

Stock Rotation and Product Release

Ensuring Stock Rotation and Product Release Concepts are Implemented at your Site

Development

To define detail, scope and purpose.

Development

This information can be used to develop food safety and quality programs that meet the requirements of modern Regulatory, Customer and Industry Standards:

- We take the time to explain the expectations and requirements of food safety and quality compliance as these relate to your food safety and quality programs.
- You may choose to use our Premium Resources to build, enhance or upgrade your food safety and quality program.
- We encourage you to share this webpage with any food compliance associates and peers you believe may benefit from our commitment to providing our users with user-friendly information and resources to achieve superior Food Compliance Culture.
- We welcome your suggestions for additions of general or specific content through the haccp.com Contact Page.

Key Definitions for Stock Rotation and Product Release

- **Best Before Date:** A Best Before Date is the date until which a food, when stored according to its stated conditions, is expected to retain its quality. Foods may still be safe to eat after this date, but quality may decline.
- **Certificate of Analysis, C of A, or COA:** A document that reports and certifies the test results of a product, commonly including confirmation of chemical, microbiological or physical composition.
- **FIFO:** FIFO is an acronym for First In, First Out; a method of inventory control where stock first placed in store is used before more recently acquired goods or materials. A related method, First Expired, First Out (FEFO), uses stock with the earliest expiry date first, regardless of the order in which it was received.
- **Positive Release:** Positive Release is a mechanism where finished product is held until nominated analytical results or other specified criteria confirm that it meets requirements before it is dispatched or released to customers.
- **Product Release:** The process and methodology through which finished products are made available for sale and dispatch to customers.
- **Stock Rotation:** Stock rotation is the practice employed by food businesses of moving or using products with an earlier expiry or best before date before other items.
- **Use By Date:** A Use By Date is the date after which a food with a short shelf life should not be sold or consumed for safety reasons, even if it appears fit to eat.

Stock Rotation and Product Release Development

When considering the development, documentation, and implementation of Stock Rotation and Product Release within food safety and quality management systems, the following information should be considered to ensure effective outcomes:

About Stock Rotation and Product Release



Older stock should be rotated to the front of display.

Procedures must be developed, documented, and implemented for Stock Rotation and Product Release to ensure older stock is used first. These procedures must include requirements for the appropriate rotation of raw materials, work in progress, chemicals, packaging, and finished products. Stock Rotation and Product Release procedures are commonly managed alongside systemic elements such as product identification and traceability and good manufacturing practices.

Stock rotation systems must be developed, documented, and implemented to ensure older foods are used first to avoid spoilage. This applies to chilled and frozen foods as well as other products. In general, you should apply the first in first out rule, or FIFO as it is commonly known.

Foods that have a relatively long shelf life such as tinned products, cereals, and other ambient storage items are generally labelled with a Best Before date. It is generally lawful to sell these foods after the best before date, provided they remain safe and suitable and are not misdescribed, but the product may suffer organoleptic or physical degradation due to its age.

Potentially hazardous foods with a short shelf life in which pathogenic microorganisms can grow are generally labelled with a Use By date. In many jurisdictions it is an offence to display for sale or sell food after its Use By date has passed, even if it appears to still be fit to eat, so you should confirm the requirements of your regulator. A Use By date generally applies to the end of the day shown.

The shelf life and date codes of food products only remain valid if the recommended storage and handling conditions have been met. This includes adherence to elements such as required temperature controls.

Where products have variable shelf lives, or where older stock may not have been received first, First Expired, First Out (FEFO) should be applied so that stock is used according to its expiry or best before date and not its date of receipt. This is particularly important for chilled and short life items.

Stock status should also be controlled. Product that is on hold, quarantined, or awaiting release should be clearly identified and segregated where practicable, and must not be used or dispatched until an authorised person has released it.

The application of an effective stock rotation and FIFO system will consider the following elements:

- Use oldest items first;
- Place newly received goods at the back of the storage area, or underneath older stock items so that the older stock is used first;
- Record the receival date and use by or best before date on foods as they are received to ensure clear identification of stock age;
- Record the use by or best before date and traceability details on food items after opening or when they are decanted into other containers;
- Record production date and use by or best before dates on food items that are not scheduled to be used or further processed immediately;
- A documented FIFO policy may include a written procedure that ensures correct product rotation and usage according to shelf life and product date codes.

Product Release

Product release policies and procedures are developed, documented, and implemented to ensure food products released for dispatch and distribution are safe and of substantial quality. The application of an effective HACCP Plan within any food business, should, by its nature, control any potential product hazards or non-conformance issues before the Product Release step. In this context, it is important to consider that with changes to the way we manage the supply chain, sometimes through third-party transport, storage, and logistics providers, there are many opportunities for non-released food to be made available to consumers.

An effective Product Release Policy may include the following elements:

- Nomination of responsibility for product release;
- Nomination of authorised persons for product release;
- Nomination of records for product release. The verification of HACCP, CCP, and QCP Monitoring records are commonly used as product release records;
- Nomination of requirements for review of the product release procedure.

An effective Product Release Procedure may include the following elements:

- Specific methods used to verify the suitability of products to be released;
- Verification of authorised persons facilitating product release activities.

Some products require analytical assessments before dispatch or release to customers; this is commonly known as Positive Release. Positive Release is a mechanism designed to ensure the safety or quality of finished products. This is commonly implemented to ensure every batch of product meets the specified criteria for physical, microbiological, and chemical parameters. In cases where Positive Release is required, policies and procedures must be available to summarize responsibility and methodologies.

A Positive Release scenario is common where a Certificate of Analysis is required to accompany dispatch items at the request of the customer. A Certificate of Analysis often contains a summary of the product's conformance against specified critical criteria.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Development requirements in relation to their items.

Stock Rotation and Product Release Development Key Points

- Stock Rotation and Product Release programs must be developed to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The Senior Management of your business facilitate a commitment to ensuring adequate resources to the development of your Stock Rotation and Product Release program;
- Should you require additional resources for the development of Stock Rotation and Product Release program elements, please discuss this with the relevant Senior Management representative;
- A properly developed Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly developed Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Documentation

To establish the developed detail in a viewable format to facilitate information.

Documentation

Document: A document provides guidance and/or direction for performing work, making decisions, or rendering judgments that affect the safety or quality of the products or services that customers receive.

Documented policies, procedures, work instructions, and schedules form the basis of any food safety and quality management system. The following documentation formats may be considered to ensure ongoing compliance with

specified requirements for Stock Rotation and Product Release:

- Stock Rotation and Product Release policy;
- Stock Rotation and Product Release development procedures;
- Stock Rotation and Product Release implementation procedures and work instructions;
- Stock Rotation and Product Release monitoring procedures;
- Stock Rotation and Product Release corrective and preventative action procedures;
- Stock Rotation and Product Release verification schedule;
- Stock Rotation and Product Release verification procedures;
- Stock Rotation and Product Release validation schedule;
- Stock Rotation and Product Release validation procedures;
- Stock Rotation and Product Release training procedures.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Documentation requirements in relation to their items.

You may wish to visit the Stock Rotation and Product Release Templates section of haccp.com for examples of Stock Rotation and Product Release documentation, record, and resource formats commonly applied within food safety and quality systems.

Stock Rotation and Product Release Documentation Key Points

- Stock Rotation and Product Release programs must be documented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- All documented Stock Rotation and Product Release program elements must be controlled to ensure compliance;
- Key documented Stock Rotation and Product Release program elements should be available to your business team at all times to ensure they can facilitate required tasks;
- A properly documented Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly documented Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Implementation

To facilitate the application of the documentation.

Implementation

Implementation: Implementation is the application of documented food safety and quality system elements into the actual business operation.

The implementation of Stock Rotation and Product Release within any food business requires genuine commitment from senior management, staff, and visitors to ensure the nominated goals of implementation are achievable on an ongoing basis. It is a step that requires significant planning and consideration of general and specific food business circumstances to ensure the outcomes of Stock Rotation and Product Release do not negatively impact the safety and quality of the food items dispatched from the business.

Implementation of Stock Rotation and Product Release must include a clear definition of responsibilities and authorities for all levels of participation by senior management, staff, and visitors to the site.

When implementing Stock Rotation and Product Release within a food safety and quality system, you may wish to consider the following requirements before completion:

- Communication and display of the Stock Rotation and Product Release policy;
- Completion of Verification and Validation of Stock Rotation and Product Release development procedures;

- Availability of Stock Rotation and Product Release implementation procedures and work instructions;
- Availability of Stock Rotation and Product Release monitoring procedures and record templates where applicable;
- Availability of Stock Rotation and Product Release corrective and preventative action procedures and record templates where applicable;
- Availability of the Stock Rotation and Product Release verification schedule;
- Availability of Stock Rotation and Product Release verification procedures;
- Availability of the Stock Rotation and Product Release validation schedule;
- Availability of Stock Rotation and Product Release validation procedures;
- Completion of Stock Rotation and Product Release training procedures;
- Completion of product design and development requirements related to Stock Rotation and Product Release;
- Completion of process design and development requirements related to Stock Rotation and Product Release;
- Completion of training for team members who have responsibilities and involvement within Stock Rotation and Product Release;
- Completion of competency approval for team members who have responsibilities and involvement within Stock Rotation and Product Release.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Implementation requirements in relation to their items.

Stock Rotation and Product Release Implementation Key Points

- Stock Rotation and Product Release programs must be Implemented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Your Stock Rotation and Product Release program must be fully implemented as per relevant documented Policies, Procedures, and Work Instructions;
- The implementation of Stock Rotation and Product Release requires a commitment to the provision of resources by the Senior Management of your business;
- A properly implemented Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly implemented Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Monitoring

To review, confirm and document evidence of the implementation against documented limits.

Monitor

Monitoring: Monitoring is the act of reviewing and confirming measurable parameters of a defined process or product status.

Monitoring requirements within food industry sectors are generally identified against limits of acceptability defined within HACCP plans, implementation procedures, and work instructions. Monitoring usually includes some element of record-keeping, which may be maintained manually or through digital systems. It is important to consider that advancements in technology have spawned many systems and processes which are self-monitored and/or self-adjusted when variances are identified. Regardless of the system used, the goal of any monitoring activity is to provide sufficient evidence that any limit of acceptability has been met.

Traditional Stock Rotation and Product Release monitoring requirements include manual recording and the application of corrective actions when the results of monitoring are found to be outside acceptable limits. Corrective Actions should also generally be strongly linked to the monitoring process where applied to ensure full traceability of the applied actions.

Common monitoring activities and record formats may apply to Stock Rotation and Product Release:

- Stock Rotation: Inventory listings, either manual or as outputs from inventory management software and digital systems, can provide summaries of stock holdings that are commonly used to ensure FIFO systems are appropriately facilitated.
- Product Release Records: Systemic and specific records are commonly maintained to display the released status of finished products. These are often inclusive of an authorised product release, including the details of the customer or entity to which the products are to be released, and the release date and time.
- Stock Rotation Check Record: A Stock Rotation Check Record format is commonly used to confirm that stock is being rotated in line with FIFO or FEFO. Formats are commonly inclusive of Date, Storage Area, Item, Date Code Checked, Outcome, and Name of Person Checking.
- Product Hold and Release Register: A Product Hold and Release Register format is commonly used to record the status of product that is on hold or has been released. Formats are commonly inclusive of Product Name, Batch or Lot Code, Reason for Hold, Hold Date, Release Decision, Authorising Person, and Release Date.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Monitoring requirements in relation to their items.

You may wish to visit the Stock Rotation and Product Release Templates section of haccp.com for examples of Stock Rotation and Product Release documentation, record, and resource formats commonly applied within food safety and quality systems.

Stock Rotation and Product Release Monitoring Key Points

- Monitoring provides real-time confirmation and evidence that your risk-based FS&Q Controls are effectively implemented;
- Stock Rotation and Product Release programs must be monitored to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Monitoring of Stock Rotation and Product Release must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated monitoring records for Stock Rotation and Product Release must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly monitored Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly monitored Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Corrective Action and Preventative Action

To apply "real time" interventions to documented monitoring limits.

Corrective Action and Preventative Action

Corrective Action: Corrective action is mandatory action to be taken when a deviation from the Quality System occurs, particularly in relation to a Critical Control Point or other control measure.

Preventative Action: At any step in the process where a hazard has been identified, preventative action must be put into place to prevent recurrence.

Corrective Action and Preventative Action is implemented to ensure that any identified non-conformance issues are documented, investigated, and rectified within appropriate time-frames. Corrective action is any action applied to regain control over a product, process, policy, or procedure that has been identified as being non-conforming outside nominated limits of acceptability. Preventative action is any action applied to prevent any identified non-conformance from reoccurring.

The outcomes of corrective and preventative actions should result in regained process control after effective application. Specified corrective actions are commonly linked to the HACCP Plans and the food business

certification process.

Below are Corrective Action and Preventative Action examples which may be associated with Stock Rotation and Product Release related non-conformance:

- Review of the Stock Rotation and Product Release policy;
- Review of Stock Rotation and Product Release development procedures;
- Review of Stock Rotation and Product Release implementation procedures and work instructions;
- Review of Stock Rotation and Product Release monitoring procedures;
- Review of Stock Rotation and Product Release corrective and preventative action procedures;
- Review of the Stock Rotation and Product Release verification schedule;
- Review of Stock Rotation and Product Release verification procedures;
- Review of the Stock Rotation and Product Release validation schedule;
- Review of Stock Rotation and Product Release validation procedures;
- Review of Stock Rotation and Product Release training procedures;
- Re-training in Stock Rotation and Product Release;
- Review of management review activities to include Stock Rotation and Product Release as an agenda item;
- Segregation and assessment of out of date stock found in storage;
- Initiation of product hold procedures where safety or quality may be compromised;
- Initiation of a product recall or product recall procedures where investigations show that there is a substantial safety and/or quality risk to the released product;
- Contacting stakeholders including customers regarding any confirmed or potential Stock Rotation and Product Release concerns involving their product.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Corrective Action requirements in relation to their items.

You may wish to visit the Corrective Action and Preventative Action section of haccp.com for examples of best practice applications for this food safety and quality system element.

Stock Rotation and Product Release Corrective Action and Preventative Action Key Points

- The implementation of Corrective Action and Preventative Action provides confidence that your FS&Q Program is effectively implemented and that FS&Q criteria are being met;
- Where deviations or variations are observed, Corrective Action and Preventative Actions must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Corrective Action and Preventative Action of Stock Rotation and Product Release must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Records of Corrective Action and Preventative Action for Stock Rotation and Product Release must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- Proper application of Corrective Action and Preventative Action for your Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poor application of Corrective Action and Preventative Action for your Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Verification

To review and confirm documented monitoring and corrective actions against documented parameters.

Verify

Verification: The act of reviewing, inspecting, testing, checking, auditing, or otherwise establishing and documenting whether items, processes, services, or documents conform to specified requirements.

Verification is the detailed review of all food safety and quality system elements to confirm that they are effectively developed, documented, implemented, monitored, and reviewed. All food safety and quality system elements, including documented policies, procedures, training, HACCP plans, and their operational applications must be verified on an ongoing scheduled basis. The verification process commonly includes a defined schedule for which verification activities are required, how often they are conducted, who is responsible, and detailed documented procedures for each nominated verification activity.

The general goal of an established verification process is to ensure any systemic non-conformance issues are identified and rectified within an appropriate time frame. When non-conformance issues are identified through the verification process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

The following examples of verification activities may apply to Stock Rotation and Product Release:

- Review of the Stock Rotation and Product Release policy;
- Review of Stock Rotation and Product Release development procedures;
- Review of Stock Rotation and Product Release implementation procedures and work instructions;
- Review of Stock Rotation and Product Release monitoring procedures;
- Review of Stock Rotation and Product Release monitoring records;
- Review of Stock Rotation and Product Release corrective and preventative action procedures;
- Review of the Stock Rotation and Product Release verification schedule;
- Review of Stock Rotation and Product Release verification procedures;
- Review of the Stock Rotation and Product Release validation schedule;
- Review of Stock Rotation and Product Release validation procedures;
- Review of Stock Rotation and Product Release training procedures;
- Review of Stock Rotation and Product Release performance since the last review and historically;
- Analytical testing of product or process to ensure the effectiveness of Stock Rotation and Product Release;
- Inclusion of Stock Rotation and Product Release as an agenda item within the Management Review Process.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Verification requirements in relation to their items.

You may wish to visit the Verification Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

Stock Rotation and Product Release Verification Key Points

- Your verification program provides evidence that your FS&Q Controls have worked;
- Stock Rotation and Product Release programs must be verified to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The verification of Stock Rotation and Product Release must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;
- Nominated verification records for Stock Rotation and Product Release must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly verified Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly verified Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Validation

To confirm the documented monitoring or procedural limits.

Validate

Validation: The process of gathering evidence to provide a scientific basis for the documented act of demonstrating that a procedure, process, and activity will consistently lead to the expected results. It often includes the qualification of systems and equipment.

Validation is the provision of evidence to support the limits of control or acceptability for food safety or quality parameters nominated within systemic elements. Limits of control or acceptability are commonly included within documented food safety and quality systems elements such as procedures, HACCP plans, and specifications.

Common sources of validation include regulatory and legislative standards, finished product specifications and customer requirements, industry codes of practice and guidelines, verified and validated research, historical product, and process control outcomes, and analytical testing.

The general goal of an established validation process is to ensure that limits of control or acceptability are supported by evidence, and that any gaps identified are addressed through Corrective Actions and Preventative Actions.

Validation activities are commonly defined within the verification schedules and procedures of established food safety and quality management systems.

The following examples may apply to the validation of the limits of control or acceptability for Stock Rotation and Product Release:

- Confirmation of nominated food safety and food quality control limits for Stock Rotation and Product Release. These limits may apply to regulatory, industry, customer, or finished product specifications;
- Confirmation of analytical testing methods being used to confirm the effectiveness of Stock Rotation and Product Release and ensure the accuracy of outcomes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Validation requirements in relation to their items.

You may wish to visit the Validation Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

Stock Rotation and Product Release Validation Key Points

- Your validation program provides evidence that your FS&Q Controls will work;
- Stock Rotation and Product Release programs must be validated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The validation of Stock Rotation and Product Release must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;
- Nominated validation records and supporting documentation for Stock Rotation and Product Release must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly validated Stock Rotation and Product Release program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly validated Stock Rotation and Product Release program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Training, Competency and Resources

Skills, knowledge and competency requirements to facilitate development, documentation, implementation, monitoring, corrective action, verification and validation of every Food Safety and Quality System Element.

Skills and Knowledge

Skills and Knowledge: Skills and knowledge are attributes of human interactions commonly linked to competency within any specified job-related task.

Training and competency requirements for Stock Rotation and Product Release must be ongoing, including regularly scheduled reviews to ensure the effectiveness of training and competency outcomes.

Team members who have defined responsibilities regarding Stock Rotation and Product Release should have knowledge including:

- Basic Stock Rotation and Product Release requirements;
- Positive outcomes of Stock Rotation and Product Release;
- Negative outcomes of a lack of Stock Rotation and Product Release;
- Current Stock Rotation and Product Release procedures, methods, and techniques;
- General operational, corporate, and social awareness regarding Stock Rotation and Product Release;
- Regulatory, industry, and customer requirements regarding Stock Rotation and Product Release.

Team members who have defined responsibilities regarding Stock Rotation and Product Release should have skills including:

- Competency regarding basic Stock Rotation and Product Release;
- Effective application of current Stock Rotation and Product Release procedures, methods, and techniques;
- The basic development, documentation, and implementation of HACCP and Prerequisite Programs within the food industry sector.

Team members who have defined responsibilities regarding Stock Rotation and Product Release should have access to resources including:

- Stock Rotation and Product Release training;
- Stock Rotation and Product Release associations and events;
- Regulatory standards, industry and customer information and updates regarding Stock Rotation and Product Release;
- Incidents within the food industry sector regarding Stock Rotation and Product Release;
- Commitment to Stock Rotation and Product Release by senior management;
- Suitably qualified food industry professionals with verified experience in Stock Rotation and Product Release;
- Effective communication systems including email, internet, and phone through which Stock Rotation and Product Release information can be sent and received within suitable timeframes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Stock Rotation and Product Release Training, Competency, and Resources requirements in relation to their items.

You may wish to visit the Training, Competency, and Resources section of haccp.com for examples of best practice applications for this food safety and quality system element.

Stock Rotation and Product Release Training, Skills, and Knowledge Key Points

- Your Training, Skills, and Knowledge program ensures all participating personnel, visitors, and contractors have the required skills and knowledge to effectively facilitate the requirements of your FS&Q Program;
- Training, Skills and Knowledge programs for Stock Rotation and Product Release must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Training, Skills, and Knowledge programs for Stock Rotation and Product Release must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;

- Training, Skills, and Knowledge records for Stock Rotation and Product Release must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- Properly applied Training, Skills, and Knowledge programs for Stock Rotation and Product Release will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poorly applied Training, Skills, and Knowledge programs for Stock Rotation and Product Release will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

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