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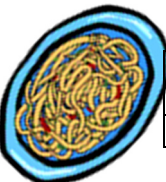
Selected Sections of a

Food Safety Plan
for
Fettuccini Marinara with Broccoli
Ready to Cook

Teaching Example

Reviewed by: _____ Plant Manager Date: _____

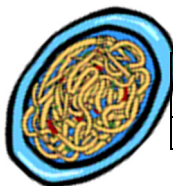
The information in this example is for training purposes only and does not represent any specific operation. Many processing steps were omitted or combined to facilitate its use for class exercises. **It is not complete and contains both required and optional information.** Because development of a Food Safety Plan is site specific, it is highly unlikely that this plan can be used in a specific facility without significant modification. Conditions and specifications used (e.g., validation information) are for illustrative purposes only and may not represent actual process conditions.



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Company Overview

This example company is a small firm that makes a variety of frozen entrees that are intended to be cooked prior to consumption. Products include:

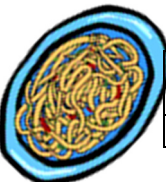
- Fettuccini Marinara with Broccoli,
- Shrimp and Angel Hair Pasta
- and Pasta Primavera.

Product is made 5 days a week in one 8 hour production shift, followed by 4 hours for sanitation. An integrated pest control program is also in place.

This Food Safety Plan covers production of Fettuccini Marinara with Broccoli, but parts of it (e.g., pasta cooking) apply to other products as well.

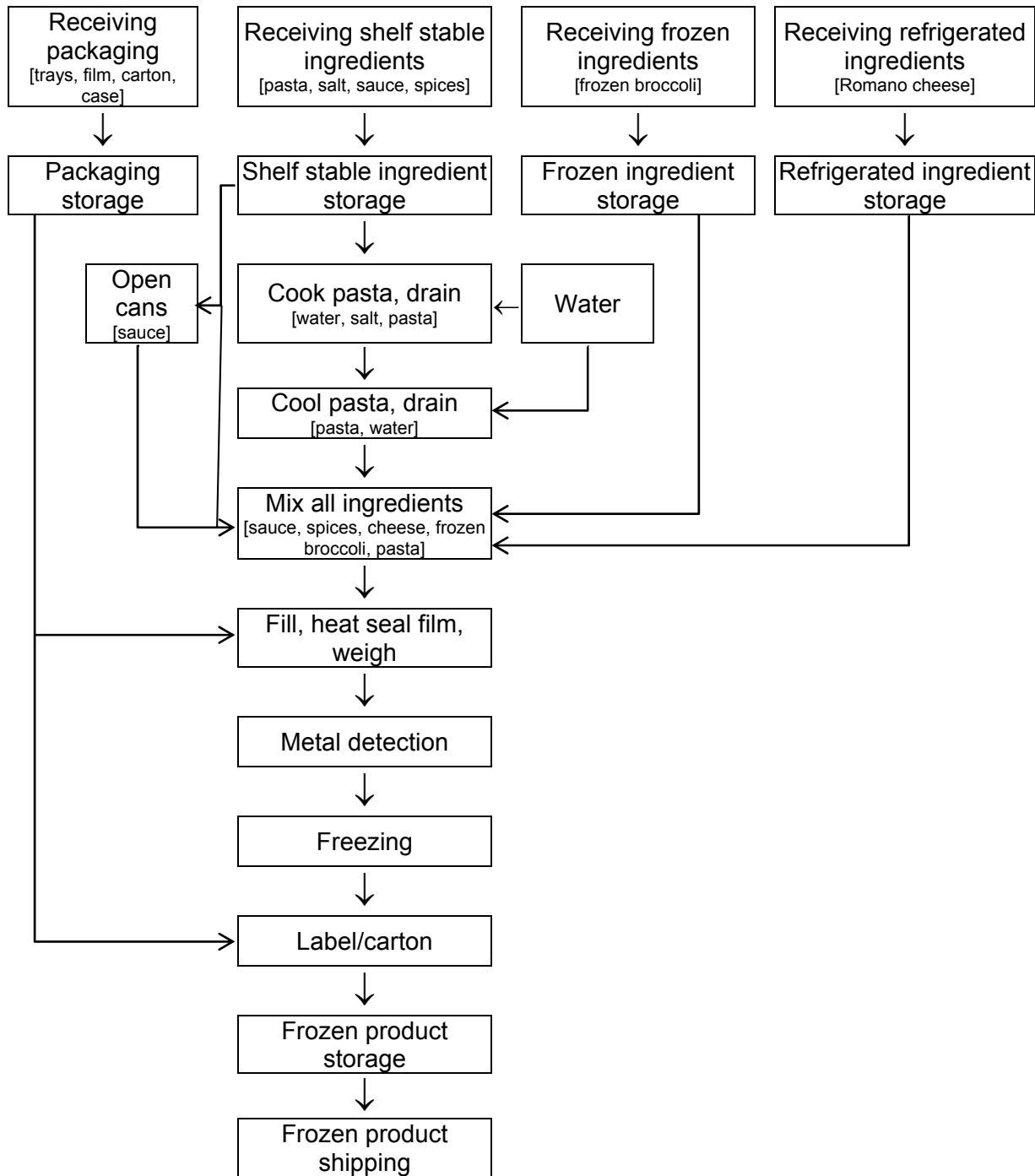
Product Description

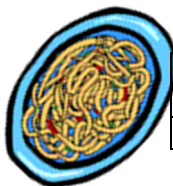
Product Name(s)	Fettuccini Marinara with Broccoli Meal	
Product Description, including Important Food Safety Characteristics	Fettuccini Marinara with Broccoli is a frozen, ready-to-cook meal packed in a plastic tray and sealed with a transparent film. The frozen product is placed in a box and warehoused, distributed and retailed frozen.	
Ingredients	Cooked enriched pasta (wheat), Marinara sauce (tomato sauce, spices), Romano cheese, salt, spices and broccoli.	
Packaging Used	8" plastic tray with clear film overwrap inside pre-printed carton. 10 ounces serving size.	
Intended Use	Fully cook before serving (NRTE- not ready to eat)	
Intended Consumers	General public	
Shelf Life	1 to 2 years frozen	
Labeling Instructions	Keep frozen. Microwave cooking instructions. Allergen labeling.	
Storage and Distribution	Frozen storage and retail distribution	
Approved: Signature: <i>F.S. Leader</i> Print name: F.S. Leader	Date: 23 February 2016	



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Flow Diagram





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Process Narrative

Receiving Ingredients and Packaging:

Ingredients and raw materials are purchased from a broker that offers products only from suppliers complying with internationally recognized food safety and quality schemes. Ingredients are stored appropriately according to manufacturers' requirements.

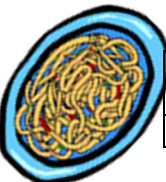
- **Receiving packaging:** Pre-labeled cartons, 10oz. plastic trays, heat sealable film, and cases are received in bulk. Labeled cartons are reviewed for conformance with product allergen requirements and ingredients. Specifications require food grade material compatible for frozen food and microwavable products.
- **Receiving shelf stable ingredients:**
 - Wheat pasta: Received dry from sole source broker.
 - Salt: Received in bags from sole source broker. Specifications require food grade salt.
 - Tomato sauce: Received as a shelf stable product in metal #10 cans from sole source broker.
 - Spices (pepper and garlic powder): Received from sole source broker. Specifications require the garlic powder and pepper to undergo microbial reduction treatments for vegetative pathogens.
- **Receiving refrigerated ingredients:** Shredded, aged Romano cheese received from sole source broker in bags.
- **Receiving frozen ingredients:**
 - Individually quick frozen, blanched broccoli is received from sole source broker. For this ingredient, the broker's letter of guarantee states that the supplier complies with 21 CFR part 117, that is subpart B, GMPs; subpart C, Hazard Analysis and Risk-based Preventive controls; and subpart G, Supply-chain program were followed. The supplier also obtained an audit to verify that the farm followed the requirements outlined in 21 CFR part 112 (Produce Rule) for growing and harvesting the broccoli.

Storing Ingredients and Packaging:

- **Packaging storage:** Cartons, trays, film and cases are stored in the dry storage room in the packaging area, arranged by product code to avoid mixing of packaging. Packaging is used First-In-First-Out and partially used carton cases are closed during storage.
- **Dry ingredient storage:** Tomato sauce, pasta, salt, and spices are stored in the dry storage room in the ingredient area, arranged by ingredient code number. All containers are sealed to avoid food allergen cross-contact and cross-contamination during storage. Ingredients containing food allergens are identified and stored in specific locations with like allergenic ingredients, unless allergen cross-contact is not foreseeable.
- **Frozen ingredient storage:** After receipt, frozen broccoli and ice are taken to the frozen storage area ($\leq 0^{\circ}\text{F}$) and used on a First-In-First-Out basis. Broccoli is not thawed before use.
- **Refrigerated ingredient storage:** Cheese is stored in a cooler that is kept at $\leq 40^{\circ}\text{F}$ and used on a First-In-First-Out basis.

Open cans: Sauce cans are opened using a mechanical can opener. Periodically, metal shavings have been observed. Preventive maintenance is used to examine and adjust the can openers on a periodic basis.

Water: Water is treated and tested per EPA requirements by the city and used as needed.



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Cook pasta, drain: Salt is added to water in a steam jacketed kettle and is brought to boiling. The pasta is added to boiling water and cooked for at least 15 minutes to achieve acceptable product quality. Product temperature exceeds 165°F in this processing time. Only pasta is processed in the pasta cook area. The kettle is drained; cooked pasta is retained in the kettle.

Cool pasta, drain: Potable cold water is used to cool the drained pasta. Cold water temperatures are 50-55°F depending on the season. Pasta is cooled by running cold water through it. Generally the pasta is cooled to the cold water temperature in <30 minutes from the time the boiling water was drained, but this depends on the cooling water temperature and the time it takes for staff to begin the cooling process. Cooled pasta is drained and transferred to the area where it is mixed with other ingredients.

Mix all ingredients: Dry ingredients are blended with tomato sauce and cheese to distribute spices just prior to adding cooked pasta and frozen broccoli using a blender to gently blend to a uniform mixture. A batch of cooled, drained pasta is mixed with other ingredients in <30 minutes after delivery to the mixing area or sticking will occur. The blended ingredient temperature is typically below ambient after mixing.

Fill, heat seal film, weigh: 10 oz. trays are filled, a film is heat sealed to close the tray and trays are weighed.

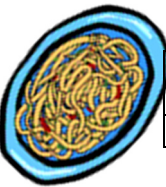
Metal detection: Sealed trays are passed through a metal detector.

Freezing: Packaged product passes through a freezer tunnel. Product temperature is ≤0°F in 20 minutes.

Label/Carton: Frozen, sealed trays are placed in labeled cardboard cartons and are boxed in cases – 12 per case. Carton has ingredient and allergen information that declare the wheat and milk allergens. Labels on cartons are matched to the specific description and product number as listed on the Daily Production Schedule.

Frozen product storage: Finished product is transferred to frozen storage (≤0°F).

Frozen product shipping: Product is shipped in freezer trucks to customers (convenience stores, office cafeterias, quick serve restaurants and grocery stores) under frozen conditions (≤0°F).



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Hazard Analysis

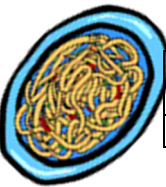
Hazard identification (column 2) considers those that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

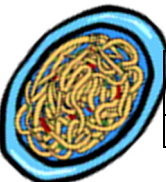
P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

(1) Ingredient/ Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step	(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
Receiving packaging	B None						
	C Undeclared allergens	X		Labels on cartons must declare allergens present in the product and print errors have occurred	Allergen Control for label review by qualified individual	X	
	P None						
Receiving shelf stable ingredients – pasta	B Sporeforming pathogens such as <i>B. cereus</i>	X		<i>B. cereus</i> spores may be present in dry pasta and outbreaks due to growth after hydration have occurred. Levels present at receiving are not hazardous and will not change as long as the pasta is dry.	Subsequent cooling step prevents <i>B. cereus</i> growth and toxin formation in rehydrated pasta.		X
	Vegetative pathogens such as <i>Salmonella</i>		X	<i>Salmonella</i> may be present in pasta at a very low frequency and subsequent cooking is more than adequate to destroy it			
	<i>Staphylococcus aureus</i> enterotoxin	X		<i>S. aureus</i> can form heat stable toxin during pasta production at the supplier without preventive control.	Supply-chain Control is essential to prevent <i>S. aureus</i> enterotoxin prior to receipt.		X
	C Allergen – wheat	X		Wheat is an allergen and could contribute to cross-contact for other products that do not contain wheat.	Allergen Control for cross-contact prevention and allergen labeling at a later step		X
	P None						
Receiving shelf stable ingredients – salt	B None						
	C None						
	P None						
Receiving shelf stable ingredients – tomato sauce	B None			Low pH, shelf-stable product is not likely to have biological hazards			
	C None						
	P None						



(1) Ingredient/ Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step	(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
Receiving shelf stable ingredients – spices (pepper, garlic)	B Vegetative pathogens (<i>Salmonella</i>)	X		<i>Salmonella</i> has been known to occasionally contaminate spices. Treated spices are used so this is unlikely.	Supply-chain Control – pathogen reduction treatment for these ingredients		X
	Pathogenic sporeformers (<i>C. perfringens</i> , <i>B. cereus</i>)		X	<i>C. perfringens</i> and <i>B. cereus</i> spores may be in spices but cannot grow in the dry spice or in the sauce during processing time, especially given the acid pH of the tomato sauce.			
	C None						
	P None						
Receiving frozen ingredients – broccoli	B Vegetative pathogens such as <i>L. monocytogenes</i> , <i>Salmonella</i>	X		Bacterial pathogens may be present in raw produce. Supplier determined that their blanching process is adequate to destroy vegetative pathogens, but recontamination can occur if sanitation controls are not in place. Freezing prevents growth.	Supply-chain Control – Blanching and environmental sanitation controls reduce vegetative pathogens and freezing prevents pathogen growth.		X
	C Pesticides		X	Ingredient is US-sourced and FDA data show that unapproved pesticides or residues above EPA tolerance levels are rare.			
	P None						
Receiving refrigerated Romano cheese	B Vegetative pathogens such as <i>Salmonella</i> , <i>Staphylococcus aureus</i> and pathogenic <i>E. coli</i>	X		Processing and fermentation practices influence the potential for pathogen presence and growth, which must be controlled by the supplier	Supply-chain Control – processing and fermentation procedures to control hazards		X
	C Allergens	X		Cheese is a source of milk allergens and could contribute to cross-contact for other products that do not contain milk.		Allergen Control for cross-contact prevention and allergen labeling at a later step	
	P None						
Packaging storage	B None						
	C Allergen cross-contact during storage		X	Plant- specific GMPs allow only sealed containers of allergenic ingredients in dry storage, thus cross-contact unlikely			
	P None						

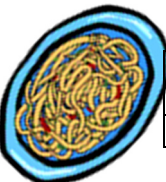
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(1) Ingredient/ Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step	(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
Shelf stable ingredient storage [pasta, sauce, salt, spices]	B None						
	C Allergen cross-contact during storage		X	Plant-specific GMPs allow only sealed containers of allergenic ingredients in dry storage, thus cross-contact unlikely			
	P None						
Frozen ingredient storage [broccoli]	B None						
	C None						
	P None						
Refrigerated ingredient storage [cheese]	B None						
	C Allergen cross-contact during storage		X	Only closed containers of allergenic ingredients are stored in this storage area.			
	P None						
Open cans [sauce]	B None						
	C None						
	P Metal shavings	X		Preventive maintenance is applied, however metal shavings are observed from time to time	Process control – subsequent metal detection		X
Cook pasta, drain	B None			Validation data demonstrated that for pasta, temperatures achieved during the cooking process (boiling water for ≥15 minutes) to achieve a palatable texture far exceed those needed to destroy vegetative pathogens.			
	C Allergen – wheat		X	Kettles used only for cooking wheat pasta, which prevents cross-contact to other foods prepared in facility.			
	P None						
Water	B None			Water is treated and tested per EPA requirements by the city			
	C None						
	P None						
Cool pasta, drain	B Sporeforming pathogens such as <i>B. cereus</i>	X		Spores may survive cooking. Growth and toxin production could occur during slow cooling.	Process Control – Time and temperature control for cooling pasta		X
	C Allergen		X	Kettles used only for cooking wheat pasta, which prevents cross-contact to other foods			
	P None						

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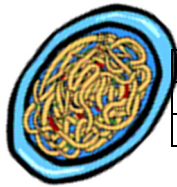


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(1) Ingredient/ Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step	(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
Mix all ingredients	B Environmental pathogens such as <i>L. mono.</i>	X		Recontamination may occur if environmental control is not in place	Sanitation controls verified by environmental monitoring ^{1, 2}	X	
	C None						
	P Metal	X		Mixing metal on metal contact may periodically produce metal hazards.	Process Control – metal detection at a later step		X
Fill, heat seal film, weigh	B Environmental pathogens such as <i>L. mono.</i>	X		Recontamination may occur if environmental control is not in place	Sanitation Controls verified by environmental monitoring	X	
	C None						
	P None						
Metal detection	B None						
	C None						
	P Metal	X		Opening cans and mixing metal on metal contact may periodically produce metal hazards.	Process Control – metal detection	X	
Freezing	B Growth of environmental pathogens and pathogenic sporeformers		X	Product is frozen in under 1 hour and pathogens won't grow in frozen product. As per SOPs, freezer is cleaned and maintained to be in sanitary condition.			
	C None						
	P None						
Label/carton	B None						
	C Undeclared Allergens – wheat, milk	X		Product contains wheat and milk allergens	Allergen Control – declaration on label	X	
	P None						
Frozen product storage	B None						
	C None						
	P None						
Frozen product shipping	B None						
	C None						
	P None						

¹ Sanitation Controls to include equipment cleaning, zoning and employee practices to prevent cross contamination.

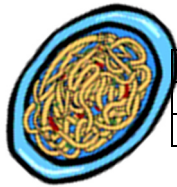
² Some facilities may conclude that a preventive control is not needed because the product is not ready-to-eat



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Process Controls

Process Control(s)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Cool pasta, drain	Growth of spore-formers such as <i>B. cereus</i>	Chill pasta to 50°F or less within 4 hours or less	Pasta temperature and time	Recording thermometer that is placed directly in pasta	Every batch	Cook or designee	If temperature is not achieved in the specified time, then 1) add more cold water or ice to achieve temperature; 2) segregate product, evaluate product, rework or discard as appropriate, 2) identify root cause; 3) conduct training to prevent recurrence	Daily review of Pasta Cooling log by Supervisor. Accuracy of thermometer checked weekly by QA Tech. Quarterly thermometer calibration	Pasta cooling log Thermometer calibration records Verification records Validation report for determining critical limit cooling parameters Corrective action log
Metal detection			<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;"> See Food Safety Plan in curriculum for an example of potential wording for metal detection. Parameters can vary depending on the product, packaging, detection system, etc. </div>						

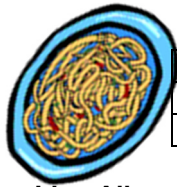


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Allergen Preventive Controls

Allergen Controls	Hazard(s)	Criteria	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Receiving packaging	Undeclared allergen - Wheat or milk	Presence of allergens in formulation on labels received	Label matches product number and declares milk and wheat	Visual inspection to product specification	Each receipt before release to production	Label coordinator	If allergen statement is incorrect: 1) segregate and block packaging stock; 2) Contact supplier for return, identification of root cause, and delivery of new labels	QA manager reviews and initials records weekly and compares results with past information to determine any trends.	Allergen label receiving inspection log Corrective action records Verification records
Label/carton step allergen labeling	Undeclared Allergens – Wheat or milk	Correct labels applied to finished product using labeled cartons	Label matches product number	Visual inspection of one finished product sample to ensure proper allergen labeling information on label	At the beginning and end of each packaging run, and each new case of containers	Packaging line worker	If label is incorrect: 1) segregate product, inspect back to the last good check, re-package in cartons with correct label, or discard product; 2) identify root cause; 3) conduct training as appropriate	QA manager reviews and initials records weekly and compares results with past testing to determine any trends.	Allergen Label Check log Verification records Corrective action records

Allergen Label Verification Listing	
Products	Allergen Statement
Fettuccini Marinara with Broccoli	Contains: Wheat, milk
Shrimp and Angel Hair Pasta	Contains: Wheat, shrimp
Pasta Primavera	Contains: Wheat



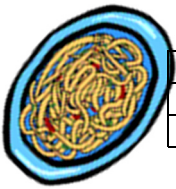
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Production Line Allergen Assessment

Product Name	Production Line	Intentional Allergens							
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)
Fettuccini Marinara with Broccoli	1		X		X				
Shrimp and Angel Hair Pasta	1				X				Shrimp Unique allergen
Pasta Primavera	1		X		X				

Scheduling Implications: Shrimp and Angel Hair Pasta contains a unique allergen (shrimp) and does not contain the milk allergen present in other products.

Allergen Cleaning Implications: Fettuccini Marinara with Broccoli and Pasta Primavera can be run in any order. An allergen cleaning is required before and after any Shrimp and Angel Hair Pasta run.



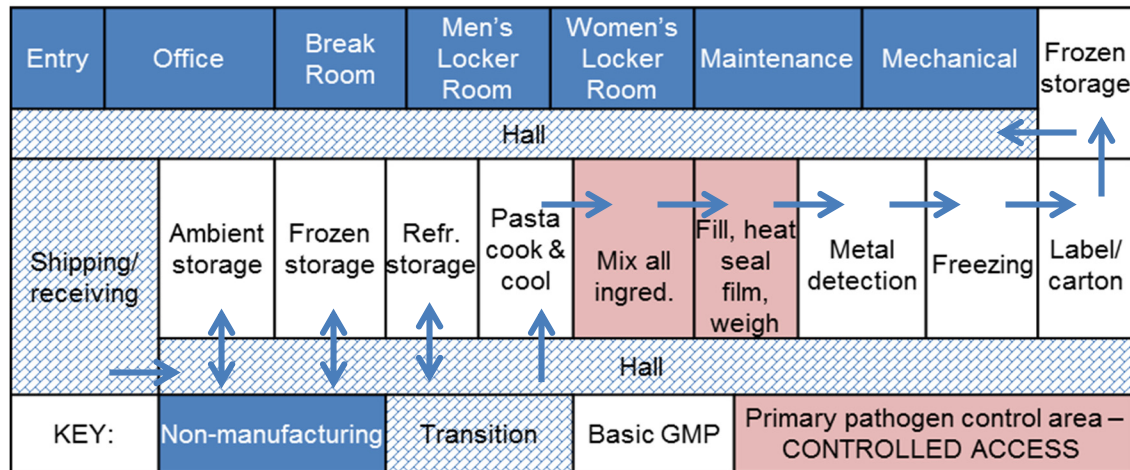
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Sanitation Preventive Controls

NOTE: See Food Safety Plan in curriculum for an example of potential wording for cleaning and sanitation procedures to prevent allergen cross-contact from seafood containing product. Parameters can vary depending on the product, equipment, etc.

Hygienic Zoning/ Environmental Monitoring

Purpose: Hygienic zoning in is important to minimize the potential of re-contamination with environmental pathogens. Verification is by environmental monitoring. (See Environmental Monitoring for Sanitation Preventive Control Verification)



Frequency: During production

Who: Employees and other individuals entering the Mixing and Fill areas (in pink above)

Procedure: Employees entering the Mixing and Fill areas must (in the order listed):

1. Take a clean, blue smock from the rack outside the production area and put them on. Smocks must cover outer clothing that would be above the processing line.
2. Take blue shoe covers from the box by the entry and put them on over shoes.
3. Take a blue hairnet from the box by the entry and put it on. Ensure that all loose hair is captured. Men with facial hair should also apply beard nets.
4. Wash hands just before entering the area following the procedures posted by the sink. Apply a clean pair of gloves.
5. When exiting the room deposit smocks, shoe covers and hair nets in the receptacles provided. DO NOT reuse disposable items after entering uncontrolled areas.

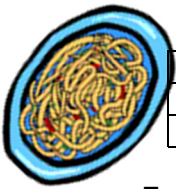
Maintenance workers and visitors must use follow the above procedures but use white foot covers and clean white smocks when entering this area. Traffic in this area is minimized during production.

Monitoring: The sanitation supervisor visually observes the presence of the properly smocked employees, before start up and after lunch break, and every 2 hours.

Corrections: Employee is instructed to gown properly.

Records: Daily Hygienic Zoning Record, Environmental Monitoring Sampling Record and lab results

Verification: Environmental monitoring for verification of sanitation control and records review within one week



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Environmental Monitoring for Sanitation Preventive Control Verification

Purpose: Environmental monitoring is conducted to verify the effectiveness of sanitation and hygienic zoning procedures in the “Mixing” and “Fill” areas to control environmental pathogens such as *L. monocytogenes*.

Sample identification: Based on observation when sampling, “worst case” areas are sampled; e.g., standing water or product residue, around table legs, crevasses major traffic areas. Record the specific location sampled.

Sampling procedure: Every other week, sponge swabs are collected during production at least 3 hours after production starts. Sampling time is not uniform to avoid bias of results. Samples are shipped to the laboratory using the sampling kit provided by the laboratory. Samples are refrigerated and shipped in an insulated cooler with a gel pack with next day delivery. Samples are NOT frozen.

The following number of samples collected each time.

- 3 in Assembly area
- 3 in Fill, weigh, label area
- 1 in the hallway at the entry of the assembly area
- 3 other samples based on observed conditions

Laboratory: *Wee Beasties Laboratory* (987 Critter Drive, Yourtown, USA) conducts the analysis using XYZ³ procedures. Analysis is started within 48 hours of sampling.

Test conducted: For routine samples, the contract lab composites sponges from the same area to run as one test for *Listeria* species. *Investigation samples must be run individually.* The test result sheet identifies the specific method number used.

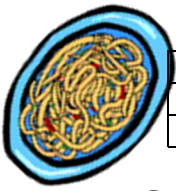
Interpretation of results:

Act on for a negative result – Continue routine operations

Corrective action for a positive result:

1. If a composite is positive, the positive areas are re-sampled within a day of notification and prior to implementing intensive sanitation procedures. Additional samples (number depends on size of area) are taken in other potential problem areas in an attempt to identify a site of contamination. All samples are run individually, without compositing.
2. Intensive sanitation procedures are implemented after sampling is complete.
3. Production can continue after sanitation is complete and product can be shipped.
4. If all re-samples are negative, resume the normal sampling frequency.
5. If one or more re-samples are positive, perform corrective action investigation to resolve the issue. Implement a hold and finished product testing procedure per the Product Testing for Verification corrective action protocol.

³ XYZ would be a scientifically valid method, such as AOAC, ISO, FDA, etc.



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Supply-chain-applied Preventive Controls Program

Determination of Verification Procedures

Spices

Hazards requiring a supply-chain-applied control: Hazard analysis determined that vegetative pathogens, such as *Salmonella*, are hazards requiring a preventive control for spices because our process does not have a kill step.

Preventive controls applied by the supplier: The spice treatment process should kill the vegetative pathogens.

Verification activities: A 3rd party supplier audit by a qualified auditor is used to verify control of the identified hazards by the supplier.

Verification procedures: A copy of a 3rd party audit is requested from the supplier on an annual basis. The audit date, auditor qualifications, audit procedures and audit results are reviewed. Follow up discussion with the supplier takes place, as necessary, to verify that any corrective actions mentioned in the report have been completed, with records maintained for this activity.

Records: A copy of the audit report and verification of corrective actions taken by the supplier are maintained in the Supplier Verification file.

Pasta

Hazards requiring a supply-chain-applied control: Hazard analysis determined that *Staphylococcus aureus* can form heat stable toxin during pasta production at the supplier without preventive control.

Preventive controls applied by the supplier: The supplier must be aware of the potential hazard and manage processing conditions to prevent toxin production by *S. aureus*.

Verification activities: Same as for Spices.

Verification procedures: Same as for Spices.

Records: Same as for Spices.

Romano cheese

Hazards requiring a supply-chain-applied control: Hazard analysis determined that vegetative pathogens such as *Salmonella*, *Staphylococcus aureus* and pathogenic *E. coli* are hazards requiring a preventive control during cheese manufacture by the supplier.

Preventive controls applied by the supplier: The supplier must be aware of the potential hazard and manage processing conditions to prevent toxin production by *S. aureus* and occurrence of *Salmonella* and pathogenic *E. coli*.

Verification activities: Same as for Spices.

Verification procedures: Same as for Spices.

Records: Same as for Spices.

Frozen broccoli

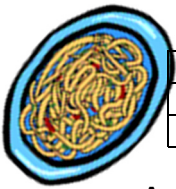
Hazards requiring a supply-chain-applied control: Hazard analysis determined that vegetative pathogens, such as *L. monocytogenes* and *Salmonella*, are hazards requiring a preventive control for frozen broccoli because our process does not have a kill step.

Preventive controls applied by the supplier: Blanching reduces vegetative pathogens, freezing prevents pathogen growth and environmental sanitation minimizes recontamination of the broccoli.

Verification activities: Same as for Spices.

Verification procedures: Same as for Spices.

Records: Same as for Spices.



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Approved Suppliers for Ingredients Requiring a Supply-chain-applied Control

Ingredient (requiring supply-chain-applied control)	Approved Supplier	Hazard(s) requiring supply-chain-applied control	Date of Approval	Verification method	Verification records
Spices	Spicetown Co., Port, USA	Vegetative pathogens such as <i>Salmonella</i>	10/08/2010	Copy of 3 rd party audit by a qualified auditor obtained from supplier	Copy of audit kept in Supplier Verification file Incoming goods log
Pasta	MajorCo, Wheaton, USA	<i>Staphylococcus aureus</i>	9/9/2009		
Romano cheese	Big Cheese Co., Cheesytown, USA	Vegetative pathogens such as <i>Salmonella</i> , <i>S. aureus</i> and pathogenic <i>E. coli</i>	1/21/2009		
Frozen broccoli	USGrown Co., Farmvalley, USA	Vegetative pathogens, such as <i>L. monocytogenes</i> and <i>Salmonella</i>	2/22/2009		

Receiving Procedure for Ingredients Requiring a Supply-chain-applied Control

For each shipment received, the receiving clerk:

- verifies that the product is from an approved supplier
- documents the above in the incoming goods log.