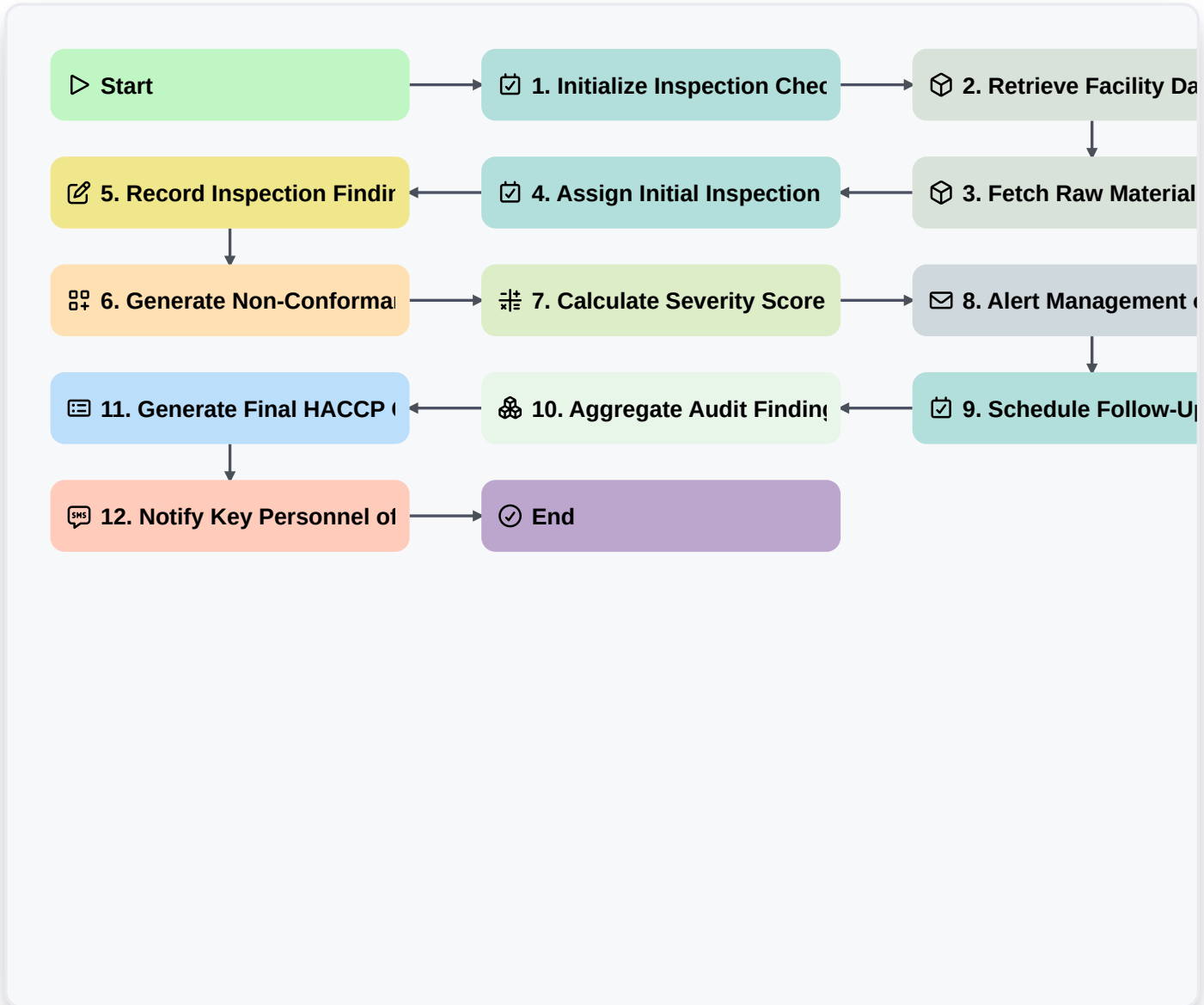


# Food Production Inspection Workflow: HACCP & GMP Compliance Management



▷ **Start**

Start of the Workflow/Process.

 **1. Initialize Inspection Checklists**

Automatically create all necessary tasks for the specified inspection date and location.

 **2. Retrieve Facility Data**

Get current facility details and associated inspection schedules.

 **3. Fetch Raw Material Batch Records**

Retrieve data entries for all ingredients and materials needing inspection.

 **4. Assign Initial Inspection Tasks**

Assign inspection tasks to relevant staff members (e.g., Sanitation, Quality Control).

 **5. Record Inspection Findings**

Allow inspectors to update findings, including pass/fail status and observations.

## **6. Generate Non-Conformance Report**

Create a formal record when a potential HACCP violation or issue is found.

## **7. Calculate Severity Score**

Execute a calculation to determine the overall risk or severity level based on identified failures.

## **8. Alert Management on Critical Failures**

Send immediate email alerts to Quality Assurance managers for critical non-conformances.

## **9. Schedule Follow-Up Actions**

Automatically create follow-up tasks for corrective actions required by audit findings.

## **10. Aggregate Audit Findings Summary**

Summarize all entries to generate a final, quantifiable performance snapshot for the report.

## **11. Generate Final HACCP Compliance Report**

Compile all collected data into a comprehensive, shareable audit report.

## **12. Notify Key Personnel of Immediate Action**

Send SMS alerts to supervisor/manager upon completion of high-risk tasks.

## **End**

Start of the Workflow/Process.