**LIST OF POTENTIAL FOOD PROCESSING OPERATIONS**

**SANITATION & FOOD SAFETY PROBLEMS**

1. Facilities, ingredients and packaging supplies, and processed foods shall be free of:

a. Insects (such as flies, cockroaches, worms, etc), insect parts (in excess of allowable limits), and insect eggs

b. Rodents (such as rats & mice)

c. Birds

d. Domestic Animals (such as Cats & Dogs)

e. Fecal droppings or urinary discharges from any of the above

2. Hole in walls or window screens are not permitted (as they may allow entry of insects or rodents)

3. Cracks or spacing under doors or windows are not permitted

4. Open outside doors or windows without screens or air curtains are not permitted

5. Rodent control programs are required (including traps or baits)

6. Open-top trash containers (inside or outside) are required to be covered

7. Rust, rough solder and seams on processing equipment contacting foods are not allowed

8. Proper temperature control of processes throughout the facility is required, such as:

a. Cooler storage temperatures

b. Freezer storage temperatures

c. Frozen ingredients may be thawed prior to use, but containers cannot be dripping moisture or other liquids prior to usage

10. Equipment, facilities, walls and floors, and overhead utilities must be dirt, dust, mold, or otherwise contamination-free

11. Equipment or utilities above the processing line shall not drop anything into the food line (such as grease, water, dust, or dirt on equipment or food)

12. All parts of a disassembled processing equipment line shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use

(Any contact with floor shall be considered re-contamination)

13. All food contact surfaces shall be constructed of heavy stainless steel, or of food grade quality sanitary plastic or rubber

14. All overhead lights shall be shielded to avoid glass breakage and contamination of foods

15. All processing cooking vessels shall be covered whenever possible, to prevent contamination and control temperatures

16. All processing room walls shall be constructed of washable, waterproof materials

17. All raw ingredients shall be sound and wholesome

18. Food handling employees must wear hairnets and/or beard nets

19. Food employees must not touch ready-to-eat foods with their bare hands

20. Food handling employees must wash their hands prior to starting work, after picking up anything from the floor, after every visit to the toilet or at any other time whereby their hands may have become contaminated

21. Food handling employees shall wear clean, impact-resistant, sanitary gloves made of impermeable plastic or rubber whenever in direct contact with foods, ingredients or containers for these foods and supplies

22. All hand-wash sinks in food operation and toilet areas shall be clean and sanitary, with cold & hot water and proper temperature controls and mixing valves and accessible at all times

23. Hand wash sinks and equipment wash sinks shall not be used to store soiled or clean equipment, supplies, or packaging containers.

24. Adequate covered trash containers must be available in food operation, toilet and hand-wash sink areas

25. Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances)

26. Only government approved and properly labeled chemicals may be used for cleaning the processing equipment and plant work areas

27 Only government approved chemicals may be used for maintaining the food plant and storage areas from contamination by insects, rodents, birds, etc, and shall be applied by a certified pest control operator

28. Workers with open cuts, bruises, or wounds shall not handle foods or raw Ingredients and workers shall be free of any disease that can be communicable through food or equipment

29. Uncooked foods and cooked foods shall be stored in separated areas with proper identification

30. All processed food products offered for public sale and consumption shall be sound and wholesome and free of adulterants

31. All walls, ceilings, floor, and equipment exposed to foods in the processing or storage areas shall be rust-free

32. All packaging materials, equipment, or storage and delivery supplies must be free of dust, dirt, rust, or other possible contaminants

33. All food ingredients to be added to foods and/or processed for human consumption must be clean and free from any contact with contaminated surfaces prior to usage

**FOOD SAFETY AND QUALITY PRACTICUM**

**FOOD SAFETY AND SANITATION PROBLEM IDENTIFICATION**

FFA CHAPTER \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

TEAM MEMBER NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Each team member will individually observe 10 actual photos of different food processing or

handling situations, which **MAY OR MAY NOT** show an actual or potential food safety and/or

sanitation problem.

Good Manufacturing Practices (GMP) or Good Retail Practices (GRP) problems, including food handling or food plant/food service facility and personnel, may or may not be shown in these photos.

Study the photos carefully. Each photo should only require approximately 1-2 minutes to observe and write your answers. Please be brief and print clearly. You may move ahead to another photo when you complete one, but only one team member at a time may be at a single photo. No talking amongst team members is allowed.

**There are two questions for each photo, and responses to each photo will count a total of 10**

**points for a maximum score of 100 points for this component of the practicum.**

**On the first question of each photo, you must choose only one answer, YES or NO.**

**If the correct response is "YES", it will count 5 points, and you will then answer the second question for the photo. A correct answer for second question will also count 5 points.**

**Alternatively, if the correct response to the first question is "NO", it will count 10 points, since there would not be a response for the second question.**

**PHOTO # 1** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 2** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 3** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 4** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 5** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 6** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 7** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 8** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 9** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PHOTO # 10** – The food company should be cited by food inspectors for a sanitation and/or food safety

problem? 1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_\_

If yes, list the item number that would best apply from the guidelines: 2)\_\_\_\_\_\_