

List of Potential Food Processing Operations Sanitation Food Safety Problems

Revised January 2023

00) No Violation Identified

- 1) Facilities, ingredients and packaging supplies, and processed foods shall be free of:
 - a. Insects (such as flies, cockroaches, worms, etc), insect parts (in
 - b. Excessive of allowable limits), and insect eggs
 - c. Rodents (such as rats & mice) with control program
 - d. Domestic animals (such as Cats & Dogs)
 - e. Fecal droppings or urinary discharge from any of the above
- 2) Hole in the walls or window screens are not permitted
- 3) Cracks, spacing under doors, or windows without screens are not permitted.
- 4) Open-top trash containers (inside or outside) are required to be covered and located in food operations, toilet and hand-wash sink areas.
- 5) Rust, rough solder and seams on processing equipment contacting foods are not allowed on walls, ceilings, floor, equipment or storage and delivery supplies.
- 6) Proper temperature control of processes throughout the facility is required.
- 7) Equipment facilities should be free of contamination above the processing line and shall not drop anything into the food line.
- 8) All parts of disassembled processing equipment line shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use.
- 9) All food contact surfaces shall be constructed of heavy stainless steel or of food grade quality sanitary plastic or rubber and must be covered whenever possible.
- 10) All overhead lights shall be shielded to avoid glass breakage and contamination of foods.
- 11) All raw and processed food offered for public consumption should be sound and wholesome and free of adulterants (such as glass, metal, wood, insects or parts of insects, or toxic substances).
- 12) Food handling employees must wear hairnets, beard nets, impact resistant sanitary gloves whenever in contact with ready to eat food.
- 13) Food handling employees must wash their hands prior to starting works, 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.
- 14) All hand-wash sinks shall be clean and sanitary with hot and cold water and shall not be used to store anything.
- 15) Only government approved and properly labeled chemicals may be used for cleaning the processing equipment and plant areas and may not be stored with food or food materials.
- 16) Only government approved and properly labeled 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.
- 17) Workers with open cuts, bruises, or would shall not handle foods or raw ingredients and workers shall be free of any diseases that can be communicable through food or equipment.
- 18) Uncooked foods and cooked foods shall be stored in separated areas with proper identification.
- 19) 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.
- 20) All floor surfaces should be non-skid or contain floor mats to prevent slips and falls.