

PRE-OPERATIONAL INSPECTION

Cleaning and Sanitizing Procedure

1. Remove heavy meat pieces from equipment as much as possible and place them in trash barrels.
2. Rinse the equipment with cold water to remove heavy pieces of soil.
3. Remove the trash barrels away from the wash areas.
4. Disassemble complex equipment according to Manufacture's instructions.
5. Store equipment parts on table or in designated storage tubs or containers.
6. Apply an approved cleaner to equipment and parts according to Manufacture's instructions.
7. Rinse off the cleaning compounds with water according to Manufacture's instructions.
8. Gather meat residues from floor and drain buckets/drain, place meat residues into the trash barrels. Clean the floor and drain buckets/drain and reseal the drain buckets if there is any.
9. Empty trash barrels.
10. Apply an approved sanitizer to equipment product contact surfaces and parts.

Pre-Operational Visual Inspection

1. Product contact surfaces are fully inspected for sanitation deficiencies.
2. Common foreign matters are grease, soot, rust or other corrosion, dust, protein, soap residue, or meat from the prior day's production. Efforts must be made to view areas from differing angles and to clean areas. Product contact and non-contact areas that are hard to see are additionally inspected by touch.

Monitoring, frequency and Documentation

1. Sanitation deficiencies must be identified by QC inspector. The Pre-op will be performed once per day prior to the operation each day.
2. Sanitation deficiencies are recorded on Pre-OP Inspection Sheet (Form: SSOP-01, SSOP-03). Daily and weekly records are located in the Manager's office.
3. When deficiencies are corrected, re-inspected for the acceptability by QC personnel and the effected area or equipment is finally released, the area will be released and corrective actions will be documented on the same pre-op inspection form.

Corrective Actions

1. When a deficiency is determined, the cleaning and sanitizing procedure is repeated as corrective action.
Retrain the sanitation crew if necessary.
2. Prevent adulterated product into commerce.
3. Restore the sanitary working condition and environment at the facility.
4. Prevent the sanitation deficiency from reoccurring.