

ROCKER BROS MEAT & PROVISION, INC.

Sanitation Standard Operating Procedures

SSOP

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SSOP Production Area & Equipment Cleaning (Pre-Operational)

A) Electrical equipment will be cleaned and covered or stored in designated area. Butcher knives will be properly washed after each day in use and stored by each butcher. Knives will be sanitized each morning as required prior to start-up of operation.

** electrical equipment: scales, gas flush machine, biovac machine & cryovac machine - with exception of white boards - boards will be removed washed and sanitized accordingly See SSOP C*

B) General Production Area & Equipment Cleaning and Sanitizing

This includes simple equipment such as tables, wash basins, carts, cross-stack bins, trash bins, non-edible bins, mats and racks.

- 1) Pick up all pieces of bone, fat, muscle tissue and other matter throughout .
- 2) Pre-rinse dirty areas using warm potable water and working top to bottom, forcing extraneous material to the floor.
- 3) Pick-up foreign material and washed to floor.
- 4) Apply approved foaming /cleaning agent pre-mixed to manufacturer's recommendations.
- 5) Cleaning should begin at the top working down, reaching frames, legs, and undersides of equipment.
- 6) Rinse equipment with warm potable water.
- 7) Inspect and scrub, wash, rinse and sanitize any missed areas.
- 8) Floors are washed down, debris removed and placed in appropriate containers.
- 9) Sanitizing: Sanitizer, Quat 256 and/or Bacticide, pre-mixed per manufacturer's recommendation.
sanitizer is applied to all equipment product contact surfaces
- 10) Parol 100 Mineral Oil - A light protective coating of white edible oil is applied to surfaces that are subject to rust or corrosion.
- 11) All Condensation will be removed before the start of production.
- 12) Refrigeration units and light fixtures in Production Room are cleaned monthly or as needed.

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C) Equipment requiring disassembly will be disassembled as per manufacturers instructions after each days use.

1) Band saws: blades removed. Portion tables: boards removed. Packaging machine: boards removed.

Needle machine: disassembled. Cubing Machine: disassembled. Patty Machine: disassembled. Grinder: Disassembled

2) After disassembly, equipment will be washed, rinsed and sanitized and protected oil applied following procedures SSOP-B.

D) Reassembly

1) Equipment is reassembled prior to start of operations upon pre-operational inspection and approval

E) Monitoring Responsibilities

1) Quality Assurance and/or Night Manager will be responsible for performing organoleptic inspection prior to start of operations.

2) All results will be recorded and initialed on dated form by responsible official as soon as possible after daily inspection on the Pre-Operational Sanitation Checklist.

F) CORRECTIVE ACTION

1) Operations will be suspended in the affected area,

2) Unacceptable facilities or equipment will be recleaned and sanitized.

4) Verify correction of problem by organoleptic inspection of equipment or visual observation of corrective action taking place and determined acceptable by the assigned responsible official before starting.

5) Equipment unable to be made ready will be tagged, held and not used until made ready. SSOP Corrective action form will be filled and attached to weekly pre-op form.

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SOP **Raw Product Handling (Operational)**

Processing is performed under sanitary conditions to prevent direct and cross contamination of food products.

- A) Frequency: daily or each occurrence.
- B) Special procedures: Whenever contamination occurs or immediately upon observing contamination of products or employee(s):
 - 1) Product is immediately contained and washed in the meat wash sink and or trimmed as necessary. Knives, hooks, etc. coming into contact with contaminated surfaces will be sanitized. Employess will change gloves and /or hands washed as required.
 - 2) Equipment with products surfaces that become contaminated during the working shift will be disassembled as necessary, and cleaned as in SSOP B 2-7.
- C) Personnel Practices:
 - 1) Employees will wash and sanitize hands whenever contamination occurs, including re-entering processing after breaks and visits to restroom facilities.
 - 2) Outer processing garments and gloves will be changed when necessary.
- D) Monitoring Responsibilities:
 - 1) Processing Room supervisors and/or Quality Control are responsible for all SOP monitoring activities in the various Fabricating rooms.
 - 2) Supervision and/or Quality Control will inspect equipment prior to use after each instance of contamination.
 - 3) Equipment found to be unacceptable will be identified with a reject tag, recleaned and reinspected.
 - 4) Results will be recorded, signed and dated by the responsible official on the Daily Operational Sanitation report
- E) CORRECTIVE ACTION
 - 1) Stop production in affected areas
 - 2) Retain product if applicable.
 - 3) Notify processing employee to correct the sanitation problem.
 - 4) Verify correction of problem by organoleptic inspection of equipment or visual observation of corrective action taking place.
 - 5) Record Corrective Action on the appropriate Daily Operational Sanitation Report.

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