

Sanitation

PHIS Documentation Workshop

Objective: IPP should apply their knowledge of agency's policies & regulations for SPS and SSOP and document findings in PHIS

PHIS Task: SPS Verification Task & pre-Op and Operational SSOP Tasks

General Instructions

You will need to schedule and document the appropriate SPS verification task and SSOP tasks that are necessary for completion of this workshop. You will work through this workshop as a group (two or more members per group). Please elect a group leader. The leader should monitor the time and work of the group, ensuring the group's discussion is focused, timely, and involves each person in the group. Each member of the group should document the answers to the workshop questions in their own workshop course materials.

Each group will answer the questions at the end of each scenario in the workshop. The class will complete PHIS Verification Part 2. After completing this instructor-led hands on learning module, each person will log back into his/her computer and enter the inspection results from this workshop using the appropriate task(s).

In plant scenarios

1. As you are proceeding through Open Beef's carcass cooler to conduct a HACCP verification procedure, you observe heavily beaded condensation forming on the underside of two carcass rails, their support structures, and the concrete ceiling in the vicinity. There are at least 20 carcass sides hanging below the underside of each rail. You see condensation dripping from the underside of one of the rails onto at least three carcass sides.

Answer the following questions.

- a. **Do you need to gather additional information in order to assess this situation? Explain your answer.**

- b. Based on your observations, and any additional information that you have gathered, is there SSOP noncompliance?**

 - c. If there is an SSOP noncompliance, what regulation(s) would be pertinent?**

 - d. Would you issue an NR?**

 - e. If yes, document your findings in PHIS.**
2. Yesterday you performed a routine Operational Sanitation SOP Review and Observation task in the Second Processing Department and you saw a department supervisor holding two white plastic shovels in his hands. You know that in this facility plant management considers white plastic shovels as product contact equipment. Each shovel had a QC Hold tag attached to its respective handles. The supervisor explained to you that a QC technician had found both product shovels on the floor of the icehouse anteroom. You are aware that the anteroom is a high traffic area of the Further Processing Department. The QC technician had tagged the shovels and notified the supervisor about the situation. The supervisor then gave both shovels to a production employee and instructed the employee to take the shovels to the designated equipment wash area. Soon afterward, the supervisor verbally reassured you that he had the situation under control because he had checked on the shovels and they were being washed. He also advised you that he had determined that no product had been affected and that he planned to reeducate all ice house personnel in the proper handling of white shovels.

Today, you review the establishment's operational sanitation SSOP records from the day before for that area and you determine that the incident regarding the white shovels was not documented.

a. Is this a regulatory noncompliance, and if so, what regulations are pertinent to the situation?

b. Would you issue an NR?

3. You are performing a routine Operational Sanitation SOP Review and Observation task. As you prepare to enter the formulation kitchen, you observe a pallet containing boxes of raw frozen product placed outside the formulation kitchen entrance door. One of the boxes on the top row of the pallet has been damaged and the cover is torn open. Upon closer inspection, you observe that several pieces of wood are present inside the box, in direct contact with the product. You observe the box and the pallet of product and determine that there are no establishment controls in place. You initiate a regulatory control action and retain the box of product. You verbally notify the establishment management of your findings. You then issue an NR, to address the contaminated product.

Establishment's corrective action: The contaminated product was placed in the inedible barrel. No other boxes on the pallet appeared to be affected. Because the pallet was not yet in the formulation room, the formulation supervisor had not yet had the opportunity to examine the pallet or take control. A new procedure has been instituted and employees trained to control damaged boxes both in the freezer warehouse and in the production facility.

a. Do these corrective actions meet the regulatory requirements?

b. If not, what requirements were not met?

4. You are assigned to Open Beef, a large slaughter and fabrication establishment. You randomly select the equipment and utensils and dressing rooms, lavatories, and toilets sanitation performance standards. You decide to verify these regulatory requirements in the fabrication department and the men's restroom between the two fabrication rooms. Several employees are cutting beef carcasses into retail cuts in one of the large fabrication rooms. You check the hand wash facilities to determine if they meet the regulatory requirements. You notice that one of the two handwash sinks in the room is out of hand cleaner.
- a. Has an insanitary condition been created? Please explain your answer.**

 - b. Has product been contaminated as a result of this situation? Please explain your answer.**

 - c. What immediate actions, if any, should you take?**

 - d. Is there noncompliance with the SPS?**

When you check the men's restroom, you find a toilet backed up and evidence that it has overflowed onto the floor (human waste residue on the seat and side of the toilet bowl, soggy soiled toilet paper, and soiled water on the floor around the toilet bowl).

- e. Has an insanitary condition been created? Please explain your answer.**

- f. Has product been contaminated as result of this situation? Please explain your answer.**

g. What immediate actions, if any, should you take?

h. If you took immediate action, what regulations gave you the authority to take that action?

i. Is there noncompliance with the SPS?

j. If yes, document finding in PHIS.

5. You are the GS-9 IIC assigned to a small establishment that slaughters beef and processes miscellaneous beef cuts, ground beef and cooked sausages. Over the last three months, you and relief inspection personnel have documented multiple, recurring SSOP noncompliances for direct product contamination from condensation forming on overhead structures and dripping onto product. You have also repeatedly documented SPS noncompliances for failure to prevent rodent harborage and entry into the establishment. You have issued three more NRs (since the relief inspector's last visit) for heavily beaded condensation found in multiple non-production areas. You have kept your Frontline Supervisor informed of the recurring nature of the situation and also discussed this with plant management during the weekly meetings.

What actions would you initiate at this time if you determine further enforcement actions are necessary?