

### **List of Potential Food Processing Operations Sanitation and Food Safety Problems**

- 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) 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.
- 3) Canned food items shall be of good condition with no damage along the seams of the can.
- 4) 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.
- 5) Toxic items and chemicals shall be stored away from food items.
- 6) Refrigerated potentially hazardous foods shall be transported and received at 41 degrees Fahrenheit or below.
- 7) Food contact surfaces shall be free from dirt and food debris.
- 8) Food contact surfaces shall be free from breaks, cracks, open seams, chips, inclusions, pits, and similar imperfections.
- 9) All physical facilities (floors, walls, and ceilings) shall be maintained in good repair.
- 10) Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances).
- 11) All production equipment, must be free of dust, dirt, rust, chipping paint, or other possible contaminants.
- 12) Raw meats shall not be stored in a way that would cause cross-contamination with ready-to-eat food items.
- 13) No non-service animals (dogs and cats) are to be in the food processing areas.
- 14) Potentially hazardous foods shall be maintained at a cold holding temperature of 41 degrees F.
- 15) Food shall be stored at least 6 inches off the ground and stored in a way that prevents contamination from miscellaneous sources.
- 16) 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.
- 17) Single service food items shall be stored 6 inches off the ground and in a manner to prevent contamination.
- 18) Adulterated food items shall be discarded.
- 19) Trucks used for transport of food shall be maintained in good repair.
- 20) Processing areas shall be free from clutter, maintenance equipment and personal items
- 21) Dumpster lids should remain closed.