

**GENERAL SANITATION: SPS and SSOP**

(To be answered for all FSAs)

**GS1.** Is the building maintained in a sound condition as described in 9 CFR 416 (e.g., no leaks, wall integrity good, no standing water)? Yes/No

**GS1a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision.

**GS2.** When was the main “brick and mortar” structure of the premises built?

- Before 1960
- 1960-1970
- 1970-1980
- 1980-1990
- 1990-2000
- 2000-Present

**GS3.** Is the equipment free of cracks, pitting, rust or other defects that could affect cleaning and sanitizing procedures? Yes/No

**GS3a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision.

**GS4.** Are there any findings during the course of the FSA that raise a concern as to whether the sanitation system is adequate to meet the sanitation performance standard requirements (e.g. ventilation, condensation, structural integrity)? Yes/No

*(Question GS4 refers to all of the Sanitation Performance Standards, covered under 416.1-416.4)*

**GS4a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision. Briefly describe your observations and any non-compliance with the SPS regulations.

**GS5.** Are the SSOPs designed to include all procedures necessary to prevent direct contamination or adulteration of product? Yes/No

**GS5a.** Are the sanitation SOPs signed and dated? Yes/No

**GS5b.** Are the pre-operational sanitation procedures identified as such? Yes/No

**GS5c.** Do the procedures in the Sanitation SOP address, at a minimum, the cleaning of food contact surfaces of facilities, equipment, and utensils? Yes/No

**GS5d.** Do the Sanitation SOPs specify the frequency with which each procedure in the Sanitation SOPs and do they identify the establishment employee responsible for the implementation and maintenance of such procedures? Yes/No

**GS5e.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision. Describe how you came to the conclusion to GS5.

**GS6.** Does the plant have an extended cleanup (less than daily) written in the SSOP? Yes/No

**GS6a.** If yes, does the design of the procedure support extended clean up? Yes/No

**GS6b.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision.

**GS7.** Are all sanitation procedures conducted incorporated into the SSOP? Yes/No

**GS7a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision.

**GS8.** Does the plant monitor the implementation of SSOP procedures no less than daily as required under 9 CFR 416.13 (c)? Yes/No

**GS8a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision in GS8.

**GS9.** Has the establishment maintained daily SSOP records as required? Yes/No

**GS9a.** Why did you come to this conclusion? Describe the observations and/or documents used to reach the decision.

**GS10.** Has the establishment taken corrective actions as appropriate in response to deficiencies as required by 9 CFR 416.15 (a)? Yes/No

**GS10a.** If yes, were all applicable parts of 9 CFR 416.15 (b) met? Yes/No

**GS10b.** Why did you come to this conclusion? Briefly describe the corrective actions taken and discuss any non-compliances. Describe the observations and/or documents used to reach your decisions in GS10 and GS10a.

**GS11.** Does the establishment conduct microbiological testing as part of the SSOP? Yes/No

**GS11a.** If yes, what organism(s)? Check all that apply

- Generic E. coli
- Coliform
- Enterobacteriaceae
- APC
- ATP luminescence
- Other, please specify (free text box)

**GS11b.** Is the procedure designed to find the organisms of concern? Yes/No

**GS11c.** Does the plant use the data in decision making? Yes/No

**GS11d.** Why did you come to these conclusions? Describe the observations and/or documents used to reach your decisions in GS11, GS11a – c.

**GS12.** Are employee hygiene procedures available in a written document? Yes/No

**GS13.** Are employees trained in hygiene procedures? Yes/No

**GS13a.** Describe the training procedures, observations and/or documents used to reach your decision and discuss whether they are adequate to prevent direct product contamination. Are they available in multiple languages?

**GS14.** Are outer garments removed when leaving work area? Yes/No

**GS15.** Are gloves used properly? Yes/No

**GS15a.** Describe how you came to the conclusion in GS15.

**GS16.** Do the employees use a 20 second hand wash (or comparable method of sanitizing) before starting and returning to work? Yes/No

**GS17.** Are food and operator hand tools (knives/food contact utensils) stored in a sanitary manner? Yes/No

**GS18.** Does the establishment rotate sanitizers? Yes/No

**GS18a.** If yes to GS18a, describe the rotation procedure.

**GS18b.** Why did you come to these conclusions? Describe the observations and/or documents used to reach the decision. Describe any findings during review of the SSOP records.

**GS19.** Describe any sanitation findings not addressed in any of the previous questions.

**GS20. Sanitation Analysis and Summary.** Briefly describe the SPS/SSOP program design and any concerns and/or non-compliances found by summarizing your analysis of the above gathered data related to your sanitation findings. Also include positive findings.