



Food Testing Top 5 NCR Summary

PJLA encourages laboratories to use this data to prepare for assessments and make the necessary improvements to decrease the number of findings on your assessment. This data includes all types of assessments performed across the globe. Below are some examples of the top 5 common nonconformities detected during Food Testing Laboratory Assessments:

- 5.4 - No process or procedure for validating internal methods; Unable to apply a procedure for determining measurement uncertainty; Calibration Labs and Testing Labs performing their own calibrations must be able to do this; Failure to have uncertainty budget, or inadequate uncertainty budgets.
- 4.3 - No Master list or equivalent; external documents not addressed; Document changes in computerized systems not addressed; Documents are not uniquely identified as specified in 4.3.2.3 (the date of issue and/or revision identification, page numbering, the total number of pages or a mark to signify the end of the document, and the issuing authority; Revision status on document not matching master list.
- 5.5 - Records on equipment not maintained; Equipment not calibrated or checked appropriately prior to be put into service; Equipment not capable of achieving required accuracy (example: resolution or readability); No procedure in place for safe handling, transport, storage, use and planned maintenance (off site work).
- 4.14 - Internal Audits Lack of documentation and/or not covering the entire quality management system; Audits not including testing or calibration activities; Audits carried out by untrained or unqualified individuals; Auditor is not independent of the activity being audited; No corrective action on audit findings (timely).
- 5.3 - Lack of appropriately monitoring and/or recording environmental conditions.

