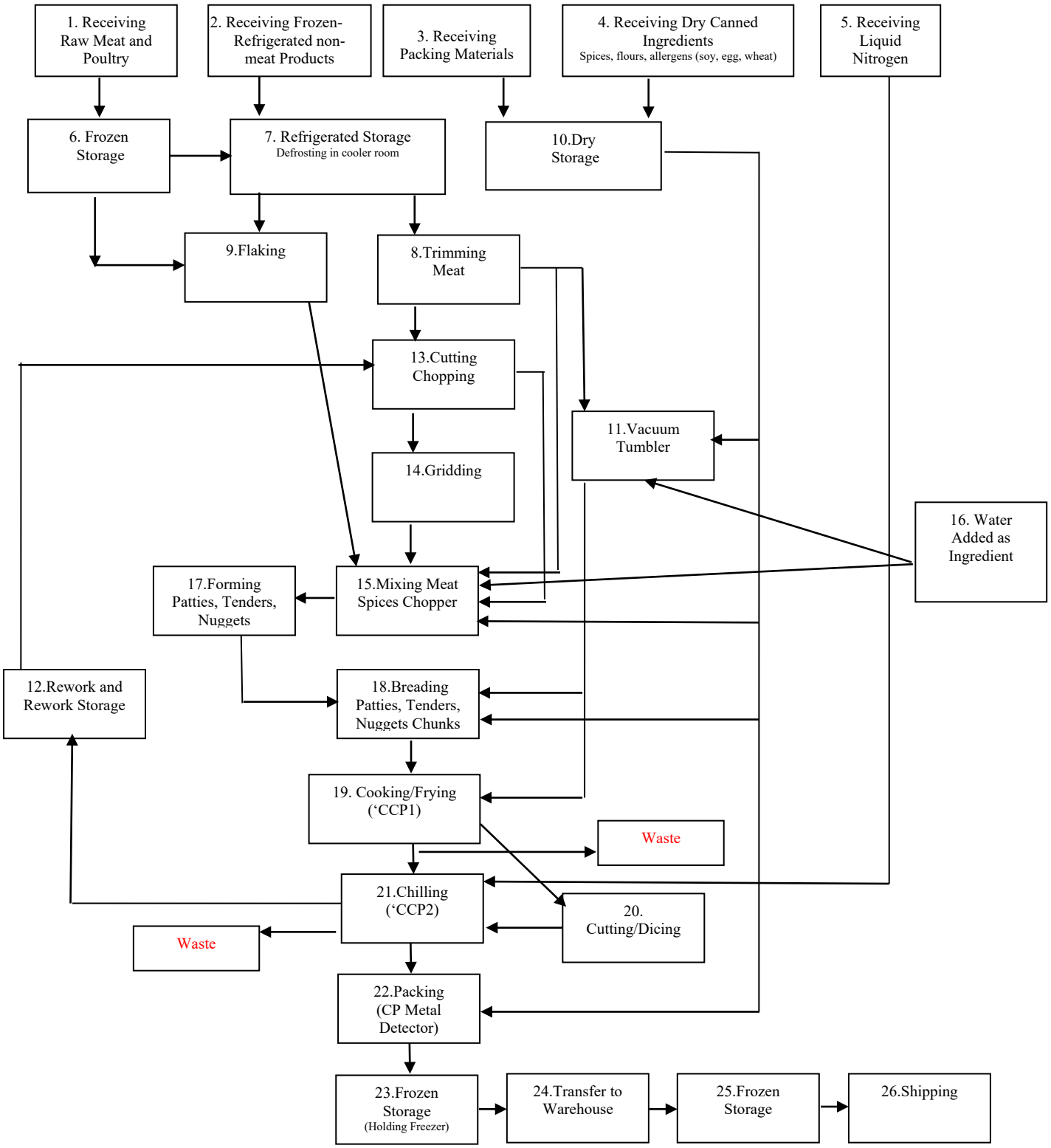
1. Receiving Raw Meat and Poultry
2. Receiving Frozen-Refrigerated non-meat Products
3. Receiving Packing Materials
4. Receiving Dry Canned Ingredients
Spices, flours, allergens (soy, egg, wheat)
5. Receiving Liquid Nitrogen
6. Frozen Storage
7. Refrigerated Storage
Defrosting in cooler room
10.Dry Storage
9.Flaking
8.Trimming Meat
13.Cutting Chopping
11.Vacuum Tumbler
14.Gridding
16. Water Added as Ingredient
17.Forming Patties, Tenders, Nuggets
15.Mixing Meat Spices Chopper
12.Rework and Rework Storage
18.Breading Patties, Tenders, Nuggets Chunks
19. Cooking/Frying (‘CCP1)
Waste
21.Chilling (‘CCP2)
20. Cutting/Dicing
Waste
22.Packing (CP Metal Detector)
23.Frozen Storage
(Holding Freezer)
24.Transfer to Warehouse
25.Frozen Storage
26.Shipping