

Plant Inspection and Sanitation

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Introduction

- Is your plant ready for an inspection by your local health department?
- We are going to provide you with information that will keep you ready in the event the health department comes knocking at your door.
- Ron Meade has over forty years of plant management and manufacturing experience.

Training Outline

- Lesson 1: Rodent control
- Placement of traps
- Lesson 2: Plant environment control
- Active insect control
- Lesson 3: Raw ingredient and storage control.
- How to properly store products in your warehouse

Lesson 1: Objectives

- Following these recommendations and creating an active program will show that you are serious about food safety.
- Having a program for pest control and the proper method of storing raw ingredients will protect your business.

Lesson 1: Content

- Rodent control should consist of traps on the exterior and interior of the building.
- Traps should be located every 50feet on the exterior of the facility and every 20 feet on the interior.

Lesson 1: Wrap-up

- Make sure to set a regular schedule for checking the traps and keep the records on file.

Lesson 2: Objectives

- Keeping the manufacturing area free of insects
- Make sure the area is properly ventilated

Lesson 2: Content

- Inspectors will be checking to see if there is adequate insect control. This requires curtains on all entry doors. Fly fans above entry doors can be one approved method. These fans should be automatically activated any time the doors are opened.
- Inspectors will also check to see if the production room has a positive air pressure. Negative pressure allows contaminants to be drawn into the room.

Lesson 2: Wrap-up

- Positive insect control
- Proper environment control

Lesson 3: Objectives

- Proper raw material storage
- Proper minor ingredient storage

Lesson 3: Content

- There are serious concerns today about food borne Allergens. The major causes are from dirty utensils. Also delivery people can be a source of contamination. It is a prudent policy to make sure that non plant personnel not be allowed in the production area. All employees in the production area should be wearing hair nets, rubber gloves, and proper clothing.
- Palletized product should be placed no closer than 18 inches from any wall. This allows for proper rodent control and inspection
- All minor ingredients, once opened, should be stored in an air tight container. This will prevent contamination.

Lesson 3: Wrap-up

- Basically keep it neat and orderly
- Keep you people properly attired for sanitation purposes.
- Make sure there are hand wash stations with hot water available to all production employees
- Make sure all hand utensils are clean and properly stored.
- Make sure your equipment is clean and safe.

Summary of Training

- Number one, have an active rodent and pest control program in place
- Number two, keep your production area clean and control the environment
- Number three, make sure you properly store your raw ingredients

Contact Information

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