

Causes of Contamination

Cross Contamination Due to Handling and Infestation.

Cross Contamination

- 3 areas of concern for causing cross contamination
- A. External
- B. Internal
- C. Personal

External Conditions

- 1) Outside Environment
- 2) Delivery of Supplies
- 3) Packaging of Ingredients

Outside Environment



Outside Environment



Deliveries

- Condition of the inside of the delivery truck



Deliveries



Packaging

- Are the milk cases clean?



How the Milk Is Packaged

- Polybag just in the milk case or boxed.



Internal Conditions

- 1) Handling of Product During Production
- 2) Cleaning During Production.
- 3) Equipment, Condition and Storage.

Handling of Product During Production

- 1) Consider the Amount of Time the Product Is Left Out During Production.
- 2) Amount of Time Finished Product Is Moved to the Cooler.

Cleaning During Production

- 1) Consider How Your Are Cleaning?
- 2) Can Exposed Product Become Contaminated?

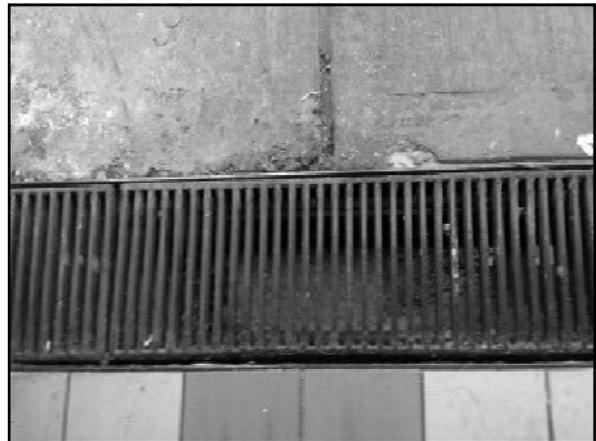
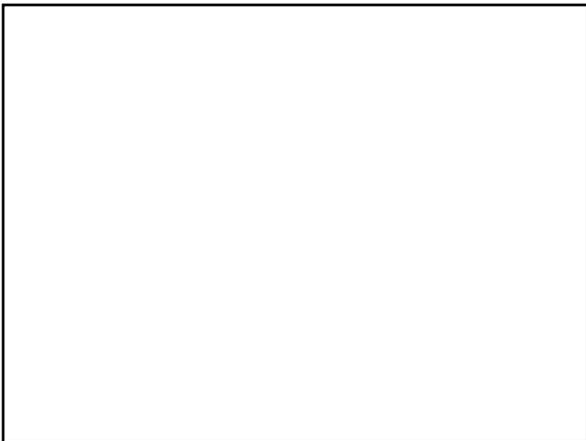
What Type of Equipment Used for Cleaning



Equipment, Usage and Storage

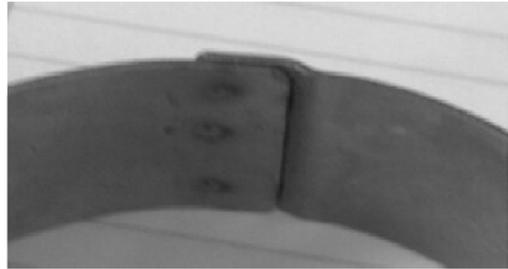
- 1) placement of equipment during production
- 2) storage of equipment

Use of equipment





Condition of Equipment



Storage of Equipment



Personal Conditions

- 1) Hands
- 2) Visitors to Establishment
- 3) Health of Employees

Hands

- Washing and Sanitizing



Gloves

Use Correct Size Gloves for the manufacturing.



Visitors to Establishment

- Delivery People
- Visitors
- Have them wear head covering.

Health of Employees

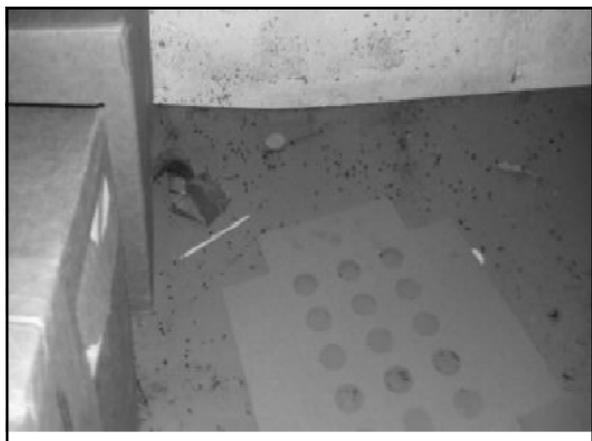
- Employees must be in good health.
- No open sores.
- Facial mask should be available.

Rodents and Insects

- 1) Ensure all opening to establishment are protected
- 2) Control

Ensure All Openings Are Protected





Control

- 1) Poisons and Traps
- 2) Fly Paper, Fly Zappers and Sprays



Have an Extermination Program

We Are Not Exterminators



Ms. CAT A. PULT



Mr. CAT A. GORY