

Verification Activities

Ensuring your Food Compliance Program has been Verified so you are Confident it has Controlled Anticipated Hazards

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 Verification Activities

- **Control Measure:** Any action or activity that can be used to prevent, eliminate, or reduce an identified hazard. Control measures determined to be essential for food safety are applied at critical control points in the flow of food.
- **Internal Audit:** A scheduled and documented review, conducted by competent personnel within the food business, to determine whether food safety and quality system elements conform to specified requirements and are effectively implemented.
- **Retention Sample:** A sample of a finished product held under defined conditions for a defined period, so that it can be assessed if a safety or quality concern is identified after release.
- **Shelf Life:** The period during which a food product remains safe and of acceptable quality when stored under its stated conditions.
- **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.
- **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 Activities Development

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

About Verification Activities

Many processes within the food safety system require both validation and verification. The verification of a process is an ongoing check after the product is made and the processing is complete to ensure that those values that were initially validated are still being met.

Differences Between Validation and Verification

The key defining difference between validation and verification is that verification takes place after the validated control measures have been implemented through a food safety system. Verification is the tool used to assess the effectiveness of the validated control measures and to ensure that the validated control measures are controlling potential hazards as anticipated.

Verification activities are applied during or after the food operation to determine that the validated control measures have been effectively implemented to achieve ongoing control of the relevant identified hazards. Common verification methods include a review of records to ensure the applied control measures have been applied according to the defined critical limits or procedures. This differs from the act of completing the monitoring activities and records themselves, in that the verification element is to confirm that the control measures were monitored and recorded at the specified frequency according to the nominated procedures.

Verification activities can target single or multiple control measures in their application. Examples include:

- A single control measure verification activity may include a review of a specific monitoring record to ensure that a control measure has been monitored and recorded at the specified frequency according to the nominated procedures;
- A multiple control measure verification activity may include a review of microbiological testing outcomes to ensure the product is microbiologically safe and meets the specified microbiological criteria.

Where validation demonstrates a high level of control over a generally invariable control measure, verification of the safety of the product may be scheduled at lesser intervals. An example of this may be where an applied cooking step reduces potential microbiological pathogens well below the safe level. In this case, based upon the process validation, microbiological verification testing would not be expected to be conducted for each batch of product produced. In an instance where the validation activity shows that the process meets the microbiological requirements, but not consistently by large margins, more frequent microbiological verification testing should be considered.

Verification Activities

Most Food Safety and Quality Programs will have a documented verification schedule that lists all the activities of verification for a year. Commonly among those activities are the following:

Shelf-Life Testing

Shelf-life testing is often required where food products are likely to become microbiologically unsafe, mainly due to their composition, packaging, and intended use. The primary concern for such testing is to define the length of time parameters, under which a particular item of food will remain microbiologically safe under its intended storage conditions. Other relevant factors may also include water activity and acidity as pH.

The important factor to consider in this regard is how consumers may store the foods, and whether or not this factor may have some impact on the food that they will eventually consume. This is where consumer education, and in particular, product labelling are most important. Labelling specifications for storage not only provide an indicator for consumers to abide by but also provide a due diligence approach to ensuring the foods consumed are safe when they are consumed.

Revalidation of the shelf life of a product should take place whenever an input ingredient or production process is changed.

Shelf-life testing is usually broken into two components:

Microbiological Shelf-Life Testing

Microbiological shelf-life testing is usually conducted in a controlled laboratory environment, where the food items being tested are subject to a variety of tests covering a spectrum of applicable pathogenic bacteria and spoilage organisms, usually nominated by legislative and industry guidelines. A certain number of specific types of bacteria may be acceptable in a product at the end of its life. The testing is conducted throughout the product's designated shelf life, whilst the product is being stored under the nominated storage conditions. If the amounts of identified

nominated bacteria are within the acceptable parameters of the guidelines, this provides evidence that the assigned shelf life is valid. When testing a product for its shelf life, testing should carry on past the shelf life to collect data that will enable an assessment on whether the shelf life may be extended.

If there are detections of specified microorganisms above the specified levels, corrective actions are generally required. These may include:

- Raw material review;
- HACCP plan review;
- Process review;
- Training review;
- GMP review; or
- Any one of several investigations to identify why the product is not safe for consumption within its designated shelf life.

Organoleptic or Sensory Shelf-Life Testing



Identical sample portions are prepared before any sensory assessment begins.

Organoleptic or sensory shelf-life testing includes an assessment of the food's parameters including look, smell, texture, taste, weight, and size, to anticipate and define the customers' perception of an acceptable and unacceptable product. This type of activity is predominantly driven by quality aspects, which assume that the product is already safe and that the sensory testing will provide information regarding how the product will perform in the marketplace, and whether or not it will be accepted by the customers who consume it. Finished product specifications are an important component of this process, and are usually referred to during testing.

Organoleptic testing provides a wealth of information regarding a food product, and how it will perform until its Use By or Best Before date arrives, especially when combined with microbiological shelf-life testing as previously mentioned. It is important to ensure that any food undergoing organoleptic testing is safe before initiating such testing, particularly within the context of research and development for new products.

Some food businesses use taste panels to facilitate this kind of testing, where many people from different employment and social backgrounds give their opinions regarding elements such as look, smell, texture, and taste, and whether or not the finished product specification is truly reflected in the product being tested. The items being tested should remain anonymous for the testers until the testing has been completed. Testers should be honest in their approach to testing and rely on all of their senses to create a valued judgement regarding all samples being tested.

Retention Samples

Retention samples are often required for manufactured foods to ensure proof of safety and quality aspects. These are generally samples of finished products that can be accessed if product assessments or testing is required after the product has been released to customers. Retention samples are often used to provide validation of product safety or quality after an issue with a product has been identified, either through testing conducted after the product has been released to consumers or through an incident linked to a particular food product.

Some regulatory and industry standards require that a specified sample of food products are retained up until the

defined expiry of shelf life of the product, or until the product is reasonably likely to have been used or disposed of by consumers.

In many circumstances, it is advantageous for businesses producing high-volume high-risk foodstuffs to take samples of products periodically. The holding of samples can provide evidence where an alleged foodborne illness has occurred, and your business has been implicated.

The following may be considered where retention sampling is initiated:

- Sampling may be undertaken where large quantities of foodstuffs are served, especially where the intended consumers represent a large age range, or where specific groups such as the young or vulnerable are concerned. High-risk foods to be sampled may include items containing meat, poultry, seafood, nuts, dairy products, rice, or pasta;
- Retention samples are also often maintained where food products are manufactured for a customer or to nominated specifications;
- Samples are taken at the final production point, and must generally conform to the following parameters:
- A small sample of the item can be placed into an appropriate sterilised laboratory quality container, or it can be contained within the products' intended packaging;
- Allergen containing items must be considered regarding their risk composition and contamination risks with other foods;
- A suitable utensil must be used to gather and deposit the sample;
- The sample must be labelled when covered, and include information such as the product description, the date and traceability of the product, the person preparing the sample, and the purpose of the sample;
- Completed samples should be placed into a specified and contained area of suitable storage. Batched bags or boxes may be used for each particular sampling session to provide ease of location. Samples may be kept for as long as required. Retention samples are commonly disposed of after a defined period of storage, after product assessment activities have been conducted or until the shelf life of the product has been passed.

Internal Auditing



Internal audits cover every stage of production, from receipt through to packing.

Internal audits are scheduled, conducted, and recorded to ensure a food business has the means to maintain its food safety and quality programs. Internal audits should be scheduled to include all elements of the food safety and quality systems and should be conducted by competent internal auditors at a frequency relevant to the risk of the processes and products involved. Outcomes of the internal auditing process should be communicated to senior management and should include a formalised corrective action process for any identified non-conformances. The Internal Auditing processes within leading food businesses are strongly linked to the Continuous Improvement Process.

Consideration of Worst-Case Scenario

The consideration of the Worst-Case Scenario is of utmost importance for any Verification Activity, as this provides a framework through which Verification outcomes can provide a high degree of confidence in the control of potential hazards. When considering Verification for Worst-Case Scenario, it is important to be aware of the relevant potential

hazard, and any associated Critical Limits and Control Measures applied to that potential hazard at any step within the process flow. The ultimate goal is to ensure that your Verification Activity is conducted in a manner that demonstrates the effectiveness of your implemented process controls to ensure any potential hazard does not occur.

Examples of applications of Worst-Case Scenario considerations may include:

- Conducting testing and assessments on products produced against the Validated Worst-Case Scenario conditions;
- Conducting testing and assessments on food products immediately after processing.

Details of the Worst-Case Scenario considerations should be referenced within related Verification documentation to support product and process compliance outcomes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Verification Activities Development requirements in relation to their items.

Verification Activities Development Key Points

- Verification Activities 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 Verification Activities program;
- Should you require additional resources for the development of Verification Activities program elements, please discuss this with the relevant Senior Management representative;
- A properly developed Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly developed Verification Activities 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 Verification Activities:

- Verification Activities policy;
- Verification Activities development procedures;
- Verification Activities implementation procedures and work instructions;
- Verification Activities monitoring procedures;
- Verification Activities corrective and preventative action procedures;
- Verification Activities schedule;
- Verification Activities validation schedule;
- Verification Activities validation procedures;
- Verification Activities training procedures.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Verification Activities Documentation requirements in relation to their items.

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

Verification Activities Documentation Key Points

- Verification Activities programs must be documented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- All documented Verification Activities program elements must be controlled to ensure compliance;
- Key documented Verification Activities program elements should be available to your business team at all times to ensure they can facilitate required tasks;
- A properly documented Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly documented Verification Activities 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 Verification Activities 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 Verification Activities do not negatively impact the safety and quality of the food items dispatched from the business.

Implementation of Verification Activities 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 Verification Activities within the food safety and quality system, you may wish to consider the following requirements before completion:

- Communication and display of the Verification Activities policy;
- Completion of Verification and Validation of Verification Activities development procedures;
- Availability of Verification Activities implementation procedures and work instructions;
- Availability of Verification Activities monitoring procedures and record templates where applicable;
- Availability of Verification Activities corrective and preventative action procedures and record templates where applicable;
- Availability of the Verification Activities schedule;
- Availability of Verification Activities procedures;
- Availability of the Verification Activities validation schedule;
- Availability of Verification Activities validation procedures;
- Completion of Verification Activities training procedures;
- Completion of product design and development requirements related to Verification Activities;
- Completion of process design and development requirements related to Verification Activities;
- Completion of training for team members who have responsibilities and involvement within Verification Activities;
- Completion of competency approval for team members who have responsibilities and involvement within Verification Activities.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Verification Activities Implementation requirements in relation to their items.

Verification Activities Implementation Key Points

- Verification Activities programs must be Implemented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Your Verification Activities program must be fully implemented as per relevant documented Policies, Procedures, and Work Instructions;
- The implementation of Verification Activities requires a commitment to the provision of resources by the Senior Management of your business;
- A properly implemented Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly implemented Verification Activities 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 Verification Activities 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 Verification Activities:

- Verification Records: various formats of record-keeping are applied for established Verification Activities. These may include, but are not limited to:
- Records of microbiological, chemical, or physical testing or assessments;
- Calibration records;
- Labelling review records;
- Management review minutes;
- Internal audit and system review records;
- Mock recall records;
- HACCP review records;
- Corrective action review records;
- Customer complaints review records.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Verification Activities Monitoring requirements in relation to their items.

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

Verification Activities Monitoring Key Points

- Monitoring provides real-time confirmation and evidence that your risk-based FS&Q Controls are effectively implemented;
- Verification Activities programs must be monitored to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Monitoring of Verification Activities must be facilitated per relevant documented Policies, Procedures and Work Instructions;
- Nominated monitoring records for Verification Activities must be maintained per relevant documented Policies, Procedures and Work Instructions;
- A properly monitored Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly monitored Verification Activities 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 to the Quality System occurs, particularly in relation to a Critical Control Point.

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

Corrective Action and Preventative Action are implemented to ensure identified non-conformances are documented, investigated, and rectified within appropriate timeframes. 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 put a stop to 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 Verification Activities related to non-conformances:

- Review of the Verification Activities policy;
- Review of Verification Activities development procedures;
- Review of Verification Activities implementation procedures and work instructions;
- Review of Verification Activities monitoring procedures;
- Review of Verification Activities corrective and preventative action procedures;
- Review of the Verification Activities schedule;
- Review of Verification Activities procedures;
- Review of the Verification Activities validation schedule;
- Review of Verification Activities validation procedures;
- Review of Verification Activities training procedures;
- Re-training in Verification Activities;
- Review of management review activities to include Verification Activities as an agenda item;
- Initiation of product hold procedures where safety or quality may be compromised;
- Initiation of product recall procedures where investigations show a substantial safety and/or quality risk to the released product;

- Contacting stakeholders including customers regarding any confirmed or potential Verification Activities concerns involving their product.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Verification Activities 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.

Verification Activities 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 Action must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Corrective Action and Preventative Action of Verification Activities must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Records of Corrective Action and Preventative Action for Verification Activities must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- Proper application of Corrective Action and Preventative Action for your Verification Activities 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 Verification Activities 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-conformances are identified and rectified within an appropriate timeframe. When non-conformances 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 Verification Activities:

- Review of the Verification Activities policy;
- Review of Verification Activities development procedures;
- Review of Verification Activities implementation procedures and work instructions;
- Review of Verification Activities monitoring procedures;
- Review of Verification Activities monitoring records;
- Review of Verification Activities corrective and preventative action procedures;
- Review of the Verification Activities schedule;
- Review of Verification Activities procedures;

- Review of the Verification Activities validation schedule;
- Review of Verification Activities validation procedures;
- Review of Verification Activities training procedures;
- Review of Verification Activities performance since the last review and historically;
- Analytical testing of product or process to ensure the effectiveness of Verification Activities;
- Inclusion of Verification Activities 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 Verification Activities Verification requirements in relation to their items.

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

Verification Activities Verification Key Points

- Your verification program provides evidence that your FS&Q Controls have worked;
- Verification Activities programs must be verified to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The verification of Verification Activities must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated verification records for Verification Activities must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- A properly verified Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly verified Verification Activities 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 any inappropriate limits of control or acceptability are identified and rectified within an appropriate timeframe. When non-conformances are identified through the validation process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

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 Verification Activities:

- Confirmation of nominated food safety and food quality control limits for Verification Activities. These limits may apply to regulatory, industry, customer, or finished product specifications;
- Confirmation of analytical testing methods being used to confirm the effectiveness of Verification Activities 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 Verification Activities 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.

Verification Activities Validation Key Points

- Your validation program provides evidence that your FS&Q Controls will work;
- Verification Activities programs must be validated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The validation of Verification Activities must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated validation records and supporting documentation for Verification Activities must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- A properly validated Verification Activities program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly validated Verification Activities 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 Verification Activities must be ongoing, including regularly scheduled reviews to ensure the effectiveness of training and competency outcomes.

Team members who have defined responsibilities regarding Verification Activities should have knowledge including:

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

Team members who have defined responsibilities regarding Verification Activities should have skills including:

- Competency regarding basic Verification Activities;
- Effective application of current Verification Activities 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 Verification Activities should have access to resources including:

- Verification Activities training;
- Verification Activities associations and events;
- Regulatory standards, industry and customer information and updates regarding Verification Activities;
- Incidents within the food industry sector regarding Verification Activities;
- Commitment to Verification Activities by senior management;
- Suitably qualified food industry professionals with verified experience in Verification Activities;

- Effective communication systems including email, internet, and phone through which Verification Activities 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 Verification Activities 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.

Verification Activities 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 Verification Activities must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Training, Skills and Knowledge programs for Verification Activities must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Training, Skills and Knowledge records for Verification Activities must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- Properly applied Training, Skills, and Knowledge programs for Verification Activities 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 Verification Activities 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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