

	<p align="center">RAMADAN HALAL MEAT MARKET 4750 Cypress Creek Pkwy Houston, TX 77069 P: 832-705-8694 ramadan.1960hmm@gmail.com</p>	Date: 11/18/22	Approval: HED
		Sanitation Procedures SSOP	

- 1. Purpose:** To outline the Sanitation plan and its validation and ensure that facility is cleaned and sanitized for the processing and storage of halal meat products.
- 2. Persons Affected:** Facility management, GM, Meat processing department associates.
- 3. Frequency:** Daily, Weekly, Monthly and Annual.
- 4. Definitions:** Contract service provider provides all supplies. Other materials include sanitation tools and cleaning supplies. GM is the responsible general manager of the facility.
- 5. Responsibilities:** Sanitation is conducted internally by the facility staff with support from external company. The location GM will address any issues by assigning a work order. Verification of the program is provided by the GM.
 - 5.1. The GM works directly with the contract service representative and will follow up on any recommendations for improvement.
 - 5.2. GM and management meet monthly to complete a review of all activities, repairs, and corrective actions.
 - 5.3. Cintas is contracted to ensure cleaning supplies and methods are implemented as required b food processing facilities.
- 6. Procedure:** As defined on the following pages.



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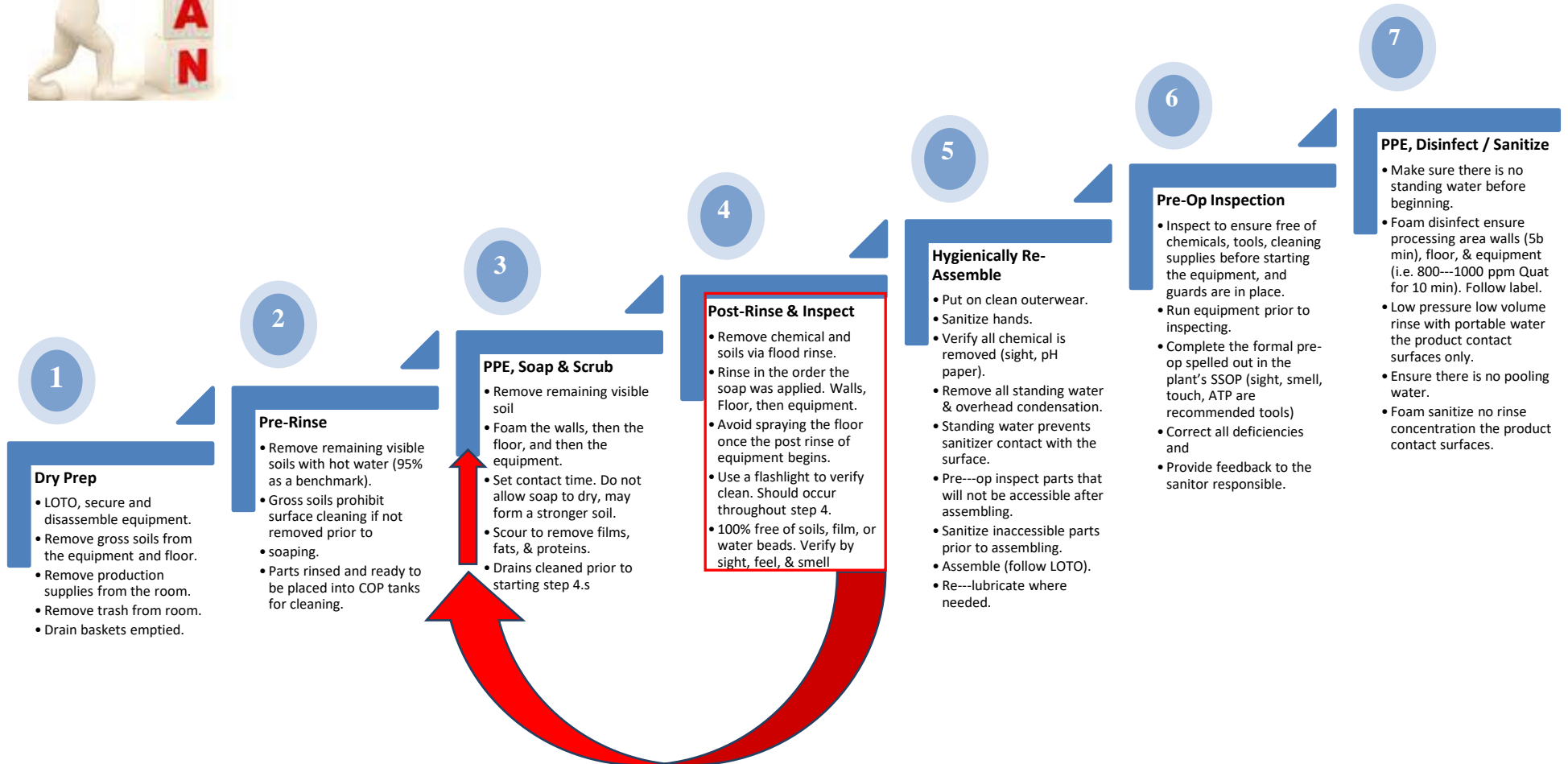
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SSOP (Sanitation Standard Operating Procedure)





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7 Steps Continued (Good, Bad, Absolutley Ugly)

Good Things

- GMP's
- Hot Water
- Hand scrubbing
- Flood sanitizing
- Single use cleaning aids
- Flashlights
- ATP verification
- Dedicated tool storage
- Continuous training
- Dedicated trainers & tools
- Synchronized Process

Bad Things

- Reusable Cleaning Tools
- High pressure water & air
- Switches, buttons, & screens
- Congested areas
- Door Seals
- Re-using Uniforms

Absolutely Ugly Things

- Drain Back-ups
- Biofilms
- Standing Water
- Aerosols
- Mops & Foam Squeegees
- Fibrous Belts
- Co-mingling of products
- Unaccessible areas
- Cross department cleaning
- Not following the Plan (SSOP)



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SOIL IDENTIFICATION & TROUBLE SHOOTING

Film or Deposit		Probable Causes	Procedure For Removal
Identification	Description		
Protein Films	A blue or rainbow colored film having a varnish-like appearance similar to dried apple sauce	Use of non-chlorinated cleaner, inadequate pre-rinse. Periodic instead of regular cleaning.	Make a paste with equal parts of chlorinated cleaner, alkaline cleaner and water, and apply this to the soil. Allow to soak and then wash with water.
Fat, grease or oil film	A greasy, oily, sometimes white film on which water beads.	Use of an acid product for washing. Low wash temperature. Oil from equipment.	Wash with a hot, alkaline surfactant solution.
Factory soil.	A black and/or greasy film.	Oil and dirt from manufacturing process. Grease or oil coating for protection during storage.	Wash with a hot, foamy, alkaline detergent solution.
Surfactant film	A blue film.	Poor rinsing.	Wash with hot detergent solution. Brushing may be necessary.
Food stabilizer film	A white, sandy deposit.	Adherence of food stabilizers, from foods such as cheese, ice cream, etc., where only alkaline cleaners are used.	Wash with an acid solution.
Rubber film	Black streaks or a film which may be sticky.	Reaction of rubber with a chlorinating product or aging of rubber.	Wash with an acid solution. Replace rubber parts that are sticky or have black streaks.
Silica Film	A white or gray glaze.	Silica from a water supply when there is poor rinsing or when mechanical cleaning is used where manual cleaning is specified.	Clean with a special acid wash.
Mineral deposit	A white, gray or yellow deposit such as milkstone or waterstone.	Minerals in water settling out or reacting with milk, meat or fruit and then settling out.	Wash with an acid cleaner.
Iron deposit	A red, brown or black deposit.	High iron content in the water supply or iron from equipment with a lack of iron-removal equipment.	Wash with an acid cleaner or with a 5% citric acid cleaner.
Corrosion	A rusty or pitted surface.	Migrating metal particles or excessive contact with a sanitizing rinse.	Wash with an acid product and brush to remove rust. Repolish and passivate pitted surface.
Corrosion	A black residue or deposit.	Contact of two different metals such as two types of stainless steel. Chemical action of alkaline cleaner on aluminum.	Wash with an acid cleaner.
Corrosion	A blue to black to film on stainless steel in high temperature equipment.	Oxidation through foaming or aeration under conditions of high alkalinity and high temperature.	Treat with potassium permanganate and phosphoric acid.
Etching	Pitting, usually with a white deposit on the pits.	Use of improper chemicals or failure to use chemicals effectively.	Repolish and passivate pitted surface.
Opaque plastic.	Plastic is no longer clear and may appear white.	Absorption of moisture due to poor drainage or a lack of drying.	Expose to heat and light. Forced air drying may be necessary.
Yellowing plastic	Gradual formation of a yellow discoloration.	Aging of plastic or improper use of an iodophor.	Cannot be removed. Plastic must be replaced.
Brown or black film on plastic	Brown or black deposits may appear as specs, streaks or film and may appear suddenly or gradually.	Migration of rubber particles or carbon particles from motors.	Wash with an acid solution. Replace the plastic if washing does not remove the film.
Bacterial stain on plastic	Bacterial pigment.	Pigment from bacterial organism.	No procedure is known for the removal of this stain.
Pink or purple stain on plastic	Bacterial pigment.	Pigment from the organism <i>Streptococcus rubrireticuli</i>	Wash with a highly alkaline solution.

SOIL IDENTIFICATION CHART

Safety Precautions

- Refer to SDS sheets online.
- Use appropriate PPE when using a sanitation chemical or cleaner.



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Required Tools

- ✓ **3-compartment sink and water hose**
- ✓ **Brush, disposable cloth rags and buckets**
- ✓ **Scouring pads long handle brush and extensions**
- ✓ **Gloves**

FACILITY SANITATION PROCEDURE

CLEANING METHOD:

1. Remove all food and packaging materials from area to be cleaned. Cover all electrical switches, motors, and control panels with a plastic covers. Use tarps to protect large areas. Use signs that cleaning is taking place and caution are required or tape area off from traffic.
2. All tables and meat processing equipment and utensils must be cleaned and sanitized to prevent cross-contamination.
3. Make sure all heating sources are turned off; do not clean any heated equipment.
4. Pre-rinse all surfaces using hot water.
5. Make sure each cleaning device has a container or each of the products listed above. Supervision is required to ensure the cleaning associates are setup with the correct concentration.
6. Clean all surfaces using the cleaning chemical provided by Cintas. All surfaces that are horizontal must be scrubbed using a brush and or pad. The horizontal surfaces collect the most dust.
7. All trash must be removed, and floors must be washed and moped to ensure proper cleaning.
8. Use cleaning chemical and supplies provided by Cintas, including SIGNET products.



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Procedure – Floors and Walls

1. Use same process as cleaning method of tables and other areas.
2. Wash and rinse with hot water. Repeat as necessary.

DRAINS SANITATION PROCEDURE

3. Remove debris from the floor around the drain.
4. Remove the drain cover, basket or screen and clean out all solid matter and debris
5. Ensure that there is no debris stuck to the cover, basket, screen, or internal surfaces of the drain use scraper as required.
6. Apply floor drain cleaner to the surfaces of the floor surrounding the drain, the cover, basket, screen, and internal surfaces of the drain; use brush to scrub all surfaces; rinse.
7. Wash and rinse with hot water. Repeat as necessary.

Safety Precautions

- Refer to SDS sheets online.
- Call Cintas representative for instructions or guidance as needed.
- Use appropriate PPE when using sanitation chemical or cleaner.