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## "Anabtawi Sweets Factory" report Final

:Preparation

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## The final evaluation report

The purpose of the visit to Anabtawi Sweets factory to the application of quality systems for food safety:

Risk Analysis Critical Control Point System ((HACCP): Preventive system means food safety by identifying threats to his safety, whether they biological, chemical or physical and then identify critical points CCPs Which need to be controlled to ensure food safety.

Initial requirements for programs of food safety management systems  
Prerequisite programs (PRP) A set of procedures - Practical and theoretical - Miscellaneous used in control of everything that surrounds the process Manufacturing, whether the environment surrounding the facility or manufacturing conditions necessary to produce a safe product health And include " Good Manufacturing Practice " GMP And " Practice good health affairs "GHP

Detection work team field mechanism ( Food inspection visit to the facility )

The first stage:

- 1 The meeting with the initial facility manager or quality manager or production:
- 2 Specify the date and time of the visit
- 3 The team leader to provide members of the inspection team visit The aim of the visit.
- 4 The representative of the entity brief presentation about the facility shows the type of facility and its products activity and the availability of quality systems in place.

- ☐ Seen the full disclosure of the team planned for the facility to draw up a plan for inspection and registration of the notes accurately.
- ☐ Review of documents, documents and work procedures and make sure whether the procedures in place at the facility effectively.

The second phase:

- ☐ Checking the following records:
- ☐ Logs HACCP and Critical Control Point system and any other applicable.
- ☐ Access to the food safety system followed in the established record of corrective actions.
- ☐ Trace the initial program of raw materials prior to its receipt and before entering the manufacturing phase
- ☐ Training and education programs for workers.
- ☐ Calibration of devices and equipment program.
- ☐ Tracking program and restore records \ Clouds
- ☐ Control of rodents and insects program.
- ☐ Health certificates for workers or medical examination
- ☐ The results of analyzes of water and treatment of liquid and solid waste.
- ☐ Chemical detergents and disinfectants file.
- ☐ Record cleaning surfaces in contact with food - League, cleaning daily cleaning.
- ☐ Chemical monitoring program and Microbial Control ( Laboratory analyzes, primary products, finished products)

third level:

- ② Inspection ( Inspection visit ManeshUh Food )
- ② The detection team to do the following tasks ( Inspection of the site, the surrounding area, the building design, all of the facility facilities to cover all the different stages of production include the entire facility from receiving primary products to the loading area of the final product include all operations and plans through production warehouses, refrigerators, water plant and waste treatment (Sewage) Laboratories and all established facilities and interview workers to make sure the application requirements and specifications required for the management system of food safety
- ② Access to critical control points in the event of the application by the entity.
- ② Recording all the notes that have been monitored through the inspection visit, in detail.

The fourth stage:

- ② End inspection (the final report)
- ② A final meeting was held with a representative of the facility and discussed outputs inspection visit to his establishment.
- ② The final report writing, including all the observations that have been monitored during an inspection visit to the facility.
- ② Inform the representative of the established procedures to be achieved to reach the achievement of international standards and standard requirements.

6. Field Detection Team:

- ② M. Samir Abu Ali : Head of Department of Food rolling.
- ② Dr. Moath Mansour : Head of the Division of food factories and laboratories.

## Summary Final category classification For ManeshaFood T

( **A** **B** **C** )

Final evaluation  <b>A B C</b>	The degree of the offense High, Medium Low	Classificati on of activity Low , Average high	Manufactur ing activity	Food establishment name
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<b>B</b>	Medium	Low	Candy	Anabtawi
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## Category and item Classification of food facility

( **A** **B** **C** )

Classification items	Classification category
Food establishment apply system policies Administration Food safety based on Hazard Analysis and Critical Control Points )(ISO 22000	A
<ul style="list-style-type: none"> <li>Food establishment holds a food safety management )system(ISO 22000And it is not implemented .completely</li> <li>Food establishment in the stages of getting Food safety system critical )(ISO 22000.With donors</li> <li>Food facility Check some programs Primary food safety management systems(<b>PRP</b>) <b>Prerequisite programmes</b></li> </ul>	B
<ul style="list-style-type: none"> <li>Food facility does not check In other words,Vibrio food safety Along Steps Production (From receipt to final product)</li> <li>The existence of practical evidence of the lack of initial requirements for food safety management systems (<b>PRP</b>) <b>Prerequisite programmes</b></li> </ul>	C

Anabtawi	
sweets industry	Type of manufacturing activity
2019/24/12	Date of inspection visit
M. Samir Abu Ali Mansour DzimaazM. Forbid peasant women, m. Raafat Allaqa	The names of the detection field team
Oman - Mobes	Title
0795966766	Contact addresses
Nael Anabtawi	The name of the representative of the establishment or quality manager or production or his representative
There is no	Quality Systems Certificates

### The final evaluation of food facility ( Classification )

Final classification	The degree of the offense		Classification		Type of activity	Facility Name
A		High risk		High degree	Candy	Anabtawi
B	✓	Medium severity		Medium		
C		Dangerous MnkvhZH	✓	Low-grade		

