# Safety of Processing Water and Ice

*Monitoring Frequency: Daily*

Controls

1. Water used in the facility is from an approved source. Non-municipal water supplies are tested for Coliforms at start up and every 30 days while processing.
2. All water faucets and fixtures have backflow prevention devices.
3. Ice is from a permitted source.
4. Chlorine residual in processing water is tested using appropriate test strips and ppm recorded.

Corrections

1. In the event of a water contamination issue, processing will stop and will resume only after water the event has passed.
2. Replace any missing backflow prevention devices.
3. Ice is only from an approved source.
4. If no chlorine residual in processing water, processing will stop and will resume only after corrected and residual chlorine is detected on the test strip.

# Condition and Cleanliness of Food Contact Surfaces

Controls and Monitoring

1. Food contact surfaces are adequately cleanable and in good condition. Sanitation supervisor inspects surfaces to ensure they are cleanable. *Monitoring Frequency: Daily*
2. Food-contact surfaces are cleaned and sanitized:
	* Before work begins, food-contact surfaces are rinsed with water, then sanitized with a 50-200 ppm chlorine bleach sanitizer. The sanitation supervisor inspects food contact surfaces to determine if they are sanitized. *Monitoring Frequency: Daily before operations.*
	* During breaks or meals, fish solids are physically removed from floors, equipment, and food-contact surfaces. All surfaces are rinsed with potable water.
	* At the end of the day, major solids are removed from floors, equipment, and food contact surfaces. All surfaces are rinsed with potable water. Equipment and food contact surfaces are scrubbed with detergent soap. All surfaces and floors are rinsed with potable water and inspected for cleanliness. Equipment and food contact surfaces are sanitized with a 50-200 ppm bleach solution. *Monitoring Frequency: After processing.*
	* Utensils are cleaned, rinsed in hot water, and wiped/immersed in a 50-200 ppm bleach solution. *Monitoring Frequency: After processing****.***
3. Employees wear clean gloves and waterproof garments.
4. Waterproof garments/gloves are cleaned/sanitized at the beginning and end of work.

Corrections

1. Food-contact surfaces that are not cleanable are repaired or replaced.
2. Unclean food-contact surfaces that are cleaned and sanitized or replaced. Sanitizer concentrations are verified with test strips to be in range:
	* Sanitizer concentrations that are too low could result in insufficient sanitization.
	* Sanitizer concentrations that are too high could result in adulteration of the product.

c. & d. Soiled gloves and outer garments recleaned and sanitized.

# Prevention of Cross-Contamination

Controls and Monitoring

1. Employee practices do not contaminate fish product:
	* Wear gloves and clean or replace as needed.
	* Wash hands before donning gloves and outer garments. Goves and outer garments are sanitized before each work session.
	* Hand sanitizer is not used in place of hand washing with soap and water.
	* Do not eat food or use tobacco in processing area.
	* Sanitize boots in a bath containing 100-200 ppm bleach sanitizer.
	* Production supervisor monitors employee practices.
2. Boot sanitizing solutions are checked before use. *Monitoring frequency: Daily before operations*.
3. Fish waste is removed from processing area after processing. *Monitoring frequency: After processing.*
4. Floors are sloped to facilitate drainage. Drains are adequately draining. *Monitoring frequency: Daily before operations*.

Corrections

1. Employee corrects any problems with cleanliness or sanitation and Production Supervisor receives training.
2. Boot sanitizing solution is changed.
3. Residual fish waste is removed.
4. Floor drains are unplugged and verified to adequately drain.

# Hand Washing/Sanitizing and Toilet

*Monitoring frequency: Daily before operations.*

Controls

1. Toilet facilities have toilet paper, and are clean and in working order.
2. Hand washing/sanitizing facilities are provided in processing areas. Hot and cold water, soap, and paper towels are provided. ***Hand sanitizer may not be used in place of hand washing.***

Corrections

1. Sanitation supervisor cleans and resupplies toilet facility.
2. Sanitation supervisor restocks handwashing supplies and facilitates repair of water when necessary.

# Protection of Food, Food Packaging Material, and Food-Contact Surfaces from Chemical, Physical, and Biological Hazards

*Monitoring frequency: Daily before operations*

Controls

1. Only food grade hoses used to deliver water used for processing and food contact surfaces.
2. All cleaning chemicals are safe for use with food.
3. Food, packaging materials and food-contact surfaces are protected from contamination from biological, chemical, and physical sources such as drips or condensate.
4. Equipment is in good repair.
5. Gloves and outer garments are not stored next to street clothes or personal items.

Corrections

1. Non-food grade hoses replaced with food grade hoses.
2. Unapproved chemicals are returned or used in non-processing areas.
3. Determine if any product, packaging material, or utensils were affected, and determine disposition.
4. Repairs are made as needed.
5. Gloves and outer garments will be rewashed and sanitized.

# Labeling, Storage and Use of Toxic Compounds

*Monitoring frequency: Daily before operations.*

Controls

1. Cleaning chemicals, sanitizers, detergents, pesticides, and lubricants are labeled and stored away from the processing area.
	* Scented cleaners, sanitizers and lubricants are not used.
	* Sanitizers with thickening agents are not used.
2. Food-grade and non-food-grade chemicals are not stored together.
3. Sanitizer solutions are mixed to the proper concentration for the intended use as stated on the label or manufacturer’s instructions.

Corrections

1. Unlabeled toxic compounds are not used until labeled with correct identifying information.
2. Improperly stored chemicals are put in correct area.
3. Sanitizer solution is discarded and remade to the correct concentration.

# Employee Health

*Monitoring Frequency: Daily before operations.*

Controls

1. Employee does not show signs of health problems that could compromise sanitation.
2. Hygiene adequate

Corrections

a. & b. Employees posing a risk are sent home or reassigned.

# Pests

*Monitoring frequency: Daily before and during operations.*

Controls

1. The processing area is adequately protected from the elements and pests (screens on windows, doors close, garage doors are not left open)
2. No dogs or other animals allowed in the processing facility.
3. Pest control devices are working and clean.

Corrections

1. Adequate protection is installed.
2. Dogs and other animals removed from the processing, packaging, and storage areas and sanitation restored if necessary.
3. Pest control devices are fixed and/or emptied regularly.