

PROCESSING Appendix B-1

Provide a plant (facility) map showing as accurately as possible the layout of the processing facility including name and position of each machine or piece of equipment used in the process and storage areas.

Indicate the nature of the processing activities: cleaning grading cooking
 freezing packaging baking curing drying mixing grinding distilling
 slaughtering cutting packaging labeling other, specify

Is the facility government inspected? Yes No , if yes by whom?

Is all equipment food grade that comes in contact with ingredients during processing or with the finished product? Yes No

In the table below provide a list of all equipment and its use in processing.

Equipment Name	Use of Equipment

4.6 Please complete a process flow chart for each product, indicating the steps from raw to finished product. Use additional sheets if required.

Processing Steps	Activity
1.	
2.	

Name: _____

[Year]

3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
11.	
12.	

Are there any restricted substances used during processing? Yes No . If yes, specify

SANITATION

Describe your cleaning/sanitation process for the processing facility.

Indicate all cleaning methods used: Sweeping Scraping Vacuuming
Compressed air Manual washing Clean in place (CIP) Steam cleaning
 Sanitizing Other:

List and describe all sanitizing and cleaning methods used for equipment, the frequency and products used and their status.

Name: _____

[Year]
