

SANITATION PERFORMANCE STANDARDS

ISP CODE 06D01

SPS

RELEVANT REGS. 416.1 THRU 416.6

- 416.1 General Information
- 416.2 Establishment Grounds and Facilities
- grounds and pest management
 - establishment construction
 - Lights
 - Ventilation
 - Plumbing
 - Sewage disposal
 - Water supply and water, ice, and solution reuse
 - Dressing rooms, lavatories & toilets
- 416.3 Equipment and Utensils
- constructed to facilitate cleaning
 - accessibility for inspection
 - receptacles for storing inedible material
- 416.4 Sanitary Operations
- food contact surface, cleaning & sanitizing
 - non-food contact surface, cleaning & sanitizing
 - cleaning compounds and sanitizers
 - operational sanitation
- 416.5 Employee Hygiene
- cleanliness
 - employee clothing
 - employee disease
- 416.6 Tagging Equipment, Rooms or Compartments

SANITATION STANDARD OPERATING PROCEDURES

ISP CODES O1B01/02 & O1C01/02

SSOP

RELEVANT REGS. 416.11 THRU 416.7

- 416.11 General Information
- 416.12 Development of SSOP's
- describe all procedures
 - signed and dated
 - procedures for pre-op
 - frequency for each procedure & responsible individual
- 416.13 Implementation of SSOP's
- conduct pre-op
 - conduct all other procedures
 - plant monitors implementation of SSOP procedures
- 416.14 Maintenance of SSOP's routinely evaluate
- 416.15 Corrective Actions
- conduct corrective actions
 - actions shall include
 - disposition of contaminated product
 - restore sanitary conditions
 - prevent recurrence
- 416.16 Record Requirements
- daily records required, responsible individual, initialed and dated
 - records OK on computers
 - location and retention of records maintained
- 416.17 Agency Verification
- review SSOP's
 - review daily records
 - direct observation of SSOP procedures
 - direct observation of testing

HAZARD ANALYSIS CRITICAL CONTROL POINT

ISP CODES All 03 Activity Numbers

HACCP

RELEVANT REGS. 417 THRU 417.8

- 417.1 Definitions
- definitions of terms utilized in HACCP Program
- 417.2 Hazard Analysis and HACCP Plan
- Hazard Analysis
 - must conduct, food safety hazard likely to occur
 - required flow chart
 - expected food hazard likelihood's
 - HACCP Plan
 - develop and implement for each process/product, as applicable
 - requirements for single HACCP Plan
 - requirements for thermally processed/commercially sterile
 - Contents of HACCP Plan
 - list of food safety hazards
 - list of CCP's
 - list of critical limits
 - list of procedures & frequency
 - corrective actions
 - record keeping system
 - list of verification procedures/frequency
 - Signing and Dating HACCP Plan
 - signed and dated by responsible person
 - sign and date frequency
- 417.3 Corrective Actions
- describe action after deviation
 - cause is identified & eliminated
 - CCP is under control
 - Prevent recurrence
 - No adulterated product shipped
 - deviation not covered
 - segregate, hold product
 - perform review
 - actions to ensure product not shipped
 - reassessment of HACCP plan
 - document corrective actions
- 417.4 Validation, Verification, Reassessment
- every establishment shall validate HACCP plan/s
 - initial validation
 - ongoing validation to include, calibration of instruments, direct observation etc
 - reassessment, at least annually or when change is made reassessment of hazard analysis
- 417.4 Records
- establishment shall maintain
 - written hazard analysis
 - written HACCP plan
 - review's of CCP's, temps., corrective actions etc.
 - annotated at time of event
 - review prior to shipment
 - records on computer
 - record retention
 - official review
- 417.6 Inadequate HACCP System
- plan don't meet requirements
 - HACC tasks not accomplished
 - no corrective actions
 - no records
 - adulterated product shipped
- 417.7 Training
- individual requirements/function
 - required training
- 417.8 Agency Verification
- review HACCP plan/s
 - review CCP records
 - review adequacy of corrective actions
 - review critical limits
 - review other records pertaining to HACCP plan/s
 - direct observation of CCP
 - sample collection
 - on-site observation & records review

