Sanitation Program Assessment

#TEST

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EXECUTIVE SUMMARY

An independent sanitation assessment was conducted on

The AIB International states that the report as given herein is to be construed as its findings and recommendations as of the date of this report. The AIB International accepts no responsibility and does not assume any responsibility for the food safety program in effect with (customer). That further AIB International is only making report of the food safety conditions of (customer) as of the date of this report and assumes no responsibility or liability as to whether (customer) carries out the recommendations as contained in this report or does not carry out the recommendations as contained in this report.

SANITATION PROGRAM ASSESSMENT

Plant Location:	
AIB Sanitarian:	

SECTION I - Program/Budget

Plant Sanitarian: **Provide Master Cleaning Schedule and written cleaning procedures to auditors. AIB sanitarian will sample five pieces of equipment from schedule.**	
Auditor:	**Indicate what equipment was selected from the MCS.**
Budget:	**Do the hours noted on the cleaning procedure coincide with the budget?**
Frequency:	**Does the cleaning frequency of the items selected appear appropriate?**
Methodology	**How was the frequency of cleaning determined?**
Cleaning Procedures:	**Have the cleaning procedures been established based on plant practice procedures or are they "off the shelf" and general?**
Section I Summary:	**Additional interests/concerns that may enhance or adversely impact the sanitation program.**

SECTION II - Cleaning Verification/Compliance

Cleaning Equip. & Utensils Consistent with Procedure:

Equipment tools and utensils used for sanitation were distinguished from food contact tools and utensils (color-coded, type, material, etc.).
Designated areas were provided for the cleaning and storage of sanitation tools and utensils so as not to cross-contaminate already cleaned food contact surfaces.
The utensils used for cleaning were in good condition.
Sanitation tools were stored in a dry, clean, and sanitary condition.
Vacuums, wet or dry, were properly maintained.
If high-pressure unit used, the prior use can be verified (no chemicals, pesticides, paints, etc.).
Electrical components covered before wet cleaning.
Room is secured for sanitation by removing raw material/equipment that can be moved and other unnecessary items.
Overhead areas were prepared for cleaning by removing socks, air handling filters, infeed pipes/chutes, etc.
Gross soil accumulations are removed from equipment interior/exterior, floor, overheads, etc. with minimal water usage.
Parts are cleaned in a sanitary environment, (preferably a dedicated parts wash room) or designated and controlled area.
Any cleaned items are stored in a sanitary manner, (mats, designated tables, etc.), up off the floor or in a bucket of sanitizer.
Cleaning practices eliminate recontamination of already cleaned equipment/areas from the splashing of water, high-pressure water hoses, blowing air, or any other means of water intrusion into unwanted areas.
Proper foaming techniques of applying "bottom of equipment-up" is observed.
Soap/sanitizer concentrations are monitored and documented during each sanitation cycle.

The equipment assembly should be examined and it should be determined if the set-up was done in a sanitary manner to prevent the recontamination of cleaned equipment.
Environmental Cleaning:
Steam boilers have the capacity to provide adequate hot water.
Boiler chemicals are food grade (if food contact).
Central compressed air supply is filtered at source and if loops present, in-line filters provided.
If chlorine solutions are piped, no fiberglass reinforced epoxy pipes used.
Drains are cleaned and sanitized. All parts of drains (I.e. catch baskets, interior pipe lip, etc.) are physically scrubbed.
Air filters, air ducts, roof exhausts are inspected periodically for condition and cleanliness.
Compressed air used for direct food contact surfaces is properly filtered.
All ductwork must be accessible for cleaning.
Potable water meets specifications.
Room ventilation must be adequate to provide for proper sanitation.
Chemical Program:
Chemicals were safely stored away from edible ingredients and other non-compatible chemicals and materials.
All sanitation chemicals (primary and secondary containers) are properly labeled to content.
MSDS and labels are current and on file.
All sanitation chemicals are used per label directions.

CIP Cleaning:
CIP recording chart or any data logger is functioning properly.
All of the following are monitored and documented: **a) CIP flow rate (velocity) for each CIP system is documented** **at a minimum of once every 6 months and found to be at least 5 ft./sec.** **Date of last validation:** **b) CIP wash detergent and sanitizer concentrations are documented for each CIP circuit.** **c) CIP wash water temperature is documented for each CIP circuit.** **d) CIP wash time is documented for each circuit.**
Visual inspection of return tank is done BEFORE start-up to check for soil residue. If soil is present, drain tank, rinse, restart.
Air values, vents/eliminators are properly sized and positioned.
Pump seals are in good repair.
Equipment to be CIP'd is empty and physically disconnected from the process flow.
All pipe connections are tight.
Pre-rinse return is verified.
Condition of last pre-rinse is clean.
Final vessel(s) are completely drained.

COP Cleaning:
All of the following are monitored and documented during each COP operation: **a) Cleaner/sanitizer concentrations** **b) Wash temperature** **c) Visual inspections (post-sanitation)**
Proper operation of COP tank. **a) Parts/pipes are not overloaded into COP tank** **b) Pre-rinse properly done** **c) Proper agitation** **d) Overflowing before post rinse step is done** **e) Parts/pipes connections completely disassembled** **f) Parts/pipes are completely submerged in cleaning/rinse solution** **g) No submerged inlets**
Other Cleaning Technologies:
Indicate if other technologies are used for sanitation (Co2, ozone, dry steam, etc.).
Indicate the efficiency of cleaning with these other methods.
Building & Grounds:
Floors are of acceptable sanitary condition.
All pipes are properly insulated and insulation is in good repair.
Plant layout provides for orderly flow of ingredients and traffic patterns.
Employee break rooms, rest rooms, and locker rooms are away from processing areas, well maintained and clean.
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Employee break rooms, rest rooms, and locker rooms are away from processing areas, well maintained and clean.
Hand washing sinks and USDA E2 (or equivalent) soap is available for all employees in rest rooms and at employee entrances into production areas.
UV lights for bacterial control work, strength of emissions monitored (or bulbs replaced on a schedule).
Section II Summary: **Additional interests/concerns that may enhance or adversely impact the sanitation program's compliance and verification.**

SECTION III - Food Safety Assurance	
Cleaning Verification - Food Safety Assurance	
What measures were in place to verify and validate the efficiency of cleaning?	
If swabbing was used, have personnel been trained?	
If ATP (or similar) is used, have personnel been trained?	
Pre-operations or start-up inspections occur to ensure that equipment is food safe.	
Pre-operational inspections were consistent with customer complaints.	
If pesticides were used inside the plant, verify label and usage.	
Verify lubricants used on equipment were food grade.	
Section III Summary:	**Additional interests/concerns that may enhance or adversely impact the sanitation program's food safety assurance.**