

LIST OF POTENTIAL FOOD PROCESSING OPERATIONS SANITATION & FOOD SAFETY PROBLEMS (2008)

1. Facilities, ingredients and packaging supplies, and processed foods shall be free of:
 - a. Insects (such as flies, cockroaches, worms, etc), insect parts (in excess of allowable limits), and insect eggs
 - b. Rodents (such as rats & mice)
 - c. Birds
 - d. Domestic Animals (such as Cats & Dogs)
 - e. Fecal droppings or urinary discharges from any of the above
2. Hole in walls or window screens are not permitted (as they may allow entry of insects or rodents)
3. Cracks or spacing under doors or windows are not permitted
4. Open outside doors or windows without screens or air curtains are not permitted
5. Rodent control programs are required (including traps or baits)
6. All packaged food products must be labeled properly, including the common and usual name of the food, the weight or volume, an ingredient list and the name and address of manufacturer or distributor.
7. Rust, rough solder and seams on processing equipment contacting foods are not allowed
8. Proper temperature control of processes throughout the facility is required, such as:
 - a. Cooler storage temperatures
 - b. Freezer storage temperatures
 - c. Frozen ingredients may be thawed prior to use, but containers cannot be dripping moisture or other liquids prior to usage
10. Equipment, facilities, walls and floors, and overhead utilities must be dirt, dust, mold, or otherwise contamination-free
11. Equipment or utilities above the processing line shall not drop anything into the food line (such as grease, water, dust, or dirt on equipment or food)
12. All parts of a disassembled processing equipment line shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use (Any contact with floor shall be considered re-contamination)
13. All food contact surfaces shall be constructed of heavy stainless steel, or of food grade quality sanitary plastic or rubber
14. In-use utensils shall be properly stored between uses, by keeping the handle out of the food product, on a clean sanitized surface, in clean running water or in water of at least 135 degrees F.
15. All processing cooking vessels shall be covered whenever possible, to prevent contamination and control temperatures
16. All processing room walls shall be constructed of washable, waterproof materials
17. All raw ingredients shall be sound and wholesome

18. Personal items, such as clothing, purses, bags, etc., shall not be stored improperly and must be kept in designated areas such as lockers.
19. Food employees must not touch ready-to-eat foods with their bare hands
20. Food handling employees must wash their hands prior to starting work, after picking up anything from the floor, after every visit to the toilet or at any other time whereby their hands may have become contaminated
21. Food handling employees shall wear clean, impact-resistant, sanitary gloves made of impermeable plastic or rubber whenever in direct contact with foods, ingredients or containers for these foods and supplies
22. All hand-wash sinks in food operation and toilet areas shall be clean and sanitary, with cold & hot water and proper temperature controls and mixing valves and accessible at all times
23. Hand wash sinks and equipment wash sinks shall not be used to store soiled or clean equipment, supplies, or packaging containers.
24. All plumbing installed in the facility shall be protected from cross-connections that may allow the possibility of back-siphonage or backflow into the potable water supply.
25. Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances)
26. Only government approved and properly labeled chemicals may be used for cleaning the processing equipment and plant work areas
27. Only government approved chemicals may be used for maintaining the food plant and storage areas from contamination by insects, rodents, birds, etc, and shall be applied by a certified pest control operator
28. All chemicals used in the facility must be stored separate and apart from food and food contact surfaces.
29. Uncooked foods and cooked foods shall be stored in separated areas with proper identification
30. All processed food products offered for public sale and consumption shall be sound and wholesome and free of adulterants
31. All walls, ceilings, floor, and equipment exposed to foods in the processing or storage areas shall be rust-free
32. All packaging materials, equipment, or storage and delivery supplies must be free of dust, dirt, rust, or other possible contaminants
33. All food ingredients to be added to foods and/or processed for human consumption must be clean and free from any contact with contaminated surfaces prior to usage

SOURCES OF FOOD SAFETY INFORMATION

U.S. Food & Drug Administration Web Addresses:

<http://www.fda.gov> - FDA Home page

<http://vm.cfsan.fda.gov/list.html> - FDA Center for Food Safety and Applied Nutrition

<http://vm.cfsan.fda.gov/~dms/guidance.html> - Food Guidance Documents

<http://www.cfsan.fda.gov/~dms/gmp-toc.html> - Good Manufacturing Practices regulations)

<http://www.cfsan.fda.gov/~dms/fc05-toc.html> - The 2005 Food Code (generally to retail and food service operations)

<http://www.cfsan.fda.gov/~dms/dalbook.html> - The Defect Action Levels – (allowable non-hazardous, unavoidable filth in foods)

<http://www.fsis.usda.gov> – USDA Food Safety and Inspection Service

<http://www.cdc.gov> – Centers for Disease Control