

HUDSON FOODS VENTURE LLC

SANITATION STANDARD OPERATING PROCEDURE (SSOP)

Hudson Foods Venture LLC

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The HACCP Coordinator and assigned Sanitation Lead are responsible for implementing and monitoring this Sanitation SOP and for documenting all findings and corrective actions. Designated supervisors are responsible for training personnel, assigning sanitation duties, and verifying performance in accordance with this program.

All sanitation records, logs, checklists, and supporting documentation are maintained in accordance with company policy and applicable USDA regulatory requirements and are made available to inspection personnel upon request.

The purpose of this Sanitation Program is to establish and maintain effective cleaning and sanitation practices across all production and storage areas to prevent product contamination and maintain compliance with applicable USDA regulations.

Sanitation activities are performed pre-operationally, during operations as needed, and at the end of each production day.

Environmental monitoring is conducted in accordance with the facility's Listeria control program for exposed ready-to-eat (RTE) products.

This SSOP includes pre-operational and operational sanitation procedures as required under 9 CFR 416 and incorporates controls to prevent cross-contact between halal and non-halal materials.

This program applies to all food contact and non-food contact surfaces, equipment, utensils, tools, processing areas, storage areas, and employee welfare facilities.

1. Pre-Operational Sanitation | Equipment and Facility Cleaning

Prior to the start of production, all equipment and facility areas shall be cleaned and sanitized to prevent product contamination.

- Verify that all stations are supplied with required personal protective equipment, including hairnets, beard nets, and gloves
- Verify that all handwashing stations are fully stocked with soap and sanitizer
- Verify that the boot cleaning station is supplied with required detergent and sanitizer
- Disassemble all equipment as necessary for effective cleaning
- Remove all visible product debris from equipment and surfaces
- Rinse equipment with potable water to remove remaining residue
- Apply approved detergents, scrub, and rinse thoroughly
- Apply approved sanitizers at the correct concentration and required contact time in accordance with manufacturer specifications

- Clean and sanitize all food contact surfaces, non-food contact surfaces, walls, floors, and surrounding areas prior to operation
- Complete pre-operational sanitation checklist

Verification

- Visual inspection confirms absence of product residue, contamination, and unsanitary conditions
- Sanitizer concentration is verified using test strips where applicable
- Completion of pre-operational sanitation checklist
- Supervisor review and documented sign-off prior to start of production

2. Operational Cleaning and Sanitation.

During production and between product changeovers, cleaning and sanitation procedures shall be implemented as needed to prevent contamination and maintain sanitary conditions.

- Remove visible product debris from equipment, utensils, and food contact surfaces as needed during production
- Rinse with potable water where necessary to remove residue
- Clean and sanitize food contact surfaces including tables, knives, cutting boards, and hand tools at appropriate intervals and between product changeovers
- Apply approved detergents and sanitizers at the correct concentration and required contact time in accordance with manufacturer specifications
- Clean and maintain non-food contact surfaces, walls, and floors as necessary to prevent buildup and contamination
- Employees shall wash and sanitize hands and change gloves as needed to prevent product contamination

Verification

- Visual inspection confirms absence of product residue, contamination, and unsanitary conditions
- Sanitizer concentration is verified using test strips where applicable
- Completion of operational sanitation records or checklists
- Ongoing supervisory verification during production

2A. Halal Cross-Contamination Control

- Equipment shared between halal and non-halal production shall undergo full cleaning and sanitation prior to halal use
- Utensils and food contact surfaces shall be either dedicated to halal production or cleaned, sanitized, and verified prior to use
- All food contact surfaces shall be free from non-halal residues prior to halal production
- Production scheduling shall be managed to reduce the risk of cross-contact

Verification

- Visual inspection confirms absence of non-halal residues prior to halal production
- Cleaning and sanitation activities are documented on applicable sanitation records
- Supervisory verification is conducted prior to and during halal production

3. End of Operation Sanitation.

At the conclusion of production, all equipment and facility areas shall be cleaned and sanitized to maintain sanitary conditions and prepare for the next production cycle.

- Disassemble all equipment as necessary for effective cleaning
- Remove all visible product debris from equipment, utensils, and surfaces
- Rinse with potable water to remove remaining residue
- Apply approved detergents, scrub, and rinse thoroughly
- Apply approved sanitizers at the correct concentration and required contact time in accordance with manufacturer specifications
- Clean and sanitize all food contact and non-food contact surfaces, including doors, walls, floors, and areas beneath equipment to prevent buildup and residue accumulation
- Remove debris and clean all floor drains
- Clean and sanitize the boot washing station, verifying absence of food residues and confirming proper supply of detergent and sanitizer
- Restock handwashing stations with soap and sanitizer
- Restock required personal protective equipment, including hairnets, beard nets, and gloves
- Complete end-of-operation sanitation checklist

Verification

- Visual inspection confirms absence of product residue, contamination, and unsanitary conditions
- Sanitizer concentration is verified using test strips where applicable
- Completion of end-of-operation sanitation checklist
- Supervisory verification of sanitation completion

4. Sanitation Chemicals Control

- Only approved cleaning agents and sanitizers shall be used
- Chemicals shall be used in accordance with manufacturer specifications
- Sanitizer concentrations shall be verified using test strips where applicable
- Safety Data Sheets (SDS) for all chemicals are maintained on file and accessible to personnel

5. Personal Hygiene Practices.

All personnel shall follow established hygiene practices to prevent product contamination during production.

- Employees with cuts or abrasions shall keep wounds fully covered with a suitable bandage and wear gloves when handling food or food contact surfaces
- Employees shall remove all unsecured jewelry prior to entering production areas. Jewelry is not permitted where it may pose a contamination risk
- All employees shall wear designated uniforms, hairnets, beard nets (where applicable), and appropriate footwear in accordance with company policies and USDA requirements
- Eating, drinking, chewing gum, and use of tobacco products are prohibited in all production areas
- Personal items, including medications, food, and other belongings, are not permitted in production areas
- Food and beverages shall be stored and consumed only in designated break areas
- Employees are responsible for maintaining cleanliness in lockers, restrooms, and break areas to support overall sanitation

Supervisory personnel are responsible for monitoring employee compliance with personal hygiene requirements.

6. Hand Washing

All employees shall wash and sanitize hands to prevent product contamination.

Handwashing is required:

- At the beginning of each shift
- After breaks, eating, drinking, or smoking
- After using the restroom
- After handling garbage or waste materials
- After touching any contaminated surface, including floors, equipment, or non-food contact surfaces
- After touching wounds, bandages, or any part of the body
- After coughing, sneezing, or other actions that may contaminate hands
- Any time hands are visibly dirty, soiled, or contaminated

7. Corrective Actions

If sanitation verification fails:

- Identify and isolate any affected product using established hold procedures
- Stop production where necessary until sanitary conditions are restored
- Re-clean and re-sanitize affected equipment, tools, and areas
- Conduct re-inspection and verification prior to resuming operations
- Document the deviation in the Corrective Action Log, including:
 - Description of the issue
 - Affected product and lot(s), if applicable
 - Immediate corrective actions taken
- Evaluate and determine disposition of affected product in accordance with company procedures
- Retrain employees where performance contributed to the deviation

- Conduct root cause analysis for repeated or systemic failures
- Verify and document that corrective actions were effective prior to release of product