



MANUALI e AUDIT GMP per BARILLA: OLTRE LA FORMAZIONE, UNA CUSTOMIZZAZIONE INTEGRATA SU MOODLE

Moodlemoot Italia 2019, 7 Dicembre 2019

Roberto Sbravati



AGENDA



Il progetto



**Fase 1
Moodle**



**Fase 2
Plugin Frog**

Barilla

The Italian Food Company. Since 1877.



Quality & Food Safety



Contesto

Come
viene
vista la
«Qualità»



Vigile del fuoco
Spegne incendi



Giudice
Giudica il lavoro



Poliziotto
Sorveglia il lavoro



«Becchino»
Interviene a danno fatto



Fantasma
Non è visibile in genere

Contesto

Come
viene
vista la
«Qualità»



Vigile del fuoco
Spegne incendi



Giudice
Giudica il lavoro



Poliziotto
Sorveglia il lavoro



«Becchino»
Interviene a danno fatto



Fantasma
Non è visibile in genere

Contesto

Come
viene
vista la
«Qualità»

Sfida

Avvicinare le
persone ai
concetti della
Qualità

**Minori
rischi**

**Maggiore
Efficienza**

Contesto

Come
viene
vista la
«Qualità»

Sfida

Avvicinare le
persone ai
concetti della
Qualità

Soluzione

Comunicazione
smart e
multimediale,
piattaforma di
condivisione



FASE 1

Lo strumento di erogazione e
condivisione



FASE 1 - Punto di partenza: SharePoint

Organizzare

Archiviare

Condividere



FORMALI

- Manuali
- Istruzioni
- Linee Guida
- ...

FASE 1 - Punto di partenza: SharePoint

Non è soluzione a «Comunicazione smart e multimediale, piattaforma di condivisione»:



Licenze

Erogazione

Complessità

FASE 1 - La soluzione: SP e Moodle, spazi gemelli

Barilla The Italian Food Company Since 1877

SharePoint

Quality & Food Safety Know

Home

- Who we are
- Strategy & Policies
- Purchasing
- Research & Development
- Operations
- Distributions, Sales & Consumers
- Regulatory & Cross-processes
- Plants & Mills: local folders
- News Archive

EDIT LINKS
Site contents

Search

Product Monitoring

- Coming soon Knowledge
- Forum

GMP

- Coming soon Pest Control
- Coming soon Cleaning & Sanitization

Q&FS Knowledge

WHAT A COMMUNITY!
READ HOW WE WANT TO TALK ABOUT QUALITY AND FOOD SAFETY WITH ALL THE COLLEAGUES

Barilla
The Italian Food Company Since 1877

An introduction to Quality and Food Safety in Barilla

Roberto Buttini
Q&FS

AN INTRODUCTION TO QUALITY & FOOD SAFETY IN BARILLA

Strategy & Policies | Purchasing | Research & Development | Operations | Distribution, Sales & Consumers | Regulatory & Cross-processes

Single Sign On



FASE 1



New Upload Sync Share

All Documents October September ...

✓	Community		Name ↓	ID Code
			Quality and Food Safety Policy	...
			Q&FS Mission & Strategy	... DMS-1762



Barilla
The Italian Food Company. Since 1877.



Quality & Food

Home > Contenuti > Knowledge > Strategy & Policies > Q&FS Strategy > Mission & Strategy

Q&FS Strategy - Knowledge



FASE 2

Manuale GMP

e

Audit GMP



*«**GMP - Good Manufacturing Practices** sono costituite da un insieme di regole che descrivono i metodi, le attrezzature, i mezzi e la gestione delle produzioni per assicurarne gli standard di qualità appropriati».*

Ambito: farmaceutico e alimentare

MANUALE GMP

Raccolta strutturata dei requisiti necessari alla conformità GMP

**Gestione
Elettronica**

- Costi
- Versioni
- Lingua

Moodle

- Formale
- Collaborazione

MANUALE GMP: nuovo plugin Frog

Gestione versione formale del Manuale GMP inserita in Moodle



Spazio informale

Strumenti di collaborazione

Gestione utenti e ruoli

Multilingua

Graficamente integrato

Tour utente

MANUALE GMP: nuovo plugin Frog

Manuale GMP

Release 7 - aprile 2019

mostra solamente i requisiti modificati

Gestione GMP audit

General Hygiene Standards and good Manufacturing practices for meal solutions facilities, bakery facilities and mills

1 - CONSTRUCTION AND LAYOUT OF BUILDINGS

1.1 - ENVIRONMENT

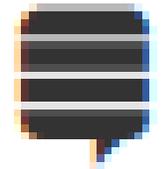
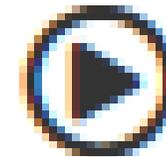
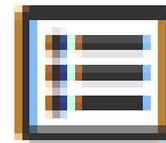
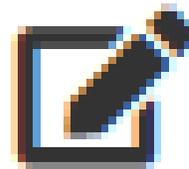
1.1.1

New facilities must be located in areas where all possible risks of contamination are minimized. A risk assessment study must be performed and documented.

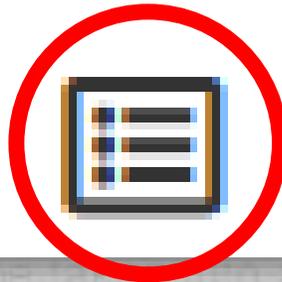
1.1.2a

The risk assessment study must: consider the risk characteristics: its distance, severity, probability to contaminate our production, and the effect of prevailing winds;

1.1.2b



MANUALE GMP: consultazione



DETTAGLI



1.1.1

New facilities must be located in areas where all possible risks of contamination with a possible impact on the site/production must be taken into account. A risk assessment study must be performed and documented.

Must/Should:

Must

Managerial/Structural:

Managerial

Level of priority:

High

Raw/Packaging Material Storage:



Production Area:



Packaging Area:



Finished Product Warehouse:

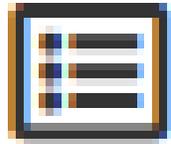
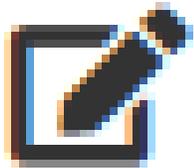


Services Area & Facilities & External Area:



Close

MANUALE GMP: consultazioni



APPROFONDIMENTI



production, and the effect of prevailing winds



Good practice



Requirement 7.1.3

7.1.3

7.1.3b: The allergen cross contamination must be minimized through different colours of utensils used where allergens are present



7.1.3f: In new plants, the allergen cross contamination must be minimized through the following managerial requirements:

MANUALE GMP: consultazione



FORUM



1.1.1

Discussion about: release 8

Visualizza le repliche in formato nidif



Release 8

👤 di **Admin Forum** - venerdì, 16 agosto 2019, 16:26

New facilities must be located in areas where all possible ri
impact on the site/production must be taken into account. A
performed and documented.

MANUALE GMP: gestione

Release 1



Attiva

Release 2



Draft



Modifica



Termina



Resetta



Forum

MANUALE GMP: gestione

Release 1



Attiva

Release 2



Draft

Attivazione



MANUALE GMP: gestione

Release 1



Old

Release 2



Attiva

Release 3



Draft

AUDIT GMP

Valutazione del livello di conformità a un insieme di requisiti GMP

- Distribuzione
- Modificabilità requisiti
- Versione riferimento
- Analisi dati
- Audit parziali



AUDIT GMP

Gestione Audit GMP nel plugin Frog

Gestione GMP audit

#	Release	Titolo	Stabilimento	Referente	Requisiti	Tipologia	Stato				
		Titolo	Stabilimenti	Referente	Requisiti	Tipologia	Stato				
1	7	Progetto			Inviati	Gap Analysis	Publicato				
2	7	Test	Pedrignano	Christian Leoni	Incompleti	Gap Analysis	Publicato				
3	7	Test	Rubbiano		Inviati	Gap Analysis	Publicato				



1

Crea Audit

AUDIT GMP

2

Seleziona requisiti

3

Assegna requisiti

4

Pubblica audit

5

Compila requisiti

6

Invia requisiti

7

Invia Audit



BUILDINGS

Parziale

1.1 - CONSTRUCTION AND LAYOUT OF

BUILDINGS

Parziale

1.1.1 - New facilities must be located in areas where all possible risks of contamination with a possible impact on the site/production must be taken into account. A risk assessment study must be performed and documented.



1.1.2a - The risk assessment study must: consider the risk characteristics: its distance, severity, probability to contaminate our production, and the effect of prevailing winds;



1.1.2b - The risk assessment study must: be based on specific and effective data collection and evaluation.



1.2 - CONSTRUCTION AND LAYOUT OF

BUILDINGS

Parziale

2 - LAYOUT OF PREMISES AND WORKSPACE

Parziale

3 - FOOD GRADE UTILITIES

Incompleto

Compilazione audit - 1.1.2a

The risk assessment study must: consider the risk characteristics: its distance, severity, probability to contaminate our production, and the effect of prevailing winds;

Raw Area % N.A

Prod Area % N.A

Pack Area % N.A

Fini Area % N.A

Serv Area % N.A

Note



Compilazione audit

1 - CONSTRUCTION AND LAYOUT OF BUILDINGS

Inviato

1.1 - CONSTRUCTION AND LAYOUT OF BUILDINGS

Inviato

1.1.1 - New facilities must be located in areas where all possible risks of contamination with a possible impact on the site/production must be taken into account. A risk assessment study must be performed and documented.



1.1.2a - The risk assessment study must: consider the risk characteristics: its distance, severity, probability to contaminate our production, and the effect of prevailing winds;



1.1.2b - The risk assessment study must: be based on specific and effective data collection and evaluation.



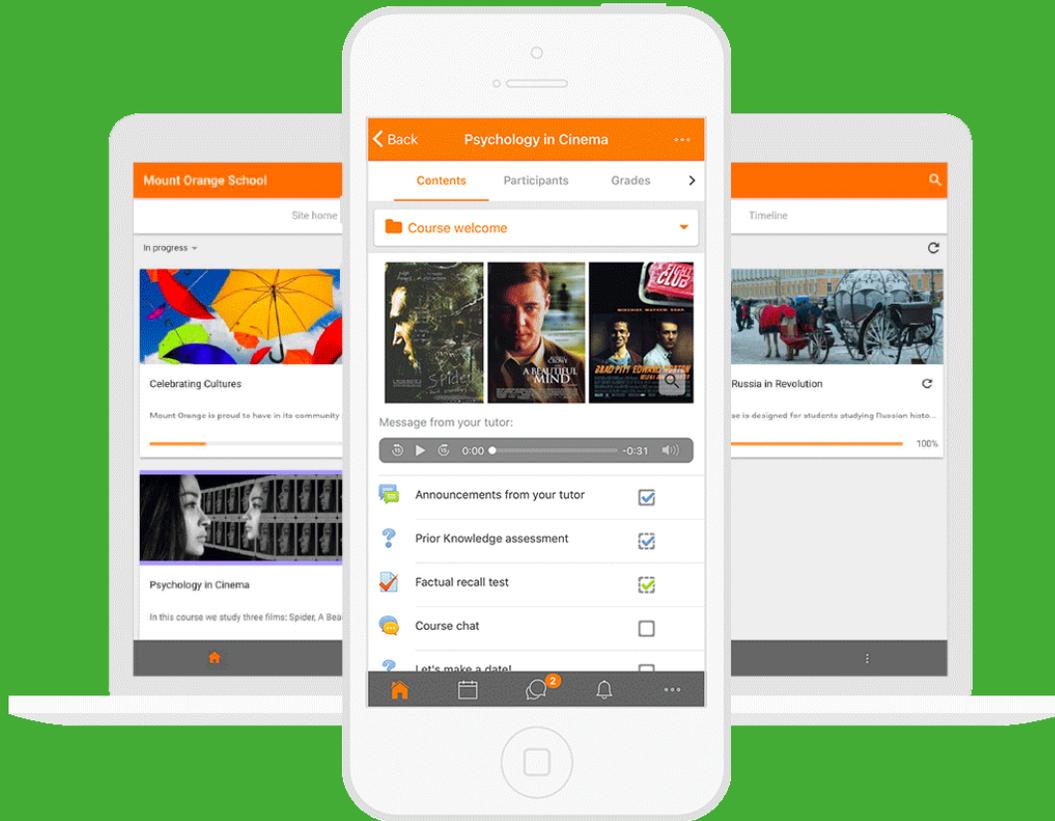
1.2 - CONSTRUCTION AND LAYOUT OF BUILDINGS

Inviato

AUDIT GMP

Next step

App (offline)



Integrazione BI





“L'inizio è la parte più importante del lavoro.”

(Platone)



GRAZIE

Roberto Sbravati

r.sbravati@grupprofrog.it

