



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

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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 World Portal | 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

Barilla Quality & Food Safety *Community*

Roberto Sbravati

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

AN INTRODUCTION TO QUALITY & FOOD SAFETY IN BARILLA

Roberto Buttini Q&FS

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



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

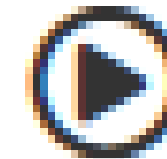
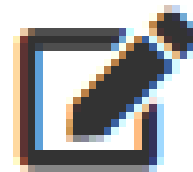
1.1.1

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

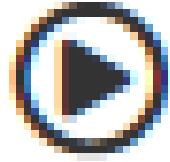
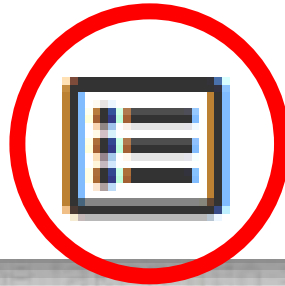
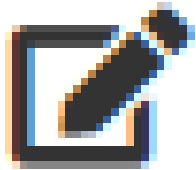
1.1.2a

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:

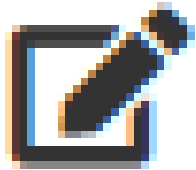


Services Area & Facilities & External Area:



Close

MANUALE GMP: consultazioni



APPROFONDIMENTI



production, and the effect of prevailing winds



Good practice



Requirement 7.1.3

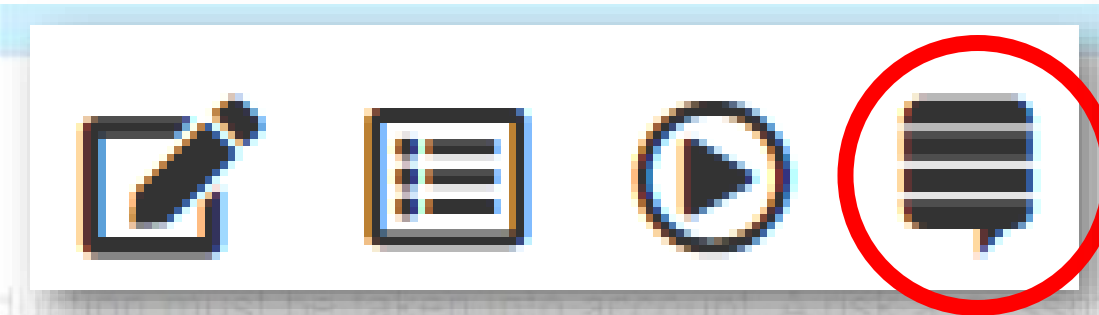
7.1.3

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



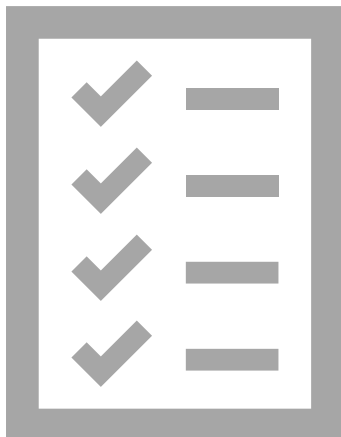
Draft

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.



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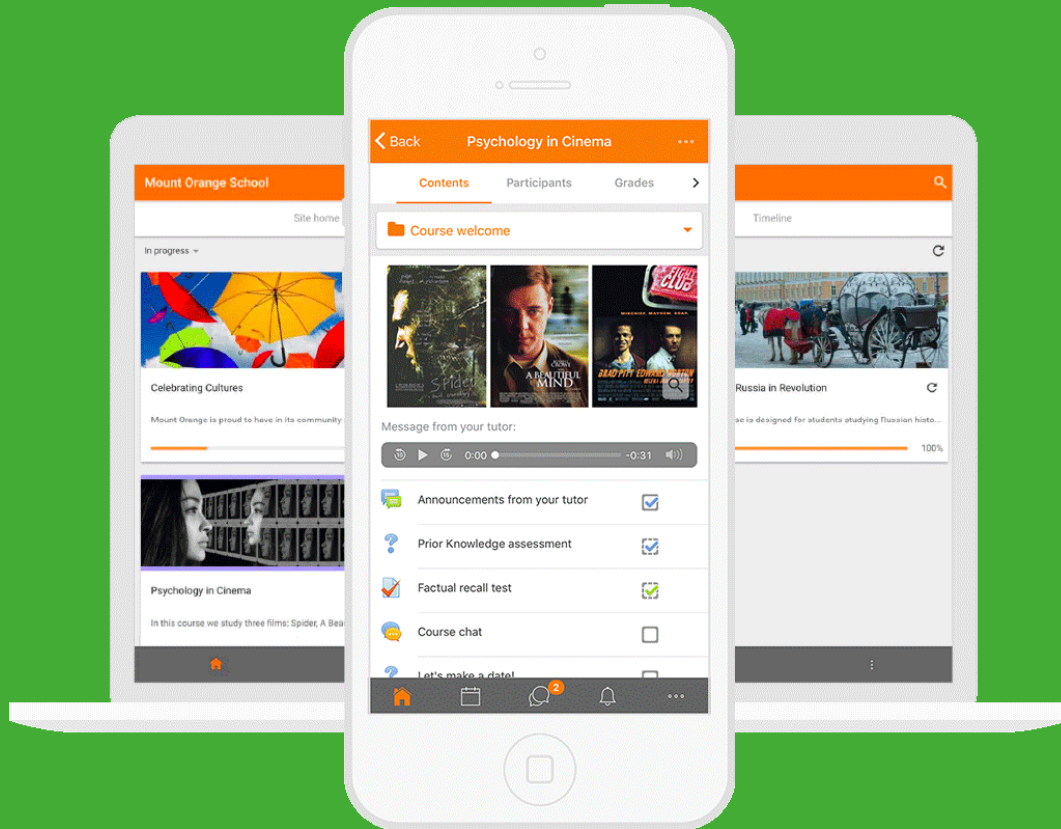
1.2 - CONSTRUCTION AND LAYOUT OF BUILDINGS

Inviato

AUDIT GMP

Next step

App (offline)



Integrazione BI





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

(Platone)



GRAZIE

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