



# Food and Drugs Authority

Food and Drugs Authority  
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FDA/BAR/PI1/17/0255

30th October, 2017

THE PROJECT MANAGER  
IPCI-WCA  
SNV Netherlands Development Organization  
No.10 Maseru Street  
P. O. Box 30284  
East Legon, Accra

Dear Sir/Madam,

## INSPECTION REPORT

On 30<sup>th</sup> October, 2017, a team of Officers from the Brong Ahafo Regional Office of the Food and Drugs Authority conducted a pre-license inspection at your production facility located at ASYUEYI Agro Processing Industrial Area, Asueyi, Techiman in Brong Ahafo Region to ascertain your level of compliance to the current Code of Good Manufacturing Practices.

The following recommendations are hereby made in ***bold italic*** type face;

### FABRIC

1. The fermentation and pressing sections of the roasting facility had no shed erected on the raised platform.  
***There should be an erected shed on the raised platform at the fermentation and pressing sections of the roasted facility.***
2. The roasting facility had an opening/vents without screens.  
***The openings/vents at the roasting facility should be screened with insect proof nets to prevent ingress of pests into the facility during production***

### OLD GARI PROCESSING FACILITY

3. The processing facilities at these sites were made up of either wooden structures with cemented floors or dwarf walls with cemented floors.  
***The processing facilities should be well screened to prevent entry of pest during production.***

4. Fermentation and dewatering were done on bare floors in an open space.  
***A well-constructed drainage facility should be constructed at the fermentation and dewatering area to carry the waste water (starch) into the main drain.***
5. The roasting was done under a shed with dwarf wall or under a shed without walls.  
***Roasting should be done in a well-secured building with adequate ventilation to prevent any form of cross contamination of the products.***

#### **ILLUMINATION**

6. Light bulbs provided within all the production facilities had not been shielded with shatterproof casing.  
***All the light bulbs at the facility should be shielded with shatterproof casing to hold the shards in case of breakages to prevent products contamination.***

#### **STORAGE**

7. At the old storage facility, most of the products (finished products and packaging materials) in storage were on the bare floor and packed against the walls.  
***The storage facility should be equipped with enough pallets (plastic pallets) to store products. All pallets should be placed away from the walls to prevent harborage of pests.***
8. There were unrelated items like empty gallons, wooden boxes and baskets packed together with finished products and packaging materials (sacks).  
***All the unrelated items like empty gallons, wooden boxes, baskets should immediately be removed from the storage room and ensure that only designated products (gari) are being stored at the room.***

#### **CLEANING AND MAINTENANCE OF EQUIPMENT**

9. All production equipment except the roasting pans and grating machines are cleaned with raw water and non-food grade bar soap or powdered soap (key bar soap and omo powdered soap) after every change over.  
***Food grade liquid soap should only be used for all cleaning activities at the facility to prevent any form of cross contamination of products.***
10. Grating machines are washed with raw water after every change over, however, there were dirt and food debris accumulated on and inside corners of the grating machines at the time of inspection  
***The workers should intensify cleaning of the grating machines by inspecting to ensure that all the inside corners and around the machines***

*are well cleaned to prevent any form of cross contamination of the products.*

### QUALITY ASSURANCE

11. Organoleptic checks like colour, taste, particles etc. are carried out on finished products (gari) but there were no records to support that claim. There was no policy on how often samples of their finished products (gari) would be sent for external laboratory analyses (microbiological and physicochemical).  
***Records of all organoleptic checks (in-house) should be kept. A policy on how often samples of the finished products would be sent to laboratory for both microbiological and physicochemical analyses should be developed and followed.***

### PERSONNEL AND PERSONNEL PROVISIONS

12. According to the project coordinator, all the one hundred (100) workers had been medically screened and are yet to receive their medical certificates.  
***All workers should be medically certified fit to handle and work at food processing facility and their medical certificates should be made available during inspection. Copies of their medical certificates should be made available to the Authority's Office at Sunyani.***
13. All the workers in the facility were in their house attire at the time of inspection. Some of the workers observed at the roasting section at the time of inspection were in wrist ban, ear rings, no hair gear, apron, nose/mouth masks and some were seen bare footed.  
***All workers should be provided with at least two sets of complete work apparels made up of shirt, trousers, nose/mouth cover, hair gears, foot wear or safety boots and gloves for the roasters and should be put on during production.***
14. Unauthorized people (children of the employees) were also seen at the roasting section.  
***All unauthorized persons including the children of the employees should not be allowed into the production facility especially the roasting section.***
15. There was no hand washing facility at each of the site.  
***Hand washing sinks stocked with food grade liquid soap, disposable tissue paper and foot operated dustbins should be installed at vantage points at the facility to facilitate effective hand washing among the workers during production.***
16. No first aid kits and fire extinguisher had been provided for workers use in case of an emergency at the facility.

***Workers should be provided with first aid kits stocked with mentholated spirit, cotton, water proof plaster, bandages, GV paint, etc and fire extinguisher to use in case of emergency at the facility.***

**PEST CONTROL**

17. There was no policy on pest control.  
***Should develop a policy on pest control and engage certified pest control agency to carry out pest control activities at the facility.***

**DOCUMENTATION**

18. Books had been provided to keep records of production activities. There were no Standard Operating Procedures for all production activities at the time of inspection.  
***Standard Operating Procedures (SPOs) for all the production activities should be developed to ensure consistency in all activities. Records of all production activities should be well kept to facilitate traceability in case of anything.***

The company should implement the above recommendations and inform the Authority in writing for a follow-up inspection.

Yours faithfully,



MATTHEW GYANG NKUM  
(REGIONAL HEAD)  
For: Ag. Chief Executive Officer

CC; CHIEF EXECUTIVE OFFICER