



GOOD MANUFACTURING PRACTICES

November – Sanitary Design

PIPING SYSTEMS

- ✘ Piping systems MUST be designed and constructed to ensure there are no dead ends that may result in contamination to materials or products.



FACILITIES

- ✘ Rest Rooms shall not have direct entrance to exposed product areas. If existing facilities are necessary in the exposed product area, they will have a minimum of two doors of separation from the exposed product area and have hand washing facilities.

FACILITIES

- ✘ Personnel shall remove gloves, aprons and other protective gear and hang them up when using the rest rooms to prevent contamination.



USE OF DOORS

- ✘ Drivers, Contractors and Visitors will remain in designated unlocked waiting rooms and denied plant entrance unless escorted or signed in by an employee.
- ✘ All other exterior doors must have controlled access and be kept well sealed and kept closed at all times.



CHANGING UNIFORMS

- ✘ Any employee (excluding the cheese maker) who works in a **Blue Cheese** Department for the first part of their shift and then goes to work in a **Non-Blue Cheese** Department must change their uniform and sanitize footwear before starting work in the **Non-Blue Area**. No aprons or arm guards can be transferred between departments. The employee must wash hands upon entering a **Non-Blue Cheese** Department.