

FoodDocs

How to Get GMP Certified



What is GMP certified and GMP certification?

Being GMP certified means that your manufacturing facility has attained a Good Manufacturing Practices certification as a result of passing a third-party GMP audit that guarantees you meet all the compliance requirements.

Failing to meet these requirements will result in GMP violations that your business must correct before becoming certified.

How long does GMP certification last?

A GMP certification lasts three years, on average. After that period, manufacturers must renew their GMP certified status with another third-party audit from a certification body.



What are the GMP certification requirements?

You can schedule your third-party audit whenever you want.

However, we recommend that food manufacturers first ensure that they're satisfying GMP compliance requirements.

Facility and equipment

- Facilities must be specifically constructed to eliminate risks of contamination, cross-contamination, and errors.
- Equipment must be operated according to established procedures and regularly maintained and calibrated (e.g. thermometers or meat slicers).

Personnel

- Every individual involved in manufacturing must be thoroughly trained and qualified for their specific roles.

Documentation and records

- Maintain comprehensive documentation that describes all procedures and specifications involved in the manufacturing process in detail.
- Ensure accurate and up-to-date records of each production batch. These records should detail the process, testing, and any deviations from standard procedures, and they must be readily accessible for auditing purposes.

Quality control

- A rigorous quality control system must be in place to verify the identity, potency, purity, and quality of each item, adhering strictly to predefined standards and specifications.

Complaint handling and product recall

- Establish procedures for efficiently receiving, reviewing, and addressing customer complaints to ensure that issues are resolved promptly and effectively. You must also clearly define your product recall process.

How to get GMP certified in 6 steps



How long does it take to get GMP certification?

Depending on the complexity of your operations, it can take up to 12 months to become GMP-certified and as little as three months, on average.

How much does GMP certification cost?

GMP certification can cost anywhere from \$10,000 and \$50,000. The price range varies so widely because key factors that influence cost do, too.

For example, factors that can impact the cost of GMP certification include:



Size of the facility



Complexity of production



Certifying body



Number of locations



Types of products



Risks associated with activities

Other areas that might incur further costs

- Consultant fees
- Employee training programs
- Equipment upgrades or replacements
- Internal auditing expenses



How can you simplify the path to GMP certification?

You can simplify your GMP certification journey by:

- **Leveraging technology**
Implement a specialized digital food safety management system to help automate documentation, manage quality controls, and maintain compliance logs.
- **Standardizing procedures**
Establish clear, standardized procedures for all aspects of production and quality control.
- **Investing in training**
Continuously train personnel to keep them updated on GMP standards and practices.
- **Conducting pre-audit checks**
Regularly schedule internal audits to identify and address non-compliance issues before the formal certification audit.
- **Engaging consultants**
Consider hiring consultants who specialize in GMP certification.

What's the easiest way to get GMP certified?

The easiest way to get GMP certified is to use food safety management software that helps manufacturers:

- **Complete** daily tasks easily
- **Monitor** operational compliance
- **Maintain** regulatory requirements

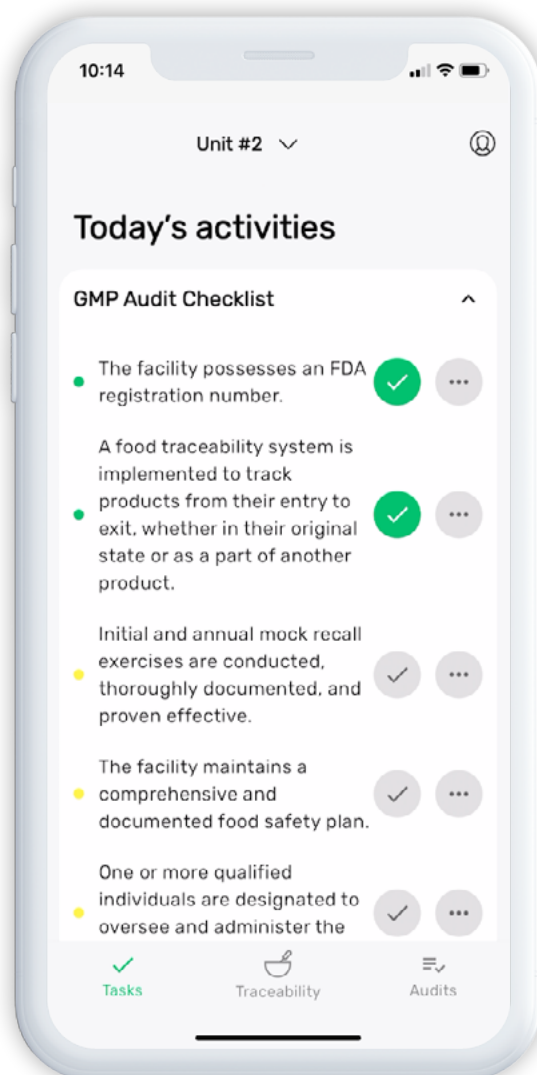


How FoodDocs helps prepare you for GMP certification

Implementing an easy and intuitive food safety management software will help **save businesses time, money and, more importantly, from non-compliance.**

FoodDocs will help you:

- Securely store food safety documents and records
- Automate task notifications with built-in corrective actions
- Increase efficiency while reducing human error
- Support training and improve accountability
- Prepare teams for third-party GMP audits
- Improve traceability and recall management



FoodDocs helps everyone from managers and supervisors to food handlers save more time so they can focus on the product and the customer.

Why choose FoodDocs?

One platform for everything – Smart, Simple, Safe



+2h daily
Saved on supervision

Save 10 hours weekly on routine tasks and monitor food safety procedures with a real-time dashboard.



15-minute
Implementation time

Your workspace is created based on your company profile. Adjust checklists and logs to meet your food safety standards.



4.9/5 rating
Recommended by customers

Users consistently praise our user-friendly interface, smart features, and exceptional customer support.

Digitize your Food Safety System in 15 minutes

Customize the digital solution to your exact business operations.

[BOOK A DEMO](#)

