

## **Louisiana FFA Food Science CDE**

### **LIST OF POTENTIAL FOOD PROCESSING OPERATIONS SANITATION & FOOD SAFETY PROBLEMS**

#### **General**

1. Facilities, ingredients, and packaging supplies, and processed foods shall be free of: Insects (such as flies, cockroaches, worms, etc.), insect parts (in excess of allowable limits), and insect eggs, rodents (such as rats and mice), birds and the fecal droppings or urinary discharges from any of the above.
2. No non-service animals (dogs and cats) are to be in the food processing areas.
3. Only government approved and properly labeled chemicals may be used for cleaning the processing equipment and plant work areas
4. Only government approved chemicals may be used for maintaining the food plant and storage areas from contamination by insects, rodents, birds, etc. and shall be applied by a certified pest control operator

#### **Facilities: Food**

5. Food contact surfaces shall be free from dirt and food debris.
6. Food contact surfaces shall be free from breaks, cracks, open seams, chips, inclusions, pits, and similar imperfections.
7. All production equipment must be free of dust, dirt, rust, chipping paint, or other possible contaminants.
8. Food shall be stored at least 6 inches off the ground and stored in a way that prevents contamination from miscellaneous sources.
9. All processing equipment and utensils shall be so designed and of such material and workmanship as to be effectively cleanable and shall be properly maintained.
10. Single service food items shall be stored 6 inches off the ground and in a manner to prevent contamination.
11. Processing areas shall be free from clutter, maintenance equipment and personal items
12. Proper temperature control of processes throughout the facility, keeping hot foods hot.
13. All parts of a disassembled processing equipment line shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use (Any contact with floor shall be considered re contamination)
14. All food contact surfaces shall be constructed of heavy stainless steel, or of food grade quality sanitary plastic or rubber
15. All processing cooking vessels shall be covered whenever possible, to prevent contamination and control temperatures

#### **Facilities: Non-Food**

16. Non-food (shelving, racks and any item in the production area that does not directly touch food) contact surfaces shall be free from dirt and food debris and maintained in good repair.
17. Toxic items and chemicals shall be stored away from food items.
18. All physical facilities (floors, walls, and ceilings) shall be maintained in good repair.
19. Trucks used for the transport of food shall be maintained in good repair.
20. Dumpster lids should remain closed.
21. Hole in walls or window screens are not permitted (as they may allow entry of insects or rodents)

22. Cracks or spacing under doors or windows are not permitted
23. Open outside doors or windows without screens or air curtains are not permitted
24. Rodent control programs are required (including traps or baits)
25. Open-top trash containers (inside or outside) are required to be covered
26. All overhead lights shall be shielded to avoid glass breakage and contamination of foods
27. All processing room walls shall be constructed of washable, waterproof materials
28. All hand-wash sinks in food operation and toilet areas shall be clean and sanitary, with cold & hot water and proper temperature controls and mixing valves and accessible at all times
29. Hand wash sinks and equipment wash sinks shall not be used to store soiled or clean equipment, supplies, or packaging containers.
30. Adequate covered trash containers must be available in food operation, toilet and hand-wash sink areas
31. All packaging materials, equipment, or storage and delivery supplies must be free of dust, dirt, rust, or other possible contaminants

### **Food Product**

32. Canned food items shall be of good condition with no damage along the seams of the can.
33. All packaged food products must be labeled properly, including the common and usual name of the food, the weight or volume, an ingredient list and the name and address of manufacturer and distributor.
34. Refrigerated potentially hazardous foods shall be transported and received at 41 degrees Fahrenheit or below.
35. Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances).
36. Raw meats shall not be stored in a way that would cause cross-contamination with ready-to-eat food items.
37. Potentially hazardous foods shall be maintained at a cold holding temperature of 41 degrees F.
38. Adulterated food items shall be discarded.
39. All raw ingredients shall be sound and wholesome
40. All food ingredients to be added to foods and/or processed for human consumption must be clean and free from any contact with contaminated surfaces prior to usage.

### **Employees**

41. Food handling employees must wear hairnets and/or beard nets
42. Food employees must not touch ready-to-eat foods with their bare hands
43. Food handling employees must wash their hands prior to starting work, after picking up anything from the floor, after every visit to the toilet or at any other time whereby their hands may have become contaminated
44. Food handling employees shall wear clean, impact-resistant, sanitary gloves made of impermeable plastic or rubber whenever in direct contact with foods, ingredients or containers for these foods and supplies
45. Workers with open cuts, bruises, or wounds shall not handle foods or raw ingredients and workers shall be free of any disease that can be communicable through food or equipment