

# FDA Perspective on Validation

IFTPS 2013 Annual Meeting  
March 5, 2013



# The Out-of-Office Reply

Hi, I hope the fact you got this response immediately after sending your e-mail didn't **TOTALLY FREAK YOU OUT** or get your hopes up. (Not that physically being IN my office would guarantee that I respond to you any sooner)

I will be out of the office and "unable" to answer your emails from \_\_\_\_\_ to \_\_\_\_\_.  
Mysterious dates

~~For urgent matters~~ please contact \_\_\_\_\_.  
My poor assistant.

Only in case of the Apocalypse

For all other inquiries, I will reply to you "as soon as I return."  
Several days after I get back.

Best Wishes, Good luck!

Smith ← Whee! I'm going on vacation!!

JORGE CHAM © 2013

WWW.PHDCOMICS.COM



(PhD Comics, 2/27/13)

# Definitions



# NACMC for Foods - Pasteurization

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**Validation** is the collection and evaluation of scientific and technical information to determine if the treatment when properly applied, will effectively control the hazard.

*J. of Food Protection, Vol 69, No. 5, 2006, 1190-1216*



# CODEX

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**Validation:** Obtaining evidence that a control measure or combination of control measures, if properly implemented, is capable of controlling the hazard to a specified outcome.



Guidelines For The Validation of Food Safety Control Measures, CAC/GL 69 - 2008

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## **Process Validation:**

The collection and evaluation of data, from the process design stage through commercial production, which establishes scientific evidence that a process is capable of consistently delivering quality products

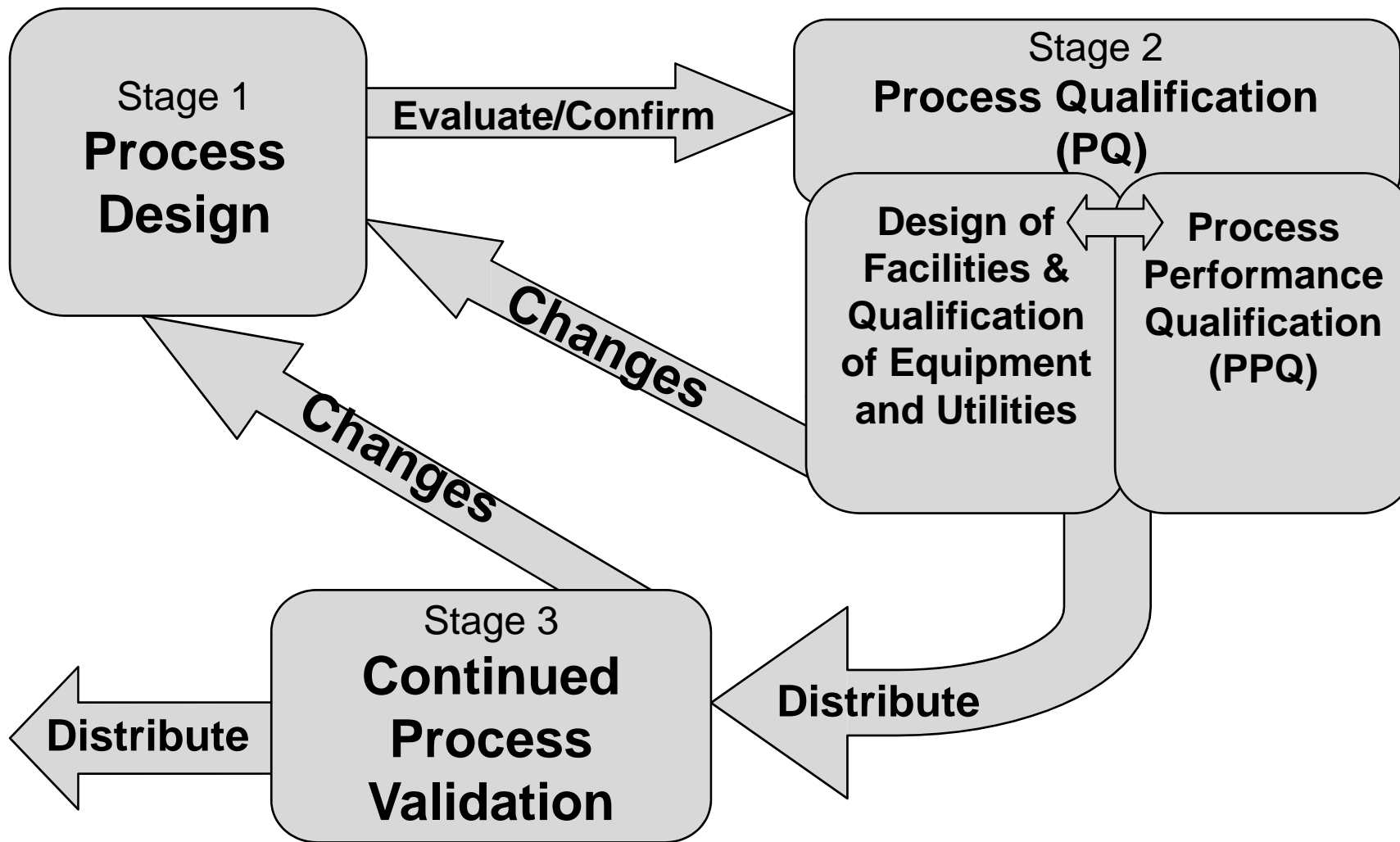
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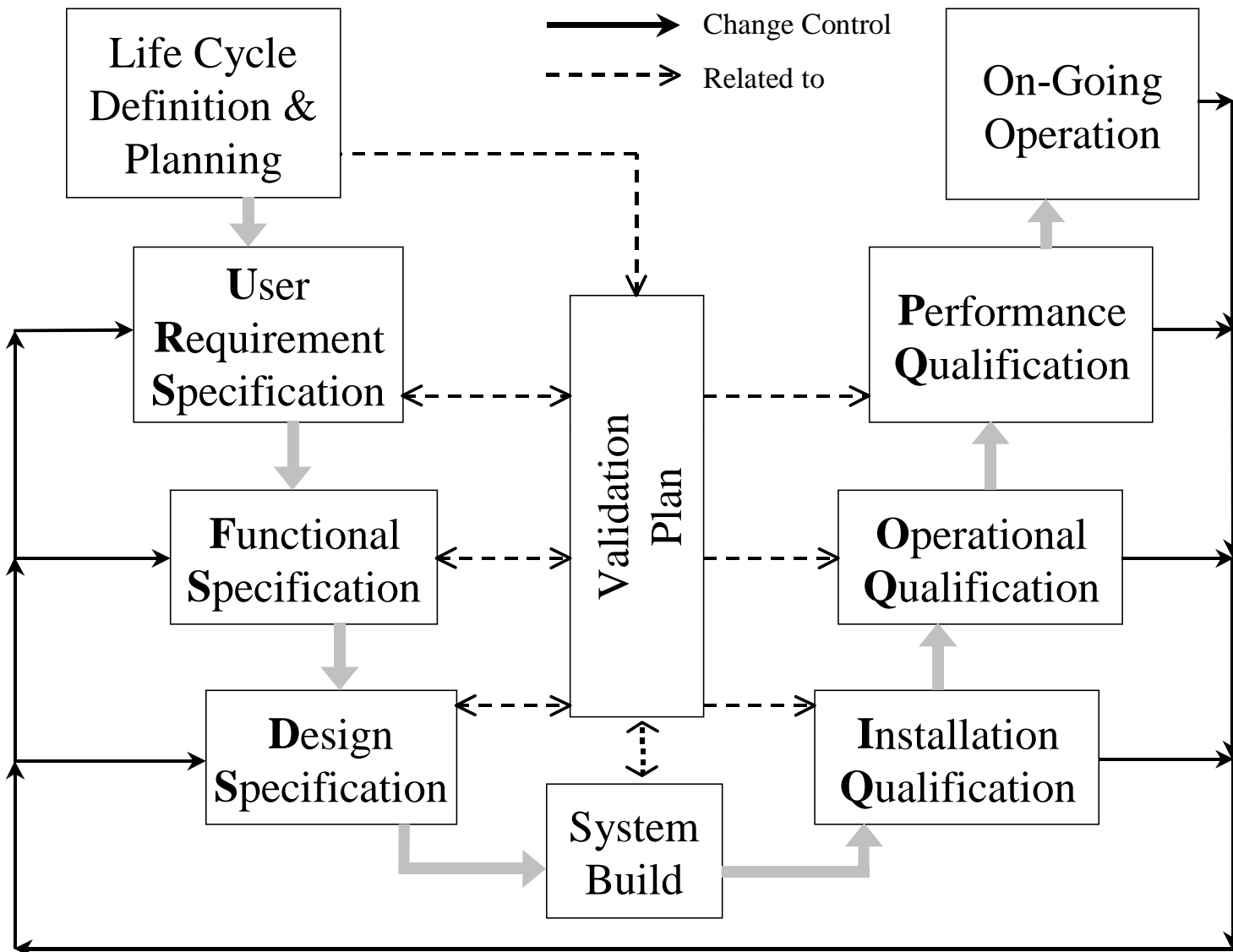
**Guidance for Industry**  
**Process Validation: General**  
**Principles and Practices**

U.S. Department of Health and Human Services  
Food and Drug Administration  
Center for Drug Evaluation and Research (CDER)  
Center for Biologics Evaluation and Research (CBER)  
Center for Veterinary Medicine (CVM)  
January 2011  
Current Good Manufacturing Practices (CGMP)  
Revision 1

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# FSMA Preventive Controls Proposed Rule

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“FDA is proposing to define the term ‘validation’ to mean that element of verification focused on collecting and evaluating scientific and technical information to determine whether the food safety plan, when properly implemented, will effectively control the identified hazards.”



**Federal Register**, Wednesday, January 16, 2013, Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food

# What regulations require validation?



# What Systems Need Validation

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- Juice products 21 CFR 120.3(p) – HACCP plan
- There is no direct regulatory requirement for the validation of a system (considering the restriction placed on part 11)
- Validation as a requirement is implied for many regulations (infant formula, seafood, low-acid canned foods, acidified foods, and now preventive controls)
- Proposed preventive controls rule (21 CFR 117.3, 117.150(a), 117.155(a)(2))



# “Validation” - Summary

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1. Process operates as it was intended and is able to control the hazard
2. Scientific and technical documentation of sufficient evidence (high degree of assurance)



# Validation Characteristic 1

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1. Process operates as it was intended and is able to control the hazard



# Validation Characteristic 1

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- Selecting scientific expertise



# The Expanding Role of the Validation Group

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*Author: Paul L. Pluta*

**“US and international documents issued over the past 10 years have signaled a changing approach to pharmaceutical manufacturing directly impacting validation.** These signals culminated in the November 2008 US Food and Drug Administration process validation draft guidance. The guidance integrated the ideas of quality by design (QbD), ICH, and FDA, and introduced the lifecycle approach to process validation. This approach includes product and process development supportive to validation (Stage 1). It further includes post-validation monitoring and maintenance of the validated state (Stage 3). **Validation is no longer a single event in the product timeline. Validation is the focal point in a comprehensive and coordinated effort that extends over the entire product lifecycle and requires involvement of multiple groups in the organization.**



<http://www.gxpanjdvt.com/ivtnews/templates/IVTNews.aspx>

# Validation Characteristic 1

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- There needs to be a group identified that has the expert knowledge associated with procedure/practice/process risks
  - Prefer past experience
  - Education specific to your procedures/practices/processes
  - Knowledgeable in validation science





# Validation Characteristic 1

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- Selecting scientific expertise
- Risk assessment of procedures, practices, and processes



# Risk Assessment/Evaluation<sup>1</sup>

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- Hazard identification
- Exposure assessment
- Hazard characterization
- Risk characterization

<sup>1</sup>*Principles and guidelines for the conduct of microbiological risk assessment CAC/GL-30 (1999)*



# Validation Characteristic 1

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- Selecting scientific expertise
- Risk assessment of procedures, practices, and processes
- Validation plan



# Making Bad Validation Plan Assumptions

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- The process behaves the way that I believe (or think) it behaves
- The validation plan used before will work here
- My collected samples all represent the same expected treatment
- My system is well behaved and will never change
- The process will follow the mathematical procedure I will use to analyze my data



# Validation Characteristic 2

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- Scientific and technical documentation of sufficient evidence (high degree of assurance)



# Validation Characteristic 2

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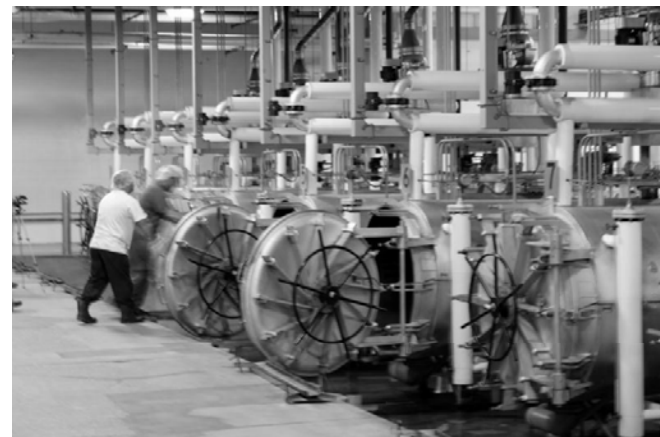
## Overall Validation Documentation

- Operational procedures – Standards, SOP's, best practices
- System flow chart/process description
- Target hazard identification
- Level of control necessary (FSO, PO)
- Demonstration of process effectiveness
- Verification – continue process control



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# Demonstration of Process Effectiveness



# Operational Verification Results

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- Verify proper processing equipment operation/installation
- Verify proper sensor operation
- Ability to replicate results
- Ability to record necessary process conditions
- Take into account potential process time durations
- Take into account possible cleaning malfunctions





# Challenge Studies

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- When conducting challenge tests, conditions for critical elements should reflect the “worst case” expected operating conditions
- It is useful to “test to failure”
  - Understand the boundaries between inactivation and survival
  - Provide information for deviation evaluation



# Documentation

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- Data collected needs to be clear and supportive of the process establishment conclusions
- Data collected must support the analysis procedures used



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# Continued Process Validation

*“Verification”*

