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FOOD SAFETY AGENCY UNIFIED RULE:

FOOD SAFETY STANDARDS, GOOD MANUFACTURING
PRACTICES AND STANDARD OPERATING PROCEDURES
FOR ENTIRE FOOD SUPPLY

JANUARY 23, 2009

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FOR ENTIRE FOOD SUPPLY

TECHNICAL ASSISTANCE FOR POLICY REFORM II

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BEARINGPOINT, INC.

USAID/EGYPT POLICY AND PRIVATE SECTOR OFFICE

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1.0 Scope

1.1 Purpose

This rule requires that all operations in the food chain post-harvest shall meet regulations for food safety by developing and implementing Good Manufacturing Practices, Good Retail Practices, Standard Operating Procedures and Food Safety Standards. This rule provides risk-based preventive measures for food safety based on a hazard analysis.

1.2 Applicable Regulatory Control Point

This rule and all Good Manufacturing Practices, Food Safety Standards and Standard Operating Procedures in this rule are in effect at all operations at all regulatory control points in the food production system, post harvest.

1.3 Person(s) Responsible for Compliance

1.3.1 Person in Charge PIC Responsibility

The Person in Charge is responsible for compliance with this rule.

1.3.2 Employee Responsibility

All employees are responsible for compliance with this rule.

1.4 Achieving Compliance

1.4.1 Compliance through a Food Safety Management System

An operator achieves compliance with this rule when the operation maintains a food safety-management system comprised of Good Manufacturing or Retail Practices, Standard Operating Procedures, and Food Safety Standards in compliance with this rule.

2.0 Definitions

The definitions are those used in the 2001 USFDA Food Code and the following:

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2.1 Person in Charge PIC

The Person in Charge (PIC) is the owner, license holder, operator or person in charge at the time of inspection, a person authorized by the owner, and the manager.

3.0 Assessing Compliance with this Rule

3.1 Responsibility of Person in Charge (PIC)

3.1.1 Responsibility to comply with USFDA Food Code

The PIC is responsible to create the requirements of the USFDA Food Code Part 2-1 SUPERVISION Subparts 2-101 Responsibility; 2-102 Knowledge; 2-103 Duties.

3.1.2 Responsibility to Develop and Implement GMP and SOP

The PIC is responsible to develop and implement the Good Manufacturing and Retail Practices (GMP/GRP) and Standard Operating Procedures (SOP) required in this rule.

3.1.3 Responsibility to Supervise

The PIC is responsible to effectively supervise and monitor employee food handling practices ensuring that employees continually carry out Good Manufacturing and Retail Practices (GMP/GRP) and Standard Operating Procedures (SOP) and meet the standards required in this rule.

3.1.4 Responsibility for Disciplinary Actions

The PIC is responsible to take disciplinary actions against an employee who fails his or her duty to carry out the Good Manufacturing Practices (GMP/GRP) and Standard Operating Procedures (SOP) or fails to meet the standards required in this rule.

3.1.5 Responsibility for Standards

The PIC is responsible for monitoring the operation ensuring that the operation meets the FSA food safety standards required in this rule.

3.1.6 Food Safety Manager Education

The PIC is responsible to acquire an FSA approved food safety education as required in this rule.

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3.1.7 Food Safety Employee Education

The PIC is responsible to provide employees with an FSA approved food safety education as required in this rule.

3.1.8 Corrective Actions

The PIC is required to take a corrective action when an operation fails to meet a FSA food safety standard as required in this rule.

3.1.9 Recall

The PIC is responsible to adhere to all FSA recall notices

3.1.10 Adulteration

The PIC is responsible not to further distribute any adulterated or misbranded product based on a recall or laboratory evidence.

3.1.11 Demonstration of Knowledge

The manager demonstrates knowledge about the causes of food borne illness and how the food- safety management system prevents food safety hazards from occurring.

3.1.12 Standards for Manager Demonstration of Knowledge

Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Contamination; growth of bacteria; and survival of microorganisms		
1.		Mistakes in food handling due to deficient manager knowledge	
2.			The manager identifies the types of food borne illness, their symptoms and how they are transmitted.
3.			The manager identifies the fundamental steps for determining critical control points to prevent, eliminate, or reduce food hazards to acceptable levels.

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Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Contamination; growth of bacteria; and survival of microorganisms		
1.		Mistakes in food handling due to deficient manager knowledge	
2.			The manager identifies the types of food borne illness, their symptoms and how they are transmitted.
4.			The manager identifies the most common microorganisms that cause food borne illness, how bacteria multiply and the conditions that support bacterial multiplication.
5.			The manager identifies the purpose of implementing standard operating procedures at each control point in the food production process, including receiving, storage, preparation, cooking, cooling, and service.
6.			The manager identifies the standard operating procedures to control contamination through personal hygiene, proper hand washing, and by managing employee illnesses.
7.			The manager identifies the requirements and procedures for cleaning and sanitizing equipment and surfaces and for using mechanical dish machines.
8.			The manager identifies the general procedures for controlling chemical and physical contamination in foods.
9.			The manager identifies the signs of pest infestation and solutions for controlling pests.

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Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Contamination; growth of bacteria; and survival of microorganisms		
1.		Mistakes in food handling due to deficient manager knowledge	
2.			The manager identifies the types of food borne illness, their symptoms and how they are transmitted.
10.			The manager identifies problems and implements solutions associated with plumbing, ventilation, water supply, and waste disposal.
11.			The manager identifies his responsibility to maintain regulatory compliance
12.			The manager identifies the seven HACCP Principles used to prevent, eliminate, or reduce food hazards to acceptable levels and how a HACCP Plan can help reduce the risk of food borne illness, and identify the basic contents of a HACCP plan.

3.2 The Goals of PIC

3.2.1 Public Health Protection

The overriding goals of the PIC are consumer protection, public health, public safety and welfare.

3.3 Responsibility of FSA

3.3.1 GMP and SOP

The responsibility of FSA is to assure that all FSA operations carry out the requirements for GMP and SOP procedures in this rule.

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3.3.2 Food Safety Standards

The responsibility of the FSA is to ensure the facility and its operation meets the FSA food safety standards in this rule.

3.3.3 Risk Assessment

The responsibility of the FSA is to make a valid assessment of the residual-risk in the operator’s food safety-management system.

3.3.4 Adulterated Products

The responsibility of the FSA is to ensure that no identified adulterated or misbranded food enters the human food supply chain.

3.3.5 Corrective Action

The responsibility of FSA is to assure that the PIC takes appropriate corrective action when there is a failure to meet a food safety standard.

3.4 The Goals of the Agency

3.4.1 Public Health Protection

The overriding goals of the FSA are consumer protection, public health, public safety and welfare.

4.0 Corrective Actions

4.1 Identified Non-compliance with Rules Requiring Corrective Actions

4.1.1 Critical: Non-Compliance

The PIC will correct critical failures of the food safety-management system immediately.

4.1.2 Non Critical Non-Compliance

The PIC will correct non-critical failures of the food safety management as soon as possible.

5.0 Unified Standards

(next page)

5.1 Unified Standards for Preventive Measures Applicable to the Entire Food Chain under FSA

The operator will apply the following standards for food safety based on a hazard analysis of the operation and the following provisions of the 2001 USFDA Food Code. Other standards found in Specific Rules are applicable where required.

FSA Standard	Food Code Standards for Preventive Measures
3.1.1	2-101,2-102,2-103
3.1.6	2-102.11 g
3.1.7	2-103.11(2)
3.1.11	2-102.11(C)
3.1.12(2)	2-102.11 (C) (3)
3.1.12(3)	2-102.11(C) (13)
3.1.12(6)	2-102.11(C) (8)
3.1.12 (7)	2-102.11(C) (10)
3.1.12 (8)	2-102. 11(C) (12)
3.1.12(10)	2-102.11 (C) (11)
3.1.12((11)	2-102.11(C) (15)
3.1.2 (5)	2-103.11
3.1.12 (12)	2-102.11 (C) (4)
6.3.2 (1)	6-202.16, 6-505.11
6.3.2 (2)	6-202.16, 6-505.11
6.3.2 (3)	6-202.15, 6-505.11

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Standard	Standards for Preventive Measures
6.3.2 (4)	6-201.11, 6-505.11, 6-202.16, 6-505.11
6.3.2 (5)	6-201.13, 6-505.11
6.3.2 (8)	5-205.15, 6-505.11
6.3.2 (9)	6-304.11, 6-505.11
6.6.2 (2)	4-501.11(A), 4-501.11(B)
6.6.2 (3)	4-501.11, 4-501.11(B)
6.6.2 (4)	4-501.11, 4-501.11(B)
6.6.2 (5)	4-501.11, 4-501.11(B)
6.6.2 (6)	4-501.11, 4-501.11(B)
6.9.1 (1)	3-501.16 (A) (2)
6.9.1 (3)	4-301.11
6.9.1 (4)	4-302.12
6.9.1 (5)	4-204.112
6.9.1 (9)	3-501.11
6.10.7 (1)	4-204.112(E)
6.10.7 (2)	4-204.112(E)
6.10.7 (3)	4-201.12
6.10.7 (4)	4-203.11
6.18.2(1)	5-101.11
6.18.2 (6)	5-202.13, 5-202.14, 5-203.14
6.18.2(7)	5-103.11
6.18.2 (8)	5-103.12

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Standard	Standards for Preventive Measures
6.18.2 (5)	5-402.11
6.19.1(1)	2-301.14
6.19.1(2)	2-301.14(F)
6.19.1(3)	2-301. 14 (G)
6.19.1(4)	2-301.14(G)
6.19.1(5)	2-301.14(B)
6.19.1(6)	2-301.14(A)
6.19.1(7)	2-301.14(C)
6.19.1(10)	2-304.14 (E)
6.19.1(11)	2-304.14 (D)
6.19.1(12)	2-304.14 (H)
6.19.1(13)	2-301.12(B)(C)
6.19.1(14)	2-301.12((A)
6.19.1(15)	2-301.12((A), 2-301.12(B)(1)
6.19.1(16)	2-301.12(B)(3)
6.19.1(17)	2-301.15
6.19.2	2-304.11
6.19.3	2-301.11
6.19.4	2-302.11(A)
6.19.6	2-402.11
6.19.7	2-302.11(B)
6.19.8	2-401.11

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Standard	Standards for Preventive Measures
6.20.7(1)	2-202.11
6.20.7(2)	2-202.11
6.20.7(3)	2-202.12(B)
6.20.7(4)	2-202.12(A)
6.20.7(5)	2-202.11(B)(2)(b)
6.20.7(6)	2-202.11(B)(2)(a)
6.22.17 (1)	
6.23.7(1)	6-205.15
6.23.7(2)	7-202.12 (A)(2)
6.23.1	7-202.12 (C)
6.23.7(3)	7-202.12(B)
6.23.7(5)	6-501.112
6.23.7 (6)	6-501.111
6.24.6(1)	7-202.11
6.24.6(3)	7-101.11
6.24.6 (4)	7-102.11
6.24.6(5)	7-202.12
6.24.6(6)	7-202.11
6.25.5 (1)	5-501.15(A)
6.25.5 (2)	5-501.16(B)(A)
6.25.5 (3)	5-501.11, 6-202.110
6.25.5 (4)	5-501.13(A)

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Standard	Standards for Preventive Measures
6.28.1(1)	6-303.11(A)
6.28.1(2)	6-303.11(C)
6.28.1(3)	6-303.11(B)
6.28.1(5)	6-202.11
7.1.7(6)	3-202.13
7.2.7(1)	6-201.11, 6-202.16
7.2.7(4)	6-201.12
7.2.7(5)	6-202.11
7.2.7(6)	6-303.11(A)
7.3.5(1)	2-303.11
7.3.5(2)	2-402.11
7.3.5(4)	6-202.11, 6-303.11
7.3.5(5)	6-202.12(A)(B)(C)
7.3.5(6)	3-305.14
7.4.6(2)	2-402.11
7.4.6(4)	6-202.11
7.4.6(5)	6-201.12
7.6.6(1)	7-201.11(A)
7.6.6(2)	7-201.11(B)
7.7.5(1)	7-201.11(A)(B)
7.7.5(2)	3-504.14
7.7.5(4)	7-204.11, 7-204.12, 7-204.13, 7-204.14, 7-205.11,

FSA of Egypt Unified Rule (Number) Standard Operating Procedures and Good Manufacturing and Retail Practices

Standard	Standards for Preventive Measures
7.8.4(1)	7-201.11
7.8.4(3)	7-204.11, 7-204.12, 7-204.13, 7-204.14, 7-205.11
7.9.6(5)	3-202.15
7.10.8(1)	3-302.11 (1)(G)(b)
7.10.8(4)	3-302.11(4)
7.10.8(6)	3-302.11 (7)
7.11.10(2)	2-2,2-3,2-4
7.11.10(9)	3-305.14
7.2.11(1)	2-2,2-3,2-4
8.1.11(1)	3-201.11
8.1.11(2)	3-501,16(1), 3-501.16(2)
8.1.11(4)	3-202.15
8.1.11(6)	3-701.11(A)(B)
8.2.11(1)	4-301.11
8.2.11(2)	3-501.16 (1) (2)
8.2.11(5)	3-701.11
8.4.6(4)	3-701.11
8.3.6(9)	3-701.11
8.5.5 (9)	3-701.11
8.7.5(4)	3-701.11

6.0 Standards for Good Manufacturing Practices

6.1 Safe Construction of Structures

Each facilities structure complies with the USFDA Food Establishment Plan Review Guide Section III. New facility structures are pre approved before operation.

6.2 Plan Review Submitted

6.2.1 Facilities Constructed After the Effective Date of this Rule

Each facility constructed after the effective date of this rule submits a construction plan for review and approval prior to operation.

6.2.2 Facilities Constructed Before the Effective Date of this Rule

Each facility constructed before the effective date of this rule submits a construction plan for review and approval and implements corrective actions.

6.3 Provisions for a Structural Preventive Maintenance Program

The operator prevents risks posed by unsound structures through a developed and implemented preventive maintenance program that includes the following requirements;

6.3.1 Structural Preventive Maintenance Program Requirements

- a. Preventive Maintenance Schedule is developed
- b. Key areas of the facility structure are included in the program
- c. Facility construction standards are met in all areas
- d. Provisions for cleaning and sanitizing after maintenance work on structure
- e. Corrective actions are developed when structural standards not met including a time table for corrections
- f. Periodic inspection of the facility structure occurs to assess standards

6.3.2 Facility Structure Preventive Maintenance Program Standards

The Facility Structure Preventive Maintenance Program shall comply with the standards found in the USFDA Food Establishment Plan Review Guide. Section III and the following. Further standards may apply in “Rules for Specific Standards”

6.3.3 Structural Safety Program Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food	Contamination of food by the environment	
1.			Roof in sound condition with no leaks
2.			Walls in sound condition with no holes
3.			Windows, doors and appurtenances in sound condition
4.			Floors, smooth, easily cleanable, non porous, no cracks or holes
5.			Floor baseboards in good condition
6.			Facility lighting in sound condition and operating as designed
7.			The facility storage, production and common areas well lit
8.			Waste lines and water lines in good repair
9.			Ventilation system operating to remove contaminants
10			No hazardous temporary repairs to any structure
11			The area is cleaned and sanitized after maintenance work

6.4 Safe Design and Construction of Equipment

Each facility's equipment complies with the USFDA Food Establishment Plan Review Guide Section III. New facility equipment schedules are pre approved before operation.

6.5 Plan Review Submitted

6.5.1 Facilities Constructed After the Effective Date of this Rule

Each facility constructed after the effective date of this rule submits an equipment schedule for review and approval prior to operation.

6.5.2 Facilities Constructed Before the Effective Date of this Rule

Each facility constructed before the effective date of this rule submits an equipment schedule for review and approval and implements corrective actions.

6.6 Preventive Maintenance of Equipment Program

The operator prevents risks posed by unsafe equipment through an established preventive maintenance program that includes the following requirements;

6.6.1 Preventive Maintenance Program Requirements for Equipment

- a. Preventive Maintenance Schedule is developed

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- b. Key pieces of equipment are included in the program
- c. Facility design standards are met
- d. Provision for cleaning and sanitizing after maintenance work on equipment
- e. Periodic inspection of the equipment occurs to assess standards
- f. Corrective actions are developed when equipment standards not met including a time table for corrections

6.6.2 Facility Equipment Preventive Maintenance Program Standards

The Facility Equipment Preventive Maintenance Program shall comply with the standards found in the USFDA Food Establishment Plan Review Guide. Section III and the following. Further standards may apply in “Rules for Specific Standards”

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during refrigeration	
1.			Compressors, fans and fins and ducts, intakes and outlets clean
2.			Refrigerator doors in sound condition
3.			Gaskets in sound condition
4.			Internal lights in good repair
5.			Thermometers in good repair
6.			Shelving provided as needed in good repair
7.			Area is cleaned and sanitized after maintenance work

6.7 Refrigeration of Potentially Hazardous Food (PHF)

The facility prevents the growth of the microorganisms of public health concern by maintaining Potentially Hazardous Foods (PHF) out of the food-temperature danger zone. The facility requires adequate refrigeration of its incoming, in process, processed and distributed foods

6.8 Adequate Refrigeration Capacity and Operation Provided

The operator prevents the growth of the microorganisms of public health concern by providing enough facility refrigeration capacity to maintain all PHF out of the food temperature-danger zone at all times of storage and production. The operator operates refrigeration according to manufacturer’s specifications and adequately maintains all PHF out of the food safety-temperature danger zone.

6.9 Established Refrigeration Temperature Monitoring Procedure

The operator monitors refrigeration on a periodic basis sufficient to ensure that refrigeration units meet the standards for refrigeration and prevent the growth of microorganisms of public health concern.

6.9.1 Refrigeration Standards

The operators refrigeration standards shall comply with the standards found in the USFDA Food Establishment Plan Review Guide, Section III, the USFDA 2001 Food Code, and the following standards. Further standards may apply in “Rules for Specific Standards.”

Refrigeration Standards

Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Growth of microorganisms of public health concern	Growth of bacteria during storage	
1.			PHF maintained under refrigeration with an internal temperature of 41 ° or less
2.			The facility provides sufficient refrigeration to maintain all of its PHF below 41 degrees
3.			Refrigeration units are monitored on a basis frequent enough to ensure the proper operation of equipment
4.			Internal thermometers provided for all refrigeration Units
5.			Thermometers located in the warmest part of unit
6.			Thermometers are calibrated
7.			Foods arranged to allow for adequate airflow
8.			Refrigerators not over-filled
9.			Freezers hold foods in a solid state

6.10 Accuracy of Temperature Measuring Equipment

6.10.1 Temperature Measuring Equipment Construction

Measuring equipment construction complies with the standards found in the USFDA 2001 Food Code, and the following standards. Further standards may apply in “Rules for Specific Standards”.

6.10.2 Accuracy of Measuring Equipment

Measurements of food temperature and food safety related measurements for water processes utilize accurate measuring equipment. Food thermometers are accurate to +/- 2° F/ 1.0° C. Air and water temperature thermometers are accurate to +/- 3 F.

6.10.3 Thermometer construction

Thermometers used for measuring the internal temperature of food are non-glass and non-mercury.

6.10.4 Thermometer sensitivity

Thermometers used for determining compliance with internal food temperature standards are tip-sensitive.

6.10.5 Thermometer Range

The numeric scale of a food thermometer measures a range of 0° to 220°F.

6.10.6 Calibration

The ice melt- point method is used to calibrate food thermometers.

6.10.7 Temperature Monitoring Equipment Accuracy Standards

Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Growth of microorganisms of public health concern	Growth of bacteria during storage	
1			Thermometers for food are accurate to +/- 2° F (1° C)
2			Thermometers for air and water are accurate to +/- 3° F (1.5° C)
3.			Thermometers used in food or air or water temperatures are non glass and non mercury
4.			Thermometers used for monitoring internal food temperatures are tip sensitive
5.			The temperature range of a food thermometer is 0°F to 220°F
6.			The ice point method or other approved method is used for daily calibrating of daily use thermometers

6.11 Maintaining Traceability

The facility maintains a system of proper labeling, control over ingredients and suppliers and an accounting procedure that identifies products, the ingredients and the suppliers of each ingredient. The system allows traceability of finished goods to suppliers and tracking forward of each product in distribution.

6.12 Approved Sources

The facility obtains its foods and supplies from FSA approved safe sources, and supplies approved by other agencies with jurisdiction.

6.13 Accurate Food Labels

Labeling of food provides sufficient accurate information about the product, ingredients, its manufacture and its origin to allow traceability in a recall situation.

6.13.1 Product Identity

A separate identity for each product produced by the producer differentiates each product. A label on each product describes the identity of each product distributed.

6.14 Traceability Accounting System

6.14.1 Traceback

An accounting system is effective for the traceback of each ingredient in each product to each supplier.

6.14.2 Track Forward

An accounting system is effective for tracking each product forward to the next immediate destination in distribution.

6.14.3 Accounting for Suppliers

An account describes the producers of each ingredient in each product formulation.

6.14.4 Accounting for Distribution

An account describes next immediate location in the distribution of each product.

6.15 Recall

A product recall occurs upon identifying a food safety hazard in any food, or a product is adulterated or misbranded. The purpose of the recall is to protect the consumer and remove all affected product from distribution.

6.15.1 Recall Standards for Class 1, Class 2 and Class 3 Recalls

Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Contamination of Food		
1		Contamination of food in distribution	In Class 1 recalls Foods are removed from distribution and destroyed
2			In Class 2 recalls Foods are removed from distribution and re-worked to eliminate a hazard or destroyed
3			In Class 3 recalls Foods are removed from distribution and reworked or destroyed

6.15.2 Recall Team

The recall team is in place and composed of employees assigned the roles of Coordinator, Facilitator and Recall Assistants.

6.15.3 Mock Recall

The recall team tests the Traceability Accounting System in 6.10 on a periodic basis by performing a Mock Recall. The mock recall identifies all affected product in distribution and its location.

6.16 Established Food Security Program

The operator establishes a Food Security System to prevent Intentional Contamination of Food.

6.16.1 Food Security Standards

Standard	Hazard Category	Sub Category	Standards for and Operating Procedures for Preventive Measures
	Contamination of Food	Intentional contamination	
1			Fencing or other barrier prevents unauthorized access of the premises
2			Locks prevent the unauthorized access of the structure
3			Barriers prevent unauthorized access to chemicals and Treatment system
4			Good chemical storage and inventory practices prevent unauthorized access to chemicals
5			Locks or seals on food transport vehicles prevent unauthorized access to foods in transport
6			Persons authorized to access the facility such as employees and vendors are identified
7			Persons unauthorized to access the facility are identified and removed from the facility

6.17 Effective Food Safety Training

6.17.1 Management Food Safety Training

In addition to the food safety education standards of 3.1.6, at the time of hire, all managers attend training in the food safety and sanitation management principles required to perform their specific food safety management system responsibilities.

6.17.2 Ongoing Food Safety Training of Management

Throughout their employment, all managers attend periodic training courses in food safety specific to their food safety management duties.

6.17.3 Employee Food Safety Training

In addition to the standards of 3.1.7, at the time of hire, all employees attend training in food safety specific to their employee duties in the food safety-management system

6.17.4 Ongoing Food Safety Training of Employees

Throughout their employment, all employees attend periodic training courses in food safety specific to their employee duties in their food safety management system.

6.18 Provisions for Safe Water Supplies

6.18.1 Compliance with Egyptian Rules for Drinking Water

The facility provides potable water for all drinking water, personal hygiene and food production related processes in compliance with the “Egyptian Rules for Public Drinking Water”.

6.18.2 Facility Equipment Preventive Maintenance Program Standards

The Facility Structure Preventive Maintenance Program shall comply with the standards found in the USFDA Food Establishment Plan Review Guide. Section III and the following. Further standards may apply in “Rules for Specific Standards”

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Hazardous water supplies	
1.			The facility provides sufficient potable water for all drinking and culinary needs
2.			The facility potable water is free of biological contamination. Coli form spp. not detected in any water sample
3.			Water systems maintain Free Active Chlorine at 0.2 to 4.0 ppm
4.			The facility potable water is free from physical and chemical Contamination
5.			The facility water system is free from interconnections to non potable water
6.			The facility maintains backflow prevention

A separate water safety rule should cover this and we should reference it, the food code should not be the basis for this provision as drinking water is a bigger issue than this code

6.19 Maintaining Personal Hygiene

The facility personal hygiene standards shall comply with the USFDA 2001 Food Code and the following standards.

6.19.1 Standards for Hand Decontamination Procedures

Employees wash their hands as often as necessary to prevent the contamination of food.

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Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination of food by workers	
1.			Employees wash their hands before beginning work
2.			Employees wash their hands during food production to remove food debris
3.			Employees wash their hands after handling raw meat
4.			Employees wash their hands after handling raw agricultural products
5.			Employees wash their hands immediately after using the toilet
6.			Employees wash their hands after handling unwashed body parts
7.			Employees wash their hands after handling animals
8.			Employees wash their hands after handling or contacting body wastes
9.			Employees wash their hands after handling or contacting food wastes
10.			Employees wash their hands after handling or contacting contaminated environmental surfaces such as floors and garbage containers
11.			Employees wash their hands after coughing or sneezing, smoking, eating or drinking
12.			Employees wash their hands between glove changes
13.			Employees wash their hands using warm running water
14.			Employees scrub their hands using soap for 20 seconds to remove surface debris
15.			Employees scrub finger tips with soap for 10 seconds after using the toilet and after handling raw meat, and after contacting contaminated foods, objects, wastes or environmental surfaces, paying attention to the finger tips and continue washing for 20 seconds
16.			Employees dry hands with single use paper towels, or a heated air dryer
17.			Employees wash hands only in designated hand sinks

6.19.2 Clean Clothing

Employees wear clean clothing appropriate to their job duties and protect the food from their clothing with aprons, gowns, smocks or other protective apparel as required.

6.19.3 No Bare Hand Contact of Ready to Eat Food

Employees who handle ready to eat food wear sanitary disposable gloves or other sanitary barriers between their hands and food, and change gloves as often as necessary to prevent the contamination of food

6.19.4 Fingernails Cut and Neatly Trimmed

Employee's fingernails are cut short and are neatly trimmed.

6.19.5 Jewelry Restrictions

Employees do not wear jewelry with the exception of a plain wedding band

6.19.6 Head Covering

Employees wear caps, hairnets, beard nets or other approved means to cover the head and restrain the hair as needed.

6.19.7 Other Foreign Material controlled

Employees are free of false fingernails, nail polish and items loose items above the waste such as clips, pins and pens or pencils.

6.19.8 Provisions for Smoking, Eating and Drinking

Employees smoke, eat food and consume beverages away from food in designated areas.

Employees use a safely constructed water bottle with a cap and straw and lid for hydration as required.

6.20 Ensuring Employee Health

The facility employee-health standards shall comply with the 2001 USFDA Food Code and the following standards.

6.20.1 Employees are Free of Diseases Communicable through Food at the Time of Employment

The operator requires the employee to provide evidence that the employee is free of disease communicable through food at the time of employment

6.20.2 Employees are Free of Diseases Communicable through Food during their Employment

The operator monitors employees for the outward signs of disease communicable through food and requires reporting of symptoms during employment.

6.20.3 The Operator Restricts or Excludes Employees with Symptoms of Communicable Disease

The employer restricts the employee with signs or symptoms of communicable disease through food from handling food, utensils, or food equipment, or excludes the employee from work.

6.20.4 The Operator Excludes Workers Diagnosed with a Disease Communicable through Food

The operator excludes employees with diagnoses of disease communicable through foods, including but not limited to infections with norovirus, rotavirus, hepatitis A, *Staphylococcus aureus*, *Salmonella spp.*, *Vibrio cholera*, *Shigella spp.*, and *Escherichia coli*.

6.20.5 The Operator Provides a Bandage for Uninfected Skin Lesions and a Sanitary Glove

The operator provides a waterproof bandage for any uninfected skin lesions on exposed skin and a sanitary glove to cover the bandage on the hands. Skin lesions include cuts, wounds, sores, pimples, and abrasions.

6.20.6 The Operator Provides a Bandage, an Impervious Cover for the Bandage and a Glove for Infected Skin Lesions

The operator provides a waterproof bandage for skin lesions on exposed skin and an impervious cover or finger cot to cover the bandage and sanitary glove to cover the finger cot if on the hands. Infected skin lesions include infected cuts, wounds, sores, pimples, and abrasions.

6.20.7 Employee Health Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Infected worker	
1			The employee is free of disease communicable through food at the time of hire
2			The employee is free of symptoms and signs of disease communicable through food during employment
3			The operator excludes or restricts employees with signs or symptoms of disease communicable through food
4			The operator excludes employees with diagnoses of disease communicable through food
5			Employees with uninfected skin lesions wear a water proof bandage and glove if the lesion is on the hand
6			Employees with skin infected lesions on hand wear a bandage, finger cot, and sanitary glove

6.21 Approval of Suppliers

The operator shall use suppliers for food, ingredients, additives, chemicals and supplies such as packaging that meet FSA requirements and other Egyptian Food Regulatory Standards.

6.21.1 Approved Ingredient Suppliers

The operator maintains a list of approved suppliers for each ingredient and/or additive used.

6.21.2 Approved Packaging Suppliers

The operator maintains a list of approved suppliers for each type of packaging material used.

6.21.3 Approved Chemical Suppliers

The operator maintains a list of approved suppliers for each chemical material used.

6.22 Maintaining Cleanliness of Food Contact and Non Food Contact Surfaces and the Production Environment

The facility's standards for cleanliness of Food Contact and Non Food Contact Surfaces and Production Environment shall be in compliance with the USFDA 2001 Food Code. Standards for equipment design shall meet the requirements of the USFDA Food Establishment Plan Review Guide Section III.

6.22.1 Master Cleaning Schedule

A Master Cleaning Schedule describes the cleaning frequency of food contact and non-food contact surfaces of equipment and utensils, production and storage areas, toilets, drains, common areas, cleaning tools and waste containers.

6.22.2 Sanitation Standard Operating Procedure

The facility maintains a Sanitation Standard Operating Procedure (SSOP) for food contact and non-food contact surfaces, production and storage areas, the structure, the premises, toilets and common areas, cleaning tools and waste containers listed on the Master Cleaning Schedule.

6.22.3 Triple Sink

The facility maintains an approved triple sink for cleaning and sanitizing utensils and equipment.

6.22.4 Automatic Ware Washing Machine

The facility maintains an approved automatic ware washing machine when required.

6.22.5 Utility Sink

The facility maintains a utility sink for the cleaning of cleaning tools, and disposal of wastewater.

6.22.6 Can Wash

The facility maintains a curbed can wash area with a water supply and drain.

6.22.7 Providing Sanitary Utensils

The operator provides utensils cleaned and sanitized through an approved cleaning and sanitizing process.

6.22.8 Providing Sanitary Equipment

The operator provides equipment cleaned and sanitized through an approved cleaning and sanitizing process.

6.22.9 Providing a Sanitary Production Environment

The operator provides a clean and sanitary production environment free of dust, dirt, wastes, food residues, garbage, trash, pests and extraneous materials.

6.22.10 Adequate Sinks

The facility provides sinks such as triple sinks and double sinks and other approved methods for maintaining cleanliness of equipment and utensils.

6.22.11 Ware Washing Machines Approvals

The facility provides ware washing machines if required that meet the approval of the agency.

6.22.12 Maintaining Utensil Sanitation

The facility cleans and sanitizes its utensils in constant use with PHF every four hours or sooner.

6.22.13 Maintaining Equipment Sanitation

The facility cleans and sanitizes its utensils in constant use with PHF every four hours or sooner.

6.22.14 Maintaining Cleaning Tools and Equipment Sanitation

The operator cleans and sanitizes cleaning equipment and tools such as the triple sink, utility sink brushes, mops, brooms, buckets and waste containers as required.

6.22.15 Approved Sanitizers

Approved sanitizers are used.

6.22.16 Equipment and Utensil Sanitation Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contaminated Equipment and Utensils	
1.			Where sanitizing is required the item is cleaned, rinsed and sanitized using an approved process or method such as a triple sink or approved ware washing machine
2.			Ware washings machines are approved for use
3.			Ware washing machines are operated to the manufacturers' specification
4.			Accurate test kits to measure chemicals are used
5.			Accurate thermometers are provided to measure water temperatures during washing, rinsing and sanitizing rinsing
6.			Sanitizers, detergents, soaps and other washing additives are approved for use and used according to label directions in regards concentration, area of use, and temperature
7.			Food contact surfaces of equipment are cleaned and sanitized at a frequency to maintain them in a sanitary manner
8.			Non food contact surfaces of equipment are cleaned and sanitized every day

6.23 Maintaining a Pest Management Program

The operator has a pest control program based on Integrated Pest Management. The operation's standards for its Pest Management Program are in compliance with the USFDA 2001 Food Code and the US EPA Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) of 1972; 7 U.S.C.

6.23.1 Licensed Pest Control Operator and Periodic Service

The operator utilizes the services of a licensed Pest Control Operator (PCO) and a program of periodic service.

6.23.2 Inspection of incoming shipments of food and supplies

The operator routinely inspects incoming food and supplies for signs of pests

6.23.3 Inspection of Premises

The operator routinely inspects the premises for signs of pest.

6.23.4 Schematic of rodent trap and bait stations

The facilities pest control program utilizes a schematic drawing of the plant and identifies the location of each rodent bait trap and bait station

6.23.5 Service Report of Rodent Activity

The Licensed Pest Control Service provides a report that demonstrates each bait station and bait box is checked for rodent activity on a periodic basis, the pests found, and prevention measures taken. Corrective actions are documented.

6.23.6 List of Approved Pesticides

The operator maintains a list of pesticides in compliance with the Egyptian Rules for Pesticide Use and The US EPA Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) of 1972; 7 U.S.C.

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Pest Control Program Standards.

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination by pests	
1.			Outer openings protected
2.			Only approved pesticides are used
3.			Pesticides are labeled and used in compliance with the manufacturers label for use
4.			A list of approved pesticide used is kept
5.			Bait stations and traps are properly placed, and maintained free of dead rodents
6.			Bait stations and traps are inspected regularly
7.			Rodent baits are contained in covered tamper resistant bait stations
8.			Facility exterior is free of pests and harborage
9.			Facility interior is free of pests and harborage
10.			Food is free of pests or evidence of pests
11.			Supplies are free of pests or evidence of pests

6.24 Chemical Control Program

The operator's standards for a chemical control program shall be in compliance with the USFDA 2001 Food Code and the US EPA Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) of 1972; 7 U.S.C., and Title 21 and 40 of the US Code of Federal Regulations and the Egyptian Rule for Insecticide, Fungicide and Rodenticide.

6.24.1 Approved Chemicals

The operator uses approved chemicals only.

6.24.2 Chemical Labels

Each chemical has an approved label.

6.24.3 Chemical Inventory

The facility accounts for the identification, storage and use of all chemicals.

6.24.4 Compliance with Chemical Label Directions for Use

The operator complies with the label directions when using chemicals and follows personal protection directions.

6.24.5 Chemical Storage

The facility stores chemicals safely to prevent the contamination of food, equipment and the environment

6.24.6 Chemical Control Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination by chemicals	
1.			Toxic chemicals are identified as necessary for the operation
2.			Toxic chemicals are approved for use
3.			Toxic chemicals are accurately labeled
4.			Working containers identified with common name
5.			Toxic chemicals are used in compliance with the label
6.			Concentrated toxic chemicals are stored away from food, supplies and utensils

6.25 Solid Waste Collection and Disposal

The facility maintains standards for solid waste collection and disposal in compliance with the USFDA 2001 Food Code.

6.25.1 Solid Waste Containers and Lids Provided

The facility provides a sufficient number of containers with lids for the generated solid wastes.

6.25.2 Solid Waste Collection and Container Cleanliness

The facility collects generated wastes into approved containers to maintain the facility and grounds free of uncollected wastes. The facility cleans its waste collection containers in compliance with its SOP

6.25.3 Solid Waste Disposal

The facility disposes collected solid waste at an approved solid waste disposal site on a periodic basis to maintain the facility free of collected wastes.

6.25.4 Solid Waste Containers Identification

The facility maintains the identity of waste containers apart from other containers.

6.25.5 Solid Waste Collection and Control Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination by solid wastes	
1.			Solid waste containers both inside and outside are adequate in number and location
2.			Solid waste containers have lids and are closed when not used
3.			Solid waste collection containers are free of leaks and located on impervious surfaces and sloped to drain
4.			Solid wastes are collected in durable waste containers
5.			Solid wastes are disposed at approved sites
6.			Solid waste container are identified

6.26 Liquid Waste Collection and Disposal

The operation's standards for the disposal of liquid waste generated by the operation comply with the USFDA 2001 Food Code and the Egyptian Rules for Liquid Waste Disposal and the Egyptian Plumbing and Sanitary Code.

6.26.1 Liquid Waste Conveyance

Sanitary piping and drains convey the liquid waste generated by the facility safely to discharge.

6.26.2 Liquid Waste Lines Located Away from Food

A sleeve covers liquid waste lines traversing food production and storage areas

6.26.3 Liquid Waste Disposal

An approved sanitary liquid waste disposal method is used.

6.26.4 Liquid Waste Disposal Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination of food by liquid wastes	
1.			Liquid waste piping is adequate in capacity and location
2.			Floor drains and piping safely convey sewage in the facility
3.			The plumbing safely conveys liquid waste from the structure to the approved point of sewer discharge
4.			Liquid waste lines are free of leaks
5.			Liquid waste lines are free flowing
6.			Liquid waste is treated or discharged in an approved method and not discharged on floors or ground surfaces
7.			Liquid waste lines are sleeved if located over storage or production areas

6.27 Provision for Adequate Ventilation

The facility standards for ventilation comply with the USFDA 2001 Food Code, and the USFDA Food Establishment Plan Review Guide, Section III and the Egyptian Mechanical Codes.

6.27.1 Removal of Airborne Contaminates and Provision for Fresh Air

A ventilation system is provided that removes smoke, steam, fumes, vapors, odors, and airborne particulates generated by the facility and supplies fresh air.

6.27.2 Venting of Discharged Airborne Contaminants

The facility provides venting to the outside for devices that discharge smoke, steam, fumes, odors, vapors, and airborne particulates.

6.27.3 Ventilation of Rooms

The facility provides ventilation to the outside and a supply for fresh air to rooms where dust, smoke, steam, fumes, odors, vapors, and airborne particulates collect.

6.28 Adequate Lighting

The operator's standards for lighting comply with the USFDA Food Code and Safe Construction of Equipment: USFDA Food Establishment Plan Review Guide. Section III.

6.28.1 Lighting Standards

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Contamination through the environment due to poor lighting	
1.			Lighting is at least 110 Lux in storage areas and shielded where safety is required
2.			Lighting is at least 540 LUX in production areas and shielded where safety is required
3.			Lighting is at least 220 Lux in areas other than storage or production
4.			Exterior lighting is sodium vapor or designed not to attract insects
5.			All exterior lights are protected, shielded or shatterproof where necessary for safety

6.29 Maintenance of Premises

6.29.1 Providing a Sanitary Premises

The operator provides clean and sanitary premises free of uncollected solid wastes, improperly treated and discharged liquid wastes, high weeds, standing water, pest's harborage, grease and food remains.

7.0 Standard Operating Procedures to Control Contamination

7.1 Receiving Procedures and Standards to Prevent Physical Contamination of Food, Supplies and Material

The facilities standards for receiving comply with the USFDA 2001 Food Code.

7.1.1 Receiving food and Material from Approved Suppliers to Prevent Physical Contamination

The operator receives food and supplies from approved suppliers in compliance with this rule and **GMP 6.21**

7.1.2 Received Products and Materials Examined to Prevent Physical Contamination

The operator examines incoming materials before accepting receipt and rejects substandard, cross contaminated and hazardous products and materials.

7.1.3 Receiving Standards for Rejected and On Hold Product and Materials to Prevent Physical Contamination

The facility identifies rejected product or materials for disposal, and on hold materials for re-work or return and maintains them separately from incoming products and material.

7.1.4 Receiving Vehicle Sanitation and Construction to Prevent Physical Contamination

The operator identifies unsanitary and substandard structural conditions on incoming products and material transport vehicles.

7.1.5 Received Food in Sound Condition and Labeled to Prevent Physical Contamination

The operator receives goods in sound condition with labels attached.

7.1.6 Received Food Rejected to Prevent Physical Contamination of Food

The operator rejects all substandard foods to prevent physical contamination.

7.1.7 Receiving Standards to Prevent Physical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination at receiving	
1.			The operator uses only safe sources for food
2.			The operator uses only approved suppliers
3.			The operator examines food received for physical hazards
4.			Foods received are free of contamination by foreign material
5.			Foods are received in sound packaging as required
6.			Foods are rejected with evidence of cross contamination or physical contamination
7.			Transport vehicles are clean and free of any extraneous Material
8.			Transport vehicles are in sound structural condition and good Repair
9.			Receiving areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule

7.2 Storage Procedures to Prevent Physical Contamination of Food, Supplies and Material

The facilities standards for storage shall comply with the applicable sections of the USFDA 21 CFR, USFDA 2001 Food Code and **GMP 6.0** especially **6.1** through **6.6**

7.2.1 Storage Areas Protected to Prevent Physical Contamination

The facility stores its food and packaging supplies in areas protected from physical hazards.

7.2.2 Storage Areas Lighting to Prevent Physical Contamination

The facility's storage area lighting standards comply with **GMP 6.28**.

7.2.3 Storage Containers Construction to prevent physical contamination

The facility stores food in its original packaging or in containers constructed of safe materials as required.

7.2.4 Stored Food in Safe Packaging to prevent physical contamination

The facility provides safe packaging for stored food.

7.2.5 Stored Foods and Food Packaging Covered and arranged to prevent cross contamination and physical contamination

Exterior packaging or effective covers protect foods and food packaging during storage and the arrangement of stored food and materials minimizes cross contamination.

7.2.6 Stored Food and Supplies Storage Location to prevent physical contamination

Stored food and supplies are located away from overhead contamination and off the floor away from the wall for inspection.

7.2.7 Storage Standards to Prevent Physical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination during storage	
1.			Storage structures properly constructed with walls, floors and ceilings provided
2.			Storage areas are free of loose, damaged structures or hazardous temporary repairs
3.			Storage areas are free of contamination by foreign material and arranged to minimize cross contamination

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Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination during storage	
4.			Storage area are free of unprotected pipes and utility lines
5.			Storage lighting is protected, shielded or shatterproof
6.			Storage lighting is a minimum of 10 lumens
7.			Stored foods and its packaging is free of dust, dirt and foreign materials and cross contamination
8.			Stored food is elevated off the floor to prevent physical Contamination and allow inspection
9.			Stored food is away from the walls sufficient to allow for cleaning and inspection
10.			Storage areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule

7.3 Preparation, Processing and Production Procedures to Prevent Physical Contamination of Food and Material

The facilities procedures and standards for preparation comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19 and 6.22.**

7.3.1 Preparation, Processing and Production Procedures to Prevent Physical Contamination by Employees

Food production employees are free of loose objects above the waist. Employees do not carry personal items, glass items or brittle plastic or other hazardous material into the production and preparation area.

7.3.2 Preparation, Processing and Production Procedures to Prevent Physical Contamination by Equipment during Preparation

Food equipment is free of loose or damaged parts, provisional repairs and other hazardous material.

7.3.3 Preparation, Processing and Production Procedures to Prevent Physical Contamination by Supplies

Food contact surfaces in production areas are free of extraneous supplies such as bits of packaging, fasteners, and unnecessary loose objects or production materials.

7.3.4 Preparation, Processing and Production Procedures to Prevent Physical Contamination by the Environment

The facility covers foods and packaging and otherwise protects exposed food from environmental contamination where possible during preparation, processing and production. The facility production and preparation areas are free of soiled, loose or damaged overhead structures or surfaces, unprotected plumbing and drain lines or other unsafe material or condition.

7.3.5 Preparation, Processing and Production Standards to Prevent Physical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination during preparation and production	
1.			Production and preparation employees pockets and upper clothing free of extraneous material and employees free of jewelry
2.			Production and preparation personnel wear caps or hairnets and restrain hair
3.			Production and preparation areas free of extraneous items
4.			Production and preparation area lighting in compliance
5.			Production and preparation area plumbing and waste lines in sanitary condition
6.			Production and preparation methods keep foods and materials covered when possible and elevated off the floor
7.			Production and preparation structures are sound and maintained
8.			Production and preparation areas are cleaned and sanitized per the facility SOP and per the Master Cleaning Schedule

7.4 Service and Packaging Procedures to Prevent Physical Contamination

The facilities procedures and standards for service comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19 and 6.22.**

7.4.1 Service and Packaging Procedures to Prevent Physical Contamination by Employees

Food service and packaging employees are free of loose objects above the waist. Employees do not carry personal items, glass items, brittle plastic, or other hazardous material into the production area.

7.4.2 Service and Packaging Procedures to Prevent Physical Contamination by Equipment

Equipment used to serve and package food is free of loose or damaged parts, corrosion, provisional repairs and other hazardous material.

7.4.3 Service and Packaging Procedures to Prevent Physical Contamination by Supplies

Food contact surfaces in the service area and packaging area are free of extraneous supplies such as bits of packaging, fasteners, and unnecessary small loose objects or production materials.

7.4.4 Service and Packaging Procedures to Prevent Physical Contamination by the Environment

The facility covers foods and packaging or otherwise protects exposed food from environmental contamination where possible during service and packaging and maintains materials and foods off the floor

7.4.5 Service and Packaging Standards to Prevent Physical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination during service	
1.			Service and packaging employees pockets and upper clothing free of extraneous material and employees free of jewelry
2.			Service and packaging personnel wear caps or hairnets and restrain hair
3.			Service and packaging areas free of extraneous items
4.			Service and packaging area lighting in compliance
5.			Service and packaging area plumbing and waste lines in sanitary condition
6.			Service and packaging methods keep food covered when

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Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Physical contamination during service	
			possible
7.			Service and packaging structures are sound and maintained
8.			Service and packaging areas are cleaned and sanitized per the facility SOP and per the Master Cleaning Schedule

7.5 Receiving Procedures to Prevent Chemical Contamination of Food, Supplies and Material

The operations standards for preventive measures for chemicals are in compliance with **GMP 6.24**.

7.5.1 Receiving Food and Material from Approved Suppliers to prevent chemical contamination

The operator receives food and supplies from approved suppliers in compliance with this rule and **GMP 6.9 and 6.10**.

7.5.2 Received Products and Materials Examined to prevent chemical contamination

The operator examines incoming materials before accepting receipt and rejects substandard and hazardous products and materials.

7.5.3 Receiving Standards for Rejected and On Hold Product and Materials to prevent chemical contamination

The facility identifies rejected product or materials for disposal, and on hold materials for re-work or return and maintains them separately from incoming products and material.

7.5.4 Receiving Vehicle Sanitation and Construction to prevent Chemical Contamination

The operator identifies uncontrolled chemical supplies and chemical residues on foods and materials.

7.5.5 Received Food and Supplies in Sound Condition and Labeled to prevent chemical contamination

The operator receives food and material goods in sound condition with labels attached.

7.5.6 Received Food Rejected to Prevent Chemical contamination of food

The operator rejects all substandard foods and materials at receipt to prevent chemical contamination.

7.5.7 Receiving Standards to Prevent Chemical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Chemical contamination at receiving	
1.			The operator uses only safe sources for food
2.			The operator receives only approved suppliers
3.			The operator examines food received for chemical hazards
4.			Foods received are free of contamination by chemical material
5.			Foods are rejected with evidence of chemical contamination
6.			Foods are received in sound packaging as required
7.			Transport vehicles are clean and free of any uncontrolled chemical Material or residues

7.6 Storage Procedures to Prevent Chemical Contamination of Food, Supplies and Material

The facilities standards for storage shall comply with the applicable sections **GMP 6.24**

7.6.1 Storage Areas separated to prevent chemical contamination

The facility stores its food and packaging supplies in areas protected and separated from chemical hazards.

7.6.2 Storage Containers Construction to prevent chemical contamination

The facility stores food in its original packaging or in containers constructed of safe materials as required.

7.6.3 Stored Food in Safe Packaging to prevent chemical contamination

The facility provides safe packaging for stored food as required.

7.6.4 Stored Foods and Food Packaging Covered to prevent chemical contamination

Exterior packaging or effective covers protect foods, materials and food packaging during storage.

7.6.5 Stored Food and Supplies Storage Location to prevent chemical contamination

Stored food and supplies are located away from chemical storage areas and off the floor away from the wall for inspection.

7.6.6 Storage Standards to Prevent Chemical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Chemical contamination during storage	
1.			Storage areas for chemicals, food and packaging are separated
2.			Storage of cleaning and sanitizing chemicals below and out of contact with food and chemicals
3.			Storage areas are free of contamination by chemical material
4.			Storage areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
5.			Storage of Food and Packaging elevated above the floor to prevent chemical contamination

7.7 Preparation, Processing and Production Procedures to Prevent Chemical Contamination of Food and Material

The facilities procedures and standards for preparation comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19 and 6.22 and 6.24.**

7.7.1 Preparation, Processing and Production Procedures to Prevent Chemical Contamination by Employees

Food production employees maintain medications away from food, supplies and packaging in designated areas and comply with the personal hygiene standards in **GMP 6.19.**

7.7.2 Preparation, Processing and Production Procedures to Prevent Chemical Contamination by Equipment during Preparation

Food equipment is free of harmful compounds and other hazardous material capable of migration to food.

7.7.3 Preparation, Processing and Production Procedures to Prevent Chemical Contamination by Supplies

Food contact surfaces in production areas are free of uncontrolled concentrated chemicals such as non-food-grade waxes, lubricants and polishes, concentrated sanitizers and detergents and chemical processing aids

7.7.4 Preparation, Processing and Production Procedures to Prevent Chemical Contamination by the Environment

The facility covers foods and packaging or otherwise protects exposed food from chemicals in the environmental where possible during preparation, processing and production. The facility production, processing and preparation environments are free of uncontrolled concentrated chemicals, unapproved chemicals and other unsafe material or condition.

7.7.5 Preparation, production and processing Standards to Prevent Chemical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Chemical contamination during storage	
1.			Preparation, production, packaging and processing areas separated from storage areas for bulk concentrated chemicals unless the storage of chemicals is controlled
2.			Preparation, production, packing and processing areas are free of exposed foods and packaging during cleaning
3.			Preparation, production, packing and processing areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
4.			Only food grade chemicals and lubricants are used on food contact surfaces
5.			Excess lubricants removed from equipment
6.			Cleaning agents are used according to label directions

7.8 Service and Packaging Procedures to Prevent Chemical Contamination

The facilities procedures and standards for service comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19, 6.22, and 6.24.**

7.8.1 Service and Packaging Procedures to Prevent Chemical Contamination by Employees

Food production employees maintain medications away from food, supplies and packaging in designated areas and comply with the personal hygiene standards in **GMP 6.19**.

7.8.2 Service Procedures to Prevent Chemical Contamination by Equipment

Packing equipment is free harmful compounds capable of migration to food and other hazardous material.

7.8.3 Service and Packaging Procedures to Prevent Chemical Contamination by the Environment

The facility covers foods and packaging or otherwise protects exposed food from chemicals in the environmental where possible during service and packaging. The facility service and packaging environments are free of uncontrolled concentrated chemicals, unapproved chemicals and other unsafe material or condition.

7.8.4 Service and Packaging Standards to Prevent Chemical Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Chemical contamination during service	
1.			Service and packaging areas separated from storage areas for uncontrolled concentrated chemicals
2.			Service and packaging areas are cleaned and sanitized as Required per the facility SOP and per the Master Cleaning Schedule
3.			Only food grade chemicals are used on food contact surfaces of Service and packaging areas
4.			Excess lubricants removed from packaging equipment

7.9 Receiving Procedures to Prevent Biological Contamination of Food, Supplies and Material

The facilities standards for receiving comply with the USFDA 2001 Food Code and the applicable GMP in this rule.

7.9.1 Receiving food and Material from Approved Suppliers to prevent Biological contamination

The operator receives food and supplies from approved suppliers in compliance with this rule and **GMP 6.9 and 6.10**.

7.9.2 Received Products and Materials Examined to prevent Biological contamination

The operator examines incoming materials before accepting receipt and rejects substandard and soiled products and materials.

7.9.3 Receiving Standards for Rejected and On Hold Product and Materials to prevent Biological contamination

The facility identifies rejected product or materials for disposal, and on hold materials for re-work or return and maintains them separately from incoming products and material.

7.9.4 Receiving Vehicle Sanitation and Construction to prevent Biological contamination

The operator identifies unsanitary, filthy and substandard structural conditions on incoming products and material transport vehicles.

7.9.5 Received Food in Sound Condition and Labeled to prevent Biological contamination

The operator receives materials, food and packaging in sound condition with labels attached.

7.9.6 Receiving Standards to Prevent Biological contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Biological contamination at receiving	
1.			The operator uses only safe sources for food
2.			The operator uses only approved suppliers
3.			The operator examines food received for obvious signs of biological contamination as required
4.			Foods received are free of contamination by filth
5.			Foods are received in sound packaging as required with labels
6.			Transport vehicles are clean

7.10 Storage Procedures and Standards to Prevent Biological Contamination of Food

The facilities standards for storage shall comply with the applicable sections of the USFDA 21 CFR, USFDA 2001 Food Code and **GMP 6.0** especially **6.1** through **6.6**.

7.10.1 Storing food in approved containers after opening to prevent Biological contamination

The operator stores food in packaging that meets the requirements of USFDA CFR 21.

7.10.2 Stored Food Arranged to prevent Biological Cross Contamination

The facility stores RTE foods separately from raw foods. Raw foods are stored below ready to eat foods

7.10.3 Storing Standards for Rejected and On Hold Product and Materials to prevent Biological contamination

The facility identifies rejected product or materials for disposal, and on hold materials for re-work or return and stores them separately from incoming products and material.

7.10.4 Storing Area Sanitation and Construction to prevent Biological contamination

The operator identifies unsanitary and substandard structural conditions in the food materials and packaging storage areas.

7.10.5 Stored Food and Supplies Storage Location to prevent Biological contamination

Stored food and supplies are located away from overhead contamination and off the floor away from the wall for inspection

7.10.6 Storing Food in Sound Condition and Labeled to prevent Biological contamination

The operator stores food, materials and packaging in sound condition with labels attached or identified as to contents if the contents are not unmistakable.

7.10.7 Storage of Food and Packaging to Prevent Biological Contamination by the Environment

The facility covers foods and packaging or otherwise protects exposed food from biological contamination in the at all times of storage. The facility storage environments are clean and free of any other unsafe material or condition.

7.10.8 Storage of Food and Packaging to Prevent Biological Contamination

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Biological contamination during storage	
1.			Raw foods are stored separately from RTE food, prepared or processed foods
2.			Raw food stored below RTE food
3.			Storage areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
4.			Storage of foods is in approved containers, securely wrapped or with lids or covered
5.			Storage area design and construction is sanitary manner
6.			Storage of on hold decayed, and rejected materials separated from foods in production
7.			Stored food elevated of floors and away from walls

7.11 Preparation, Processing and Production Procedures to Prevent Biological Contamination of Food

The facilities procedures and standards for preparation comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19 and 6.22 and 6.24.**

7.11.1 Preparation, Processing and Production Procedures to Prevent Biological Contamination by Employees

Food production employees do not pose a risk for biological contamination from their health status or hygiene practices and comply with **GMP 6.19 and 6.20.**

7.11.2 Preparation, Processing and Production Procedures to Prevent Cross Contamination of Equipment

Food preparation, processing and production equipment will be cleaned and sanitized on a frequency to prevent cross contamination of RTE foods by raw foods as required.

7.11.3 Preparation, Processing and Production Procedures to Prevent Cross Contamination of Utensils

Food preparation, processing and production utensils will be cleaned and sanitized on a frequency to prevent cross contamination of RTE foods by raw foods as required.

7.11.4 Preparation, Processing and Production Procedures to Prevent Cross Contamination by the Food Itself

Food in a RTE form during preparation, processing and production will be protected from cross contamination by other foods.

7.11.5 Preparation, Processing and Production Procedures to Prevent Biological Contamination; Equipment Sanitary Design

The preparation, production and processing equipment design and construction allow sanitation.

7.11.6 Preparation, Processing and Production Procedures to Prevent Biological Contamination; Equipment Sanitation

The preparation, production and processing equipment is maintained in a clean and sanitary manner and comply with **GMP 6.22**

7.11.7 Preparation, Processing and Production Procedures to Prevent Biological Contamination by Utensils, Utensil Sanitary Design

The preparation, processing and production utensils design and construction allow sanitation.

7.11.8 Preparation, Processing and Production Procedures to Prevent Biological Contamination; Utensil Sanitation

The preparation, production and processing utensils are maintained in a clean and sanitary manner and comply with **GMP 6.22**.

7.11.9 Preparation, Processing and Production Procedures to Prevent Biological Contamination by the Environment

The facility covers foods and packaging or otherwise protects exposed food from biological contaminates in the environmental where possible during preparation, processing and production. The facility production, processing and preparation environments are free of filth and other unsafe material or condition.

7.11.10 Preparation, production and processing Standards to Prevent Biological Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Biological contamination during preparation, processing and storage	
1.			Preparation, production, packaging and processing areas are free of contamination
2.			Employees in good health and demonstrate good hygiene
3.			Preparation, production, packing and processing areas are free of exposed foods and packaging during cleaning
4.			Preparation, production, packing and processing areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
5.			Preparation, production, packing and processing equipment are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
6.			Preparation, production, packing and processing utensils are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
7.			Preparation, processing and production equipment sanitary design
8.			Preparation, processing and production utensils sanitary design
9.			Prepared foods are protected to prevent cross contamination by keeping foods covered

7.12 Service and Packaging Procedures to Prevent Biological Contamination

The facilities procedures and standards for preparation comply with the USFDA 2001 Food Code, USFDA Food Establishment Plan Review Guide Section II and the GMP in this rule especially **6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.19 and 6.22 and 6.24.**

7.12.1 Servicing and Packaging Procedures to Prevent Biological Contamination by Employees

Service and packaging employees do not pose a risk for biological contamination from their health status or hygiene practices and comply with **GMP 6.19 and 6.20**.

7.12.2 Service and Packaging Procedures to Prevent Biological Cross Contamination of Equipment

Service and packaging equipment will be cleaned and sanitized on a frequency to prevent cross contamination of RTE foods by raw foods as required.

7.12.3 Service and Packaging Procedures to Prevent Biological Cross Contamination of Utensils

Service and packaging utensils will be cleaned and sanitized on a frequency to prevent cross contamination of RTE foods by raw foods as required.

7.12.4 Service and packaging Procedures to Prevent Biological Cross Contamination by the Food Itself

Food in a RTE form during service and packaging will be protected from cross contamination by other foods.

7.12.5 Service and packaging Procedures to Prevent Biological Contamination of Preparation, Equipment Sanitary Design

The service and packaging equipment design and construction allow sanitation.

7.12.6 Service and Packaging Procedures to Prevent Biological Contamination of Preparation, Equipment Sanitation

The service and packaging equipment are maintained in a clean and sanitary manner and comply with **GMP 6.22**

7.12.7 Service and Packaging Procedures to Prevent Biological Contamination by Utensils, Utensil Sanitary Design

The service and packaging utensils design and construction allow sanitation.

7.12.8 Service and packaging Procedures to Prevent Biological Contamination by Utensils, Utensil Sanitation

The service and packaging utensils are maintained in a clean and sanitary manner and comply with **GMP 6.22**.

7.12.9 Service and Packaging Procedures to prevent Biological Contamination of Stored Food Stocks, Stored Stock Control

The facility stores its food stocks to facilitate stock rotation.

7.12.10 Service and Packaging Procedures to Prevent Biological Contamination by the Environment

The facility covers foods in service and packaging or otherwise protects exposed food from biological contaminants in the environment where possible. The facility service and packaging environments are free of filth and other unsafe material or condition.

7.12.11 Service and Packaging Standards to Prevent Biological Contamination of Foods and Materials

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Biological contamination during service and packaging	
1.			Service and packaging areas are free of biological contamination
2.			Service and packaging employees in good health and demonstrate good hygiene
3.			Service and packaging areas are free of exposed foods and packaging during cleaning
4.			Service and packaging areas are cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
5.			Service and packaging equipment is cleaned and sanitized as required per the facility SOP and per the Master Cleaning Schedule
6.			Service and packaging utensils are cleaned and sanitized as Required per the facility SOP and per the Master Cleaning Schedule
7.			Service and packaging equipment is sanitary in design
8.			Service and packaging utensils are of sanitary design
9.			Foods in service and packaging are protected to prevent cross contamination
10.			Foods in servicing and packaging are rotated on a First-in first-out basis

8.0 Standard Operating Procedures to Prevent Growth of Bacteria

8.1 Receiving Procedures to Prevent Bacterial Growth

The operators standards for receiving to control the growth of bacteria are in compliance with the Standards and Operating Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10,**

8.1.1 Receiving food from Approved Suppliers to Prevent Bacterial Growth

The operator receives food and supplies from approved suppliers in compliance with this rule and **GMP 6.9 and 6.10** to prevent bacterial growth.

8.1.2 Received Products Temperatures to Prevent Bacterial Growth

The operator takes temperatures of incoming potentially hazardous foods before accepting receipt and rejects PHF foods in the Food Temperature Danger Zone.

8.1.3 Receiving Standards for Rejected and On Hold Product and Materials to Prevent bacterial growth

The facility identifies rejected PHF, and on hold PHF for re-work or return and maintains them out of the Food Temperature Danger Zone and separated from received foods.

8.1.4 Receiving Vehicle temperature to Prevent bacterial growth

The operator identifies PHF delivery vehicles in the Food Temperature Danger Zone

8.1.5 Received Food in Sound Condition and Labeled to prevent bacterial growth

The operator receives foods in sound condition with labels attached to prevent bacterial growth at receiving.

8.1.6 Received Food within the Safe Shelf Life to prevent bacterial growth

The facility receives its food allowing for a period that does not exceed the safe shelf life of the product.

8.1.7 Received PHF Food out of the Food Temperature Danger Zone to prevent bacterial growth

The operator receives PHF foods at temperatures out of the Food Temperature Danger Zone.

8.1.8 Received PHF moved quickly to refrigeration

The operation moves PHF upon receipt to refrigerated and frozen storage areas.

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8.1.9 Received, improperly labeled, spoiled or decayed foods rejected

The operator rejects foods with signs of decay or spoilage or without proper labels.

8.1.10 Received Food Rejected to Prevent Bacterial Growth

The operator rejects all PHF at receipt in the Food Temperature Danger Zone to prevent bacterial growth.

8.1.11 Receiving Standards to Prevent Growth of Bacteria in Foods

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Contamination of food		
		Growth of bacteria at receiving	
1.			Received foods are from approved suppliers
2.			Received foods are out of the Food Temperature Danger Zone
3.			Received PHF foods are obtained from vehicles maintained out of The Danger Zone at receipt
4.			Received food packaging and delivery containers are in sound condition not swollen, damaged or leaking
5.			Received PHF are moved into refrigeration and freezers upon arrival
6.			Received PHF foods in the Food Temperature Danger Zone and any unsound food or container is rejected
7.			Received or decayed food and foods without labels when required are rejected
8.			Received foods allow for the best use by date of the product for safety
9.			Received rejected or on hold food is stored separately from received accepted food

8.2 Storage Procedures to Control the Growth of Bacteria

The operator's standards for storage to control the growth of bacteria are in compliance with the USFDA 2001 Food Code, Standards and Operating Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10,**

8.2.1 Stored PHF Refrigeration Equipment Provided

The facility provides sufficient and properly designed refrigeration units for stored PHF

8.2.2 Stored Stock Control to prevent Growth of Bacteria

The facility stores its food stocks to facilitate stock rotation.

8.2.3 Stored PHF Foods at Safe Temperatures to Control the Growth of Bacteria

The facility stores its PHF out of the Food Temperature Danger Zone.

8.2.4 Stored Food Used Safely within the Shelf Life of the Product to Prevent Growth of Bacteria

The facility uses its food within the best period for safety and shelf life of the product

Stored Potentially Hazardous Foods (PHF) Refrigerated to prevent the growth of bacteria

Potentially hazardous foods are under temperature control for safety at all times of storage.

8.2.5 Stored Potentially Hazardous Foods Arranged to Allow Airflow to Prevent the Growth of Bacteria

The facility stores and arranges foods to allow adequate airflow around PHF products, off the floor and away from the walls as required.

8.2.6 Stored PHF Refrigeration Temperatures Monitored to Prevent the Growth of Bacteria

The operator measures the internal temperature of the refrigeration unit storing PHF products to prevent the growth of bacteria.

8.2.7 Stored PHF Refrigeration Units Maintenance to Prevent the Growth of Bacteria

The facility maintains its refrigeration equipment at temperatures to store PHF out of the Food Temperature Danger Zone

8.2.8 Stored PHF Food Disposed at Improper Temperature to prevent the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe temperature conditions and unsafe storage periods.

8.2.9 Stored Food Disposed when Decayed or Spoiled to Prevent the Growth of Bacteria

The operator disposes foods with signs of spoilage or decay.

8.2.10 Storage Standards to Prevent Growth of Bacteria

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during storage	Prevention Measures for Growth of Bacteria During Cooling
1.			Adequate refrigeration units are provided for all stored PHF
2.			The operator stores all PHF under refrigeration
3.			The operator maintains the temperature of PHF refrigeration units out of the Food Temperature Danger Zone
4.			The operator monitors temperatures of refrigeration units to maintain foods out of the temperature danger zone
5.			The operator disposes of decayed or spoiled food in storage
6.			The operator disposes food subjected to unsafe temperature conditions and unsafe periods of storage
7.			The facility uses its food within the safe shelf life of the product
8.			The facility utilizes First in First Out stock rotation for stored food
9.			The facility stores its PHF to allow for efficient airflow around stored products

8.3 Preparation, Processing and Production Procedures to Control the Growth of Bacteria

The operator's standards for preparation to control the growth of bacteria are in compliance with the USFDA 2001 Food Code, Standards and Operating Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10.**

8.3.1 Preparation, processing and production of PHF Food safely during periods in the Food Temperature Danger Zone to control the growth of bacteria

The operator limits the preparation, processing and production of PHF in the Food Temperature Danger Zone to safe periods of time as required.

8.3.2 Prepared, processed and produced PHF food monitored during Periods in the Food Temperature Danger Zone to control the growth of bacteria

The operator measures the period of time prepared, processed and produced PHF are at temperatures in the Food Safety Temperature Danger Zone to prevent bacterial growth.

8.3.3 Prepared, Processed and Produced PHF Refrigeration Equipment Provided to control the growth of bacteria

The facility provides sufficient and properly designed processing, preparation and production refrigeration units as required.

8.3.4 Prepared, processed and produced PHF Refrigeration Units Maintenance to Control the Growth of Bacteria

The facility maintains its preparation, production and processing refrigeration equipment designed to keep PHF foods out of the Food Temperature Danger Zone as required

8.3.5 Prepared, processed or produced PHF Food Disposed at Improper Temperature to control the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe temperature preparation, processing and production conditions and periods.

8.3.6 Preparation, processing and production Standards for PHF to Control Bacterial Growth

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during preparation, processing and production	Prevention Measures for Bacterial Growth during Preparation, processing and production
1.			Adequate refrigeration units are provided during processing, Preparation and production as required
2.			The operator limits time PHF are in the Food Temperature Danger Zone during preparation, processing and production
3.			The operator monitors temperatures and production times of prepared, processed or produced foods to limit unsafe temperatures or periods
4.			The operator disposes food subjected to unsafe temperature conditions and during unsafe periods of cooling
5.			The facility arranges its PHF to allow for efficient airflow around cooled products

8.4 Cooling PHF to Prevent the Growth of Bacteria

The operator's standards for cooling to control the growth of bacteria are in compliance with the USFDA 2001 Food Code, Standards and Operating Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10** .

8.4.1 Cooling Refrigeration Equipment Provided

The facility provides sufficient and properly designed refrigeration units for cooling PHF.

8.4.2 Cooling of PHF Food safely during Periods in the Food Temperature Danger Zone

The operator limits the cooling of PHF in the Food Temperature Danger Zone to safe periods of time as required by the system or process.

8.4.3 Cooling PHF Food Monitored during Periods in the Food Temperature Danger Zone to Prevent the Growth of Bacteria

The operator measures the period of time PHF are at temperatures in the Food Safety Temperature Danger Zone during cooling

8.4.4 Cooling PHF Refrigeration Units Maintenance to Prevent the Growth of Bacteria

The facility maintains its cooling refrigeration equipment designed to cool PHF foods within safe periods of time as required.

8.4.5 Cooled Food Disposed during Periods of Improper Temperature to prevent the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe cooling conditions and periods

8.4.6 Cooling Standards for PHF to Prevent Bacterial Growth

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during cooling	Prevention Measures for Bacterial Growth during Cooling
1.			Adequate and properly designed refrigeration units are provided during cooling
2.			The operator limits time PHF are in the Food Temperature Danger Zone during cooling
3.			The operator monitors temperatures cooled foods to limit unsafe temperatures or periods
4.			The operator disposes food subjected to unsafe temperature conditions and during cooling
5.			The facility arranges its PHF to allow for efficient airflow around cooled products

8.5 Reheating Standards to Control the Growth of Bacteria

The operator's standards for reheating to control the growth of bacteria are in compliance with the USFDA 2001 Food Code, Standards and Operating

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Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10,**

8.5.1 Reheating Equipment sufficient to control the growth of bacteria

The facility provides adequate equipment to reheat foods as required.

8.5.2 Reheating of PHF Food safely during periods in the Food Temperature Danger Zone to control the growth of bacteria

The operator limits the reheating of PHF in the Food Temperature Danger Zone to safe periods of time as required.

8.5.3 Reheating PHF food monitored during Periods in the Food Temperature Danger Zone to control the growth of bacteria

The operator measures the period of time PHF are at temperatures in the Food Safety Temperature Danger Zone during reheating

8.5.4 Reheated Food Disposed during Periods of Improper Temperature to control the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe reheating conditions and periods.

8.5.5 Reheating Standards for PHF to Control Bacterial Growth

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during reheating	Prevention Measures for Bacterial Growth during Reheating
6.			Adequate reheating units are provided as required
7.			The operator limits time PHF are in the Food Temperature Danger Zone during reheating
8.			The operator monitors temperatures of reheated foods to limit unsafe temperatures or periods
9.			The operator disposes food subjected to unsafe temperature conditions during reheating or ensures it is safe

8.6 Hot Holding Standards to Control Bacterial Growth

8.6.1 Hot Holding Equipment Sufficient to control Bacterial Growth

The facility provides adequate equipment to hot foods hot as required.

8.6.2 Hot held PHF is out of the Food Temperature Danger Zone to control Bacterial Growth

The operator holds hot PHF out of the Food Temperature Danger Zone.

8.6.3 Hot Held PHF food monitored to control Bacterial Growth

The operator measures the period of time PHF are at temperatures in the Food Safety Temperature Danger Zone during reheating

8.6.4 Hot Held Food Disposed during Periods of Improper Temperature to control the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe hot holding conditions and periods.

8.6.5 Hot Holding Standards for PHF to control Bacterial Growth

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria hot holding	Prevention Measures for Bacterial Growth during Hot holding
1.			Adequate hot holding units are provided as required
2.			The operator holds hot food out of the Food Temperature Danger Zone
3.			The operator monitors temperatures hot held foods to limit unsafe temperatures or periods
4.			The operator disposes food subjected to unsafe temperature conditions and during hot holding or ensures it is safe

8.7 Service and Packaging Standards to Prevent the Growth of Bacteria

The operator's standards for service and packaging to control the growth of bacteria are in compliance with the USFDA 2001 Food Code, Standards and Operating Procedures in this rule and especially with **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7, 6.8, 6.9, 6.10.**

8.7.1 Serving Equipment Sufficient to prevent Bacterial Growth

The facility provides adequate serving equipment to maintain PHF out of the Food Temperature Danger Zone as required.

8.7.2 Serving and Packaging PHF Food safely during periods in the Food Temperature Danger Zone

The operator limits the service and packaging of PHF in the Food Temperature Danger Zone to safe periods of time as required.

8.7.3 Serving and Packaging PHF food monitored during Periods in the Food Temperature Danger Zone to prevent the growth of bacteria

The operator measures the period of time served and packaged PHF are at temperatures in the Food Safety Temperature Danger Zone to prevent bacterial growth.

8.7.4 Served or Packaged PHF Food Disposed at Improper Temperature to prevent the Growth of Bacteria

The operator disposes PHF or ensures it is safe during unsafe temperature service and packaging conditions and periods.

8.7.5 Service and Packaging Standards for PHF to Prevent Bacterial Growth

Standard	Hazard Category	Sub Category	Standards for Prevention Measures
	Growth of bacteria	Growth of bacteria during preparation, processing and production	Prevention Measures for Bacterial Growth during Preparation, processing and production
1.			Adequate service units are provided as required to maintain PHF out of the Food Safety Danger Zone
2.			The operator limits time PHF are in the Food Temperature Danger Zone during service
3.			The operator monitors temperatures of served and packaged PHF to limit unsafe temperatures or periods
4.			The operator disposes PHF subjected to unsafe temperature conditions during service or packaging or ensures it is safe

9.0 Standard Operating Procedures to Control Survival of Microorganisms of Public Health Concern

9.1 Cooking Standards To Prevent the Survival of Microorganisms

The operator's standards for cooking comply with the USFDA 2001 Food Code, **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6 and 6.10**

9.1.1 Cooking Equipment Adequate

The facility provides sufficient equipment to ensure foods requiring cooking are fully cooked.

9.1.2 Cooking to Lethal Temperatures

The final temperatures of fully cooked products are adequate to destroy microorganisms of concern and pasteurize the food.

9.1.3 Cooking Temperatures Monitored

The operator monitors the cooking temperatures of foods to ensure final destruction of microorganisms of concern

9.1.4 Cooked Foods not Reaching Lethal Temperatures disposed or made safe

The operator disposes foods that do not reach lethal final temperatures for the microorganisms of concern or makes them safe.

9.1.5 Cooking Standards for Destroy Microorganisms of Public Health Importance

Standard	Hazard Category	Sub Category	Standards for Preventive Measures
	Survival of microorganisms	Survival of microorganisms during cooking	Prevention Measures for destroying microorganisms during cooking
6.			Adequate cooking and pasteurizing equipment provided as required
7.			Fully cooked foods reach a lethal final temperature for Microorganisms of public health concern
5.			The operator monitors foods during cooking to ensure final destruction of microorganisms
6.			The operator disposes PHF not reaching pasteurization or lethal final cooking temperatures or ensures it is safe

9.2 Reheating Standards To Prevent the Survival of Microorganisms

The operator's standards for cooking comply with the USFDA 2001 Food Code, **GMP 6.1, 6.2, 6.3, 6.4, 6.5, 6.6 and 6.10**

9.2.1 Reheating Equipment Adequate

The facility provides sufficient reheating equipment to ensure foods requiring reheating are fully reheated.

9.2.2 Reheating to Lethal Temperatures

The final temperatures of reheated products are adequate to destroy microorganisms of concern and pasteurize the food.

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