



## **Sanitation**

### **Policy**

DiCarlo follows strict sanitation procedures to effectively maintain a clean facility according to the master sanitation schedule. The Maintenance Department's primary responsibility is to maintain a clean facility. However, it is the responsibility of all DiCarlo employees.

**In order to distribute quality, safe food products, the goals of the SSOPs are to:**

- Properly maintain and clean all areas with special attention to high traffic areas, hard to reach areas, corners and crevices.
- Prevent foodborne illness and pest infestation by immediate and thorough removal of product spills and product residues especially where microorganisms can grow by sweeping, washing and sanitizing with adequate concentrated cleaners and minimal standing water.
- Protect direct food contact surfaces that may have been soiled or contaminated with allergens or raw meat or poultry by cleaning and sanitizing equipment before and after each use.
- Management monitors preventive controls policy compliance, proper use of cleaning products and segregation of allergens and other contaminants.
- Provide employee training of Sanitation standard operating procedures to ensure employee safety and proper sanitation of the facility.

The following Sanitation Standard Operating Procedures are established for the DiCarlo facility.

### **Sanitation Standard Operating Procedures (SSOP) and Monitoring**

- ❖ Interior Facility (Floors, Docks, Walls and Ceilings)
- ❖ Pre and Post Operational Equipment (Tables, Racking, Equipment)
- ❖ Cross-Contamination
- ❖ Raw Poultry Spill
- ❖ Oil and Chemical Spill
- ❖ Fine Product Spills – Flour, Rice, Salt, etc.
- ❖ Battery Acid Spill
- ❖ Outside Perimeter

