



Good Manufacturing Practices

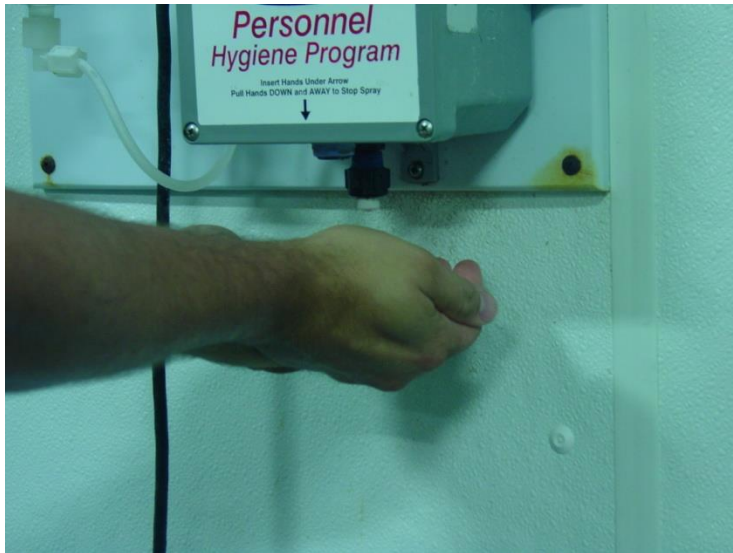
October – Control During Production

Clean Container Surfaces & Pre-lined Product Containers

- ▶ Ingredient containers' surfaces MUST be inspected, and if needed, cleaned prior to use in processing.
- ▶ Pre-lined containers intended for product use must be kept clean, including:

Clean Container Surfaces & Pre-lined Product Containers

- 1. Liners must be handled with clean/sanitized hands or sanitized gloves.



Clean Container Surfaces & Pre-lined Product Containers

- 2. Lined containers must be kept adequately covered or turned on their sides, above the walking surfaces, until the time of use.



Clean Container Surfaces & Pre-lined Product Containers

- 3. Lined totes must be used within 30 minutes of preparation. If the time exceeds 30 minutes, totes need to be covered with sanitary lids.
- 4. Containers must be made of a food grade material.



Materials and Pallet Handling

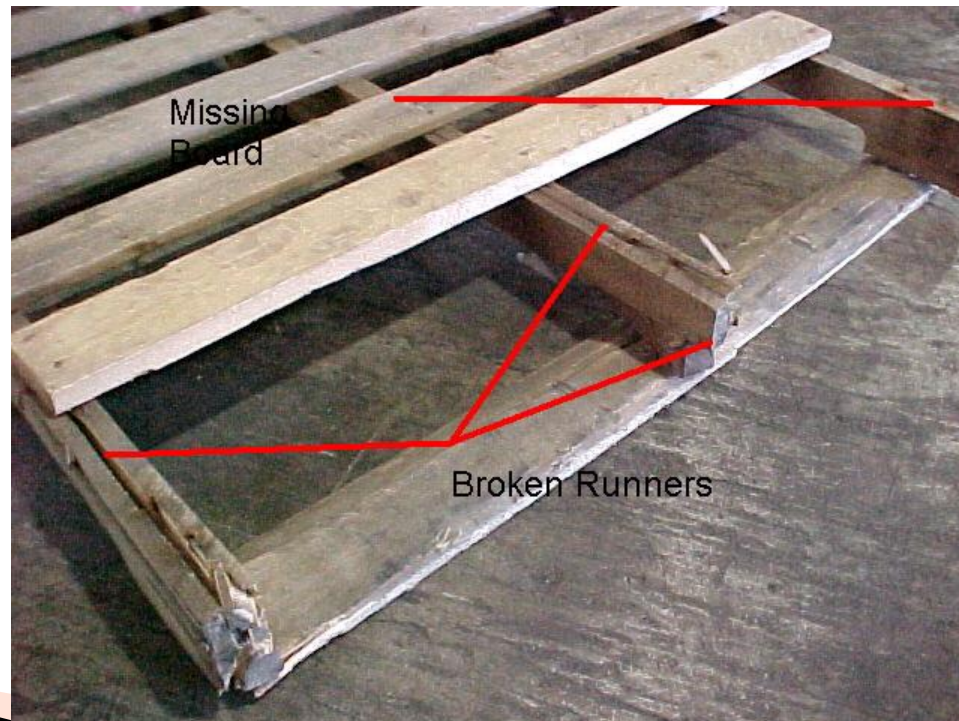
- ▶ All raw materials, packaging supplies, in-process product, rework and finished product must be handled in a manner that prevents damage, contamination and/or deterioration:
 - 1. Transport vehicles, such as forklifts and hand lifts, will be properly used, kept clean and well maintained.



New 7/23/2015

Materials and Pallet Handling

- 2. Broken pallets are not to be used.
- 3. Pallets MUST be stored in areas that are free of moisture, dirt, litter and be free of bird, insect or rodent contamination.



Materials and Pallet Handling

- 4. Pallets found with bird, insect or rodent contamination must not be used.
- 5. Pallets should not be stored outside.
- 6. New pallets MUST be checked for any off odors.
- 7. Damaged containers, where no product is exposed, must be moved to a designated rework area for prompt repackaging or liquidation.
- 8. Damaged containers, where product is exposed, must be managed in a manner to avoid cross contamination, sanitation or pest control issues. If a container is damaged see QA or Management for instructions.

Materials and Pallet Handling

- ▶ 9. Racking and storage of materials shall be stored, at a minimum, of 18 inches away from walls.
- ▶ 10. Also, rodent control devices need an 18 inch gap from other materials for inspection purposes.



Bulk Tank Trucks

- ▶ Food products or food grade materials must be shipped in appropriate vessels.
- ▶ Trucks and tankers used to ship bulk ingredients must not be used for non-food materials.

