

<p>RULES OF PRACTICE</p> <p style="text-align: right;">ROP</p> <p>500.1 Definitions 500.2 Regulatory Control Action 500.3 Withholding/Suspension WITHOUT prior notification 500.5(a) Notification 500.4 Withholding/Suspension WITH prior notification 500.5(b) Notification 500.6 Withdrawal 500.7 Refusal to grant inspection 500.8 Rescinding labels, marks</p>	<p>HAZARD ANALYSIS CRITICAL CONTROL POINT</p> <p style="text-align: right;">HACCP</p> <p>ISP CODES All 03 Activity Numbers</p> <p>417.1 Definitions definitions of terms utilized in HACCP Program</p> <p>417.2 Hazard Analysis and HACCP Plan (a) Hazard Analysis (1) must conduct, food safety hazard likely to occur (2) required flow chart (3) expected food hazard likelihood's HACCP Plan (1) develop and implement for each process/product, as applicable (2) requirements for single HACCP Plan (3) requirements for thermally processed/commercially sterile of HACCP Plan (1) list of food safety hazards (2) list of CCP's (3) list of critical limits (4) list of procedures & frequency (5) corrective actions (6) record keeping system (7) list of verification procedures/frequency (d) Signing and Dating HACCP Plan (1) signed and dated by responsible person (2) sign and date frequency (e) Failure to Develop and Implement HACCP Plan</p> <p>417.3 Corrective Actions (a) describe action after deviation (1) cause is identified & eliminated (2) CCP is under control (3) Prevent recurrence (4) No adulterated product shipped (b) deviation not covered (1) segregate, hold product (2) perform review (3) actions to ensure product not shipped (4) reassessment of HACCP plan (c) document corrective actions</p> <p>417.4 Validation, Verification, Reassessment (a) every establishment shall validate HACCP plan/s (1) initial validation (2) ongoing validation to include, calibration of instruments, direct observation etc (3) reassessment, at least annually or when change is made (b) reassessment of hazard analysis</p> <p>417.5 Records (a) establishment shall maintain (1) written hazard analysis (2) written HACCP plan (3) review's of CCP's, temps., corrective actions (b) annotated at time of event (c) review prior to shipment (d) records on computer (e) record retention (f) official review</p> <p>417.6 Inadequate HACCP System (a) plan don't meet requirements (b) HACC tasks not accomplished (c) no corrective actions (d) no records (e) adulterated product shipped</p> <p>417.7 Training (a) individual requirements/function (b) required training</p> <p>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</p>
<p>SANITATION PERFORMANCE STANDARDS</p> <p style="text-align: right;">SPS</p> <p>ISP CODE 06D01</p> <p>416.1 General Information 416.2 Establishment Grounds and Facilities (a) grounds and pest management (b) establishment construction (c) Lights (d) Ventilation (e) Plumbing (f) Sewage disposal (g) Water supply and water, ice, and solution reuse (h) Dressing rooms, lavatories & toilets 416.3 Equipment and Utensils (a) constructed to facilitate cleaning (b) accessibility for inspection (c) receptacles for storing inedible material 416.4 Sanitary Operations (a) food contact surface, cleaning & sanitizing (b) non-food contact surface, cleaning & sanitizing (c) cleaning compounds and sanitizers (d) operational sanitation 416.5 Employee Hygiene (a) cleanliness (b) employee clothing (c) employee disease 416.6 Tagging Equipment, Rooms or Compartments</p>	
<p>SANITATION STANDARD OPERATING PROCEDURES</p> <p style="text-align: right;">SSOP</p> <p>ISP CODES O1B01/02 & O1C01/02</p> <p>416.11 General Information 416.12 Development of SSOP's (a) describe all procedures (b) signed and dated (b) procedures for pre-op (c) frequency for each procedure & responsible individual 416.13 Implementation of SSOP's (a) conduct pre-op (b) conduct all other procedures (c) plant monitors implementation of SSOP procedures 416.14 Maintenance of SSOP's routinely evaluate 416.15 Corrective Actions (a) conduct corrective actions (b) actions shall include (1) disposition of contaminated product (2) restore sanitary conditions (3) prevent recurrence 416.16 Record Requirements (a) daily records required, responsible individual, initialed and dated (b) records OK on computers (c) location and retention of records maintained 416.17 Agency Verification (a) review SSOP's (b) review daily records (c) direct observation of SSOP procedures (d) direct observation of testing</p>	