### SANITATION PERFORMANCE STANDARDS (SPS)

**416.1 General rules**
- Establishment grounds and facilities
  - Grounds and pest control
  - Construction
- Light
- Ventilation
- Plumbing
- Sewage disposal
- Water supply and water, ice, and solution reuse
- Dressing rooms, lavatories & toilets

**416.3 Equipment and utensils**
- Constructed to facilitate cleaning
- Accessibility for inspection
- Receipctacles for storing inedible material

**416.4 Sanitary operations**
- Food contact surface, cleaning & sanitizing
- Non-food contact surface, cleaning & sanitizing
- Cleaning compounds and sanitizers
- Product protected

**416.5 Employee Hygiene**
- Cleanliness
- Clothing
- Disease control

**416.6 Tagging equipment, rooms or compartments**

### SANITATION STANDARD OPERATING PROCEDURES (SSOP)

**416.11 General Information**
- Describe all procedures
- Signed and dated
- Procedures for pre-op
- Frequency of procedures & responsible individual

**416.12 Development of SSOP’s**
- Conduct pre-op
- Conduct all other procedures
- Monitors implementation of SSOP procedures

**416.13 Implementation of SSOP’s**
- Conduct corrective actions, including:
  - Disposition of contaminated product
  - Restore sanitary conditions
  - Prevent recurrence

**416.14 Maintenance of SSOP’s routinely evaluate**

**416.15 Corrective Actions**
- Conduct corrective actions, including:
  - Disposition of contaminated product
  - Restore sanitary conditions
  - Prevent recurrence

**416.16 Record Requirements**
- Daily records required, responsible individual, initiated and dated
- Records on computers
- Location and retention of records maintained

**416.17 Agency Verification**
- Review SSOP’s, daily records, direct observation of SSOP procedures & direct observation of testing

### RECALL

**418.2 Notification**

**418.3 Preparation and maintenance of written procedures**

**418.4 Records**

### HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

**417.1 Definitions**

**417.2 Hazard Analysis and HACCP Plan**
- **(a)** Hazard analysis
  - Determine RLTO hazards, identify preventive measures
- **(b)** HACCP plan
  - Develop and implement for each process/product, if hazard RLTO

**417.3 Corrective Actions**
- **(a)** Describe action after deviation
  - Cause is identified & eliminated
- **(b)** Unforeseen hazard
  - Segregate, hold product

**417.4 Validation, Verification, Reassessment**
- **(a)** Every establishment shall validate HACCP plan/s
  - Initial validation
  - Ongoing verification to include, (i) calibration (ii) direct observation (iii) review of records
  - Reassessment, (i) at least annually or when change is made, (ii) record reassessment

**417.5 Records**
- Establishment shall maintain
  - Written hazard analysis
  - Written HACCP plan
  - Records of CCP’s, temps., corrective actions

**417.6 Inadequate HACCP System**
- **(a)** Plan doesn’t meet requirements
- **(b)** HACCP tasks not accomplished
- **(c)** Fails to take corrective actions
- **(d)** No records
- **(e)** Adulterated product shipped

**417.7 Training**
- **(a)** Trained individual develops/reassesses
  - Course of instruction

**417.8 Agency Verification**
- **(a)** Review HACCP plan/s
- **(b)** Review CCP records
- **(c)** Review adequacy of corrective actions
- **(d)** Review critical limits
- **(e)** Review other records pertaining to HACCP plan/s
- **(f)** Direct observation of CCP
- **(g)** Sample collection
- **(h)** On-site observation & records review