### FSIS Directive 11,000.1 Attachment II

### **06D Sanitation Performance Standards**

# 06D01 Sanitation Performance Standards

Each official establishment must Be operated and maintained in a Manner sufficient to prevent the Creation of insanitary conditions and to ensure that product is not adulterated. 416.1-6 FSIS Dirs. 5000.1 5400.5 11,000.1

Grounds and Pest
Control
Do normal operational
checks. Observe to see

if the grounds are maintained with no accumulation of trash, debris, or old equipment. Observe whether pest control program is effective in preventing pests and vermin. Observe to see that pesticides are properly stored, labeled, and applied in accordance with applicable label instructions. Ask for and review supporting documentation, i.e., EPA registration, label and use instructions. Ask the responsible part applying a pesticide about its proper use.

### Construction

Observe the condition of the building, walls, ceiling, and floors to see whether they are sound and in good repair.
Observe that the walls, Floors, and ceiling are Made of durable materials impervious to moisture.

### **06D Sanitation Performance Standards**

06D01

### Construction (cont.)

Observe that doors and Windows close properly and prevent the entrance of vermin.

Check areas where both edible and inedible products are processed, handled, or stored to ensure that they are kept separate.

### Light

Observe whether the lighting is adequate to examine product and to monitor and maintain sanitary conditions throughout the establishment.

Check to see that lighting at the inspector and reprocessing stations meets regulatory requirements in sections 307.2 and 381.36.

### **Ventilation**

Verify that establishment can demonstrate that the proper air flow exist in the plant (e.g. observe ventilation systems, meet with plant management, review records).

### Plumbing and Sewage

Check that the water quantities are sufficient where needed in the establishment.

#### **06D Sanitation Performance Standards**

06D01

<u>Plumbing and Sewage</u> (Cont.)

Check for crossconnection between potable and nonpotable water.

Observe that the plumbing system is installed and maintained to prevent adulteration.

Check floors for proper drainage.

Ask appropriate employees about backflow devices.

Check appropriate documentation if the sewage disposal system is a private system.

Water Supply and Water. Ice. and Solution Reuse

Check documentation of water potability or water/solution reuse.

Observe water supply for water sufficiency, hot water supply, and dead-end pipes.

Check to see how reconditioned water is used in processing areas.

#### **06D Sanitation Performance Standards**

06D01

Water Supply and
Water, Ice, and
Solution Reuse (cont.)

Observe whether water and ice reuse is handled correctly.

Review records of backflow prevention device tests.

Check for crossconnections and identification if nonpotable water is used.

## Dressing room/lavatory

Observe to see that dressing rooms and lavortories are maintained in a sanitary manner.

Check to see that lavatories have hot and cold running water, adequate supply of soap, and towels for drying hands.

Observe whether receptacles are maintained in a sanitary manner.

#### **Equipment** - utensils

Check to ensure that equipment does not hinder efficient inspection.

### **06D01 Sanitation Performance Standards**

06DO1

### Equipment (cont.)

Check to ensure that receptacles used for storing inedible product are properly and conspicuously marked.

### **Sanitary Operations**

Review any records associated with extended cleanup procedures.

Observe whether foodcontact and nonfoodcontact surfaces on equipment and utensils are being properly cleaned and sanitized.

Check to see if compounds are being used properly.

Check documentation attesting to the safety of the cleaning compounds in use.

Observe the storage, handling, and loading of product to see whether sanitary conditions are maintained.

### Employee Hygiene

Observe whether employees engage in unhygienic practices.

### 06D Sanitation Performance Standards

06D01 <u>Employee Hygiene</u>

(cont.)

Observe whether employees change dirty garments for clean ones when appropriate.

Observe whether employees have an infectious disease or condition.

Custom E;xempt Facilities

Follow the verification instructions in FSIS Directive 5930.1.

Make determination about compliance with regulatory requirements.

Document failure(s) to comply with regulatory requirements on NR and (when appropriate) take other action consistent with applicable directive(s).