

Form: 9.2.5: Cleaning and Sanitation

9.2.5.1

The cleaning and sanitation of our production area is done on third shift by our in house sanitation team. Our production 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 Peer Employees. This cleaning will be done on an as needed basis. We will fill out both pre-operational and operational sanitation reports. Our Sanitation program lays out in detail how our production 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 program also spell out how we will verify the effectiveness of our cleaning and sanitation program. Feel free to reference our Sanitation program and our Master Cleaning Schedule for more information.

9.2.5.2

All detergents and sanitizers used in the production area 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 by recording chemical usage.
- iii. All detergents and sanitizers when not in use will be stored under lock and key.
- iv. We will maintain SDS sheets for all detergents and sanitizers that are used.
- 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 our production area. All equipment will be checked before the room will be released to production. Any area or equipment that does not pass inspection will be recleaned, resanitized, and reinspected prior to being released. The pre-op inspection will be conducted by the Peer 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, QA Manager, or designee. The findings will be reviewed 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 the day. Welfare areas are cleaned by our dedicated cleaning employees.

9.2.5.9.

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