



Good Manufacturing Practices

July – Standing Water / Cleaning & Sanitation

Elimination of Standing Water on Floors

- During daily operations all standing water on floors will be removed on a routine basis. This includes:
 - 1. Water standing on top of drain clean outs.
 - 2. Water standing on the floor due to routine clean up.



New 7/23/2015



Water Criteria

- Water used for cleaning and sanitation, or which otherwise contacts food or food contact surfaces, must be drinkable.
- Hot and cold water must be provided at equipment cleaning stations.



Water Handling & Prevention of Aerosols

- Near sanitized equipment and in areas of exposed finished product, water hoses (exceeding 100 psi) or compressed air hoses **shall not be used** to clean the floor or equipment due to the formation of aerosols.



Water Handling & Prevention of Aerosols

- No Over spray. This means water must not be splashed from the floor or from unclean equipment onto cleaned equipment or processes during operation.
- Water from cleaning operations in one area must be prevented from flowing, or controlled when flowing, into areas where product is being produced.

Sanitary Handling of Sanitation Tools & Equipment

- To prevent contamination, certain tools and equipment MUST be used only for the intended purpose, dedicated to these specific uses and handled and/or stored separately.

Color Coding

**Black -
Drain ONLY**



Color Coding

Red –
Raw Areas



Color Coding

Yellow –

Environmental cleaning
(walls, ceiling, floors, non-
product contact surfaces).



Color Coding

White -
Product contact
surfaces



Color Coding

Blue – Blue
Cheese Product



Gasket Handling

- Gaskets must be handled and stored in a sanitary manner:
 - 1. Product-contact gaskets need to be cleaned or replaced at a defined frequency.
 - 2. Used or damaged/worn gaskets need to be discarded to prevent inadvertent later use.
 - 3. New gaskets must be washed before use.
 - 4. Clean gaskets must be stored in a designated sanitary container.

