

FOOD SAFETY AND SANITATION

Food Science &
Technology CDE Contest
2023

YOUR TASK:

You are being asked to complete a Food Safety and Sanitation Audit for

Ray's Noodle Factory Inc. on November 1, 2023 in Plano, TX

Upon arrival you will check in with Lucy Soba, the Quality Director at the facility.
She can be reached at 469-555-4732, if needed.

You will be required to follow the plant's GMPs Policy, at all times, during your audit.
The GMP Policy is shown below.

You should also familiarize yourself with other **Food Safety Plant Policies**.



The image shows a 'Food Safety Sanitation Report Form' tilted at an angle. At the top, it says 'Food Safety Sanitation Report Form' in blue, followed by '80 POINTS' in red. Below this are several lines for information: 'Plant', 'Location', 'Inspection Team Members' State', 'Plant Contact', and 'Date'. To the right of these lines are labels: 'Date' and 'Team Number'. Below the lines is a table with three columns: 'Category', 'Observation and Concern', and 'Recommendation or Corrective Action'. The table has two rows of data. The first row is for 'General maintenance of physical facilities' and the second row is for 'Cleaning and sanitizing of'. The table is currently empty of data.

Category	Observation and Concern	Recommendation or Corrective Action
• General maintenance of physical facilities		
• Cleaning and sanitizing of		

AUDIT AGENDA

Arrive & Check-In

Review provided GMP Policy Food Safety Plant Policies (below)

Concentration of Audit Areas

1. Manufacturing Production
2. Sanitation
3. Warehouse

Complete Food Safety Sanitation Report Form

- *Remember to identify the observation and why it is a FOOD SAFETY concern and provide a recommended corrective action.*

RAY'S NOODLE FACTORY INC.

GMP POLICY

All Ray's Noodle Factory employees and any visitors entering the facility are required to adhere to this policy.

1. All garments must be clean, in good repair, and of readily washable materials. Long pants and close-toed shoes are also required.
 - a. Nothing may be stored in outer pockets.
 - b. No watches, earrings, studs, necklaces, or facial piercings are allowed at any time in the production areas.
 - c. The following frocks must be worn by personnel for the designated job when in a processing area.
 - i. White Frocks – worn by product contact personnel only
 - ii. Rain Suit or Coat – worn by Sanitation during changeover or clean up. Including any necessary face shields or eye protection and gloves.
2. Everyone entering the production area must wear a hairnet, and beard net if appropriate, wash and sanitize hands and use boot washer.
 - a. Provided gloves must be worn if touching or handling food or food contact surfaces
3. All areas of the facility must be kept clean, in good repair and tools stored in the properly identified areas.
4. All doors are to remain shut during operations.
 - a. All doors on the manufacturing floor leading to outside must remain shut at all times.

RAY'S NOODLE FACTORY INC.

ALLERGEN POLICY

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All Ray's Noodle Factory employees and any visitors entering the facility are required to adhere to this policy.

1. Ray's Noodle Factory makes and distributes all its products in the United States of America.
 - a. Allergens of note for the US are:
 - i. Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans, Sesame
2. Receiving and Storage of Allergens:
 - a. All allergen containing ingredients must identify the allergen on the packaging before storing the ingredient.
 - b. All allergen containing ingredients must be segregated to prevent cross-contamination.
 - i. Allergenic ingredients cannot be stored above un-allergenic ingredients.
 - ii. Allergenic ingredients may be stored above other allergenic ingredients only if they contain the same allergen.
3. Manufacturing of products containing allergens
 - a. A full sanitation of the area must occur after a product with allergens is manufactured.
 - i. All equipment including utensils must be cleaned
 - ii. After sanitation is completed, the area must be inspected to ensure all surfaces are clean and no traces of allergen material is present.
 - b. All packaging must match the product being packaged
 - i. Labels from the previous run shall be removed and stored in the proper storage area
 - ii. The label shall be inspected during the start of packaging to ensure the correct label is being used.

RAY'S NOODLE FACTORY INC.

SANITATION POLICY

All Ray's Noodle Factory employees and any visitors entering the facility are required to adhere to this policy.

1. Employees performing sanitation duties must use proper equipment and wear proper attire and personal protective equipment.
2. All sanitation equipment must be stored in its proper location when not in use.
 - a. Storage location must be easily identified with a "Sanitation Chemical Storage" sign.
3. All water nozzles must be kept clean and in good working order.
4. All chemicals will be properly labeled and used following the manufacturers requirements.
5. All areas must be inspected for cleanliness before it can be released to be used in production.
6. All chemicals used for sanitation must stored in the identified chemical storage cabinet and locked.
 - a. The chemical safety data sheets are to be kept with the storage cabinet. No other materials should be stored on the cabinet.

MANUFACTURING PRODUCTION

1.



2.



3.



SANITATION

CHANGING FROM WHEAT NOODLES TO GF RAMEN NOODLES. THE AREA HAS BEEN RELEASED TO PRODUCTION TO START MANUFACTURING.

4.



5.



6.



WAREHOUSE

7.



8.



9.



THANK YOU

For providing pictures

The logo for Intertek Alchemy is displayed within a white rectangular box. The word "intertek" is in a dark blue, lowercase, sans-serif font. Below it, the word "alchemy" is in a bright yellow, lowercase, sans-serif font. The background of the slide features a large blue area on the left and a yellow triangle in the top-left corner.