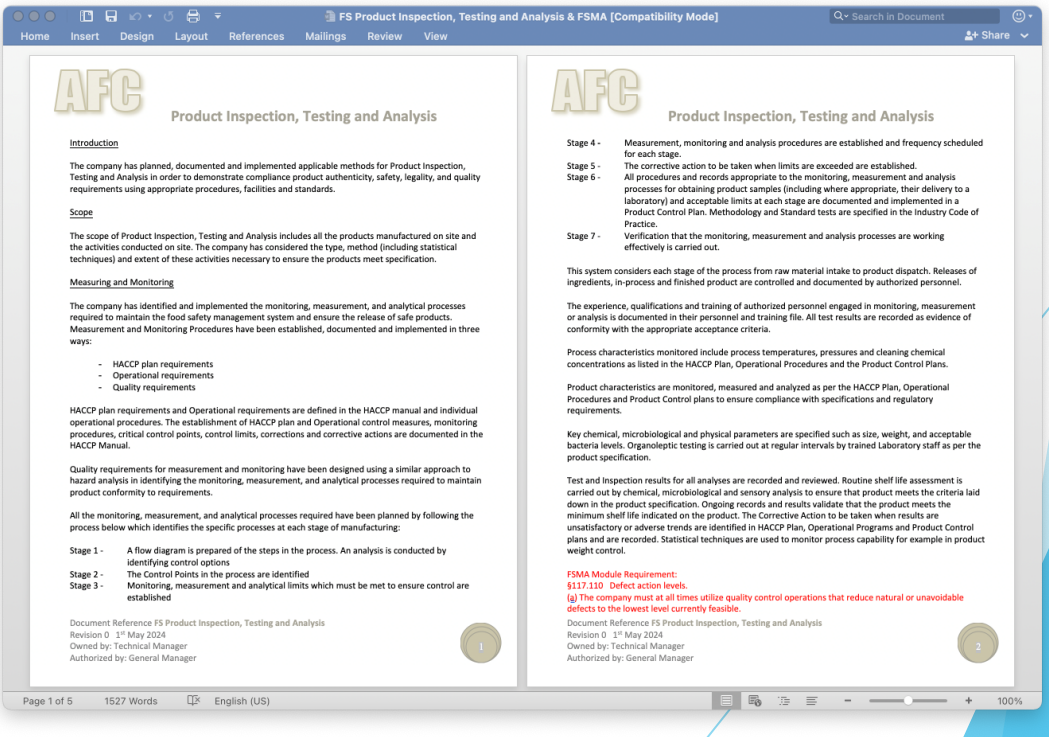
Template Laboratory Procedures and Sampling Plans







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Technical Support

Free Online Technical Support

One of the unique features of our packages is that we provide technical support.
This package includes online technical support and expertise to answer your questions and assist you in developing your Laboratory Management System.

Click here to order the Laboratory Module for Food Operations