

Form: 9.2.5: Cleaning and Sanitation

9.2.5.1

The cleaning and sanitation of our facility is done on third shift by our in house sanitation team. Our plant is cleaned on a daily basis or at least each day in which we run production. All cleaning and sanitizing done in the plant during 1st and 2nd shift will be performed by Mariah Employees. This cleaning will be done on an as needed basis. We will fill out both pre-operational and operational sanitation reports. Our Sanitation Manual lays out in detail how our facility and our equipment is to be cleaned and sanitized. This includes frequencies, methods for cleaning, chemical strength, and who is responsible for the cleaning. Our manuals also spell out how we will verify the effectiveness of our nightly cleaning and sanitation program. Feel free to reference our Sanitation Manual and our Master Cleaning Schedule for more information.

9.2.5.2

All detergents and sanitizers used in the plant are suitable for use in a food plant and have been purchased in accordance to all federal, state and local regulations.

- i. A list of approved chemicals is maintained
- ii. We will maintain an inventory of our chemical usage by signing chemicals in and out of our chemical cage and buy recording chemical usage from our 2 production shifts and our cleanup shift.
- iii. All detergents and sanitizers when not in use will be stored under lock and key in our chemical cage.
- iv. We will maintain SDS sheets for all detergents and sanitizers that are used within the plant.
- v. All members on our cleaning contract will receive chemical training. Only trained workers will be allowed to work with the sanitizers and detergents.

9.2.5.3

Sanitizer will be mixed according to manufacturer's recommendations, stored in containers that are suitable for use and properly labeled. . Mix concentrations and titration records are verified and recorded.

9.2.5.4

We currently do not use any Clean in Place systems.

9.2.5.5

All equipment, racks, utensils and protective clothing used as part of the cleaning process should be cleaned on an as needed basis. Effective cleaning must be completed prior to start of production and throughout the production shift. In the absence of effective cleaning the production room in question will not run.

9.2.5.6

All cleaning will be done in designated areas so that our products or nearby equipment cannot be adversely affected. Racks and containers are used in production rooms as needed.

9.2.5.7

Each morning prior to startup we will perform a pre-operational inspection of all production rooms and welfare areas. All equipment will be checked before the room will be released to production. Any room or equipment that does not pass inspection will be recleaned, resanitized, and reinspected prior to being released. The pre-op will be conducted by the Mariah Sanitation Rep. or designee. All results from the pre-operational inspection will be recorded and the findings will be reviewed by the Director of Food Safety. The findings will also be added to our trending log and shared with our cleaning company during our monthly sanitation meeting.

9.2.5.8

Welfare areas around the plant are cleaned and sanitized at least once per day. Other cleaning and inspections are completed throughout day and night during plant operations. Welfare areas are cleaned nightly by our dedicated cleaning team and by dedicated utility employees during operations.

9.2.5.9

In order to verify the effectiveness of our sanitation program we will take product samples, pull APC swabs and ATP swabs. Our verification schedule can be found in our SSOP program. All verification procedures will be the responsibility of the Director of Food Safety

Records Involved or Created:

- Master Sanitation Manual
- Pre-op Inspection Paperwork
- Sanitation Program
- Verification Testing and Swabs
- Sanitation Mix Records and Sanitation Training Records