

Summary of Verifying the Sanitation Performance Standards

Performing the Sanitation Performance Standards (SPS) procedure:

- Randomly choose one or more of the SPS to verify
- Depending on the size of the plant, verify the standards in one or more area of the plant asking the questions supplied for each chosen standard.
- These questions are just guidelines, and not all inclusive. For more information, refer to FSIS Dir 5000.1 and the regulation listed for that particular standard.
- Use this thought process for sanitation concerns
 - **Are the conditions observed creating an insanitary condition?**
If no, noncompliance does not exist-----If yes, ask the following question:
 - **Are the conditions observed contaminating product?**
If no, noncompliance is SPS-----If yes, ask the following question:
 - **Does the noncompliance involve a food safety hazard?**
If no, noncompliance is SSOP-----If yes, noncompliance is HACCP

Grounds & Pest Control (416.2(a))

1. Are all outside areas on the official premises maintained in a manner to prevent harborage and breeding of pests?
2. Are all areas within the establishment maintained in a manner to prevent harborage and breeding of pests?
3. Does the establishment have a pest management program?

Pest Control Substances

1. Does the establishment have documentation on file about the safety of the pest control substances?
2. Does the documentation on file include how the pest control substances are to be used?
3. Are the pest control substances being applied as per the conditions and use?

Lighting (416.2(c))

1. Are the intensity and quality of lighting adequate for the establishment to determine that the products being processed, handled, stored, or examined are unadulterated, and that sanitary conditions are maintained?
2. Are the intensity and quality of lighting adequate for the establishment to determine that equipment and utensils are appropriately cleaned?
3. Are the intensity and quality of lighting adequate in the hand-washing areas, dressing and locker rooms, and toilets for the establishment and FSIS inspection personnel to determine that sanitary conditions are maintained?

Ventilation (416.2(d))

1. Is the ventilation adequate to control objectionable odors and vapors that could adulterate product or mask the odor of spoiled or otherwise adulterated product?
2. Is the ventilation adequate to control condensation?

Construction (416.2(b))

1. Are the rooms and compartments of sufficient size to allow for processing, handling, and storage of product?
2. Are the structures, rooms, and compartments kept in good repair?
3. Are the walls, floors, and ceilings made of materials that are durable and impervious to moisture?
4. Are the walls, floors, and ceilings, cleaned and sanitized as necessary?
5. Are the walls, floors, ceilings, doors, windows, and other outside openings constructed and maintained to prevent the entrance of vermin, such as flies, rats, and mice?
6. Are edible products and inedible processed, handled, and stored in a manner that prevents product adulteration and the creation of insanitary conditions?

Plumbing (416.2(e))

1. Are sufficient quantities of water provided throughout the establishment?
2. Does the plumbing system properly convey sewage and disposable waste from the establishment?
3. Does the plumbing system's design, installation, and maintenance prevent adulteration of product, contamination of water supplies, equipment and utensils, and the creation of insanitary conditions in the establishment?
4. Does the plumbing system provide adequate floor drainage?
5. Is the plumbing installed to prevent backflow conditions and cross-connections between piping systems that discharge wastewater or sewage and piping systems that carry water for product manufacturing?
6. Is the plumbing installed to prevent the backup of sewer gases?

Sewage Disposal (416.2(f))

1. Is the sewage disposed into a sewage system separate from all other drainage lines or other means to prevent backup of sewage into areas where product is processed, handled, or stored?
2. If the sewage disposal system is a private system requiring approval by a State or local health authority, is the letter of approval available to FSIS upon request?

Water Supply and Water, Ice, and Solution Reuse Requirements (416.2(g))

Water Supply

1. Does the establishment have documentation that the water in the establishment complies with the EPA's National Primary Drinking Water Regulations?

OR

If the establishment uses a municipal water supply, does it have a water report issued under the authority of the State or local health agency certifying or attesting to the potability of the water supply?

2. Is there adequate water pressure, at a suitable temperature, in all areas where required, for example, for processing product; for cleaning rooms, equipment, and utensils; and for employee sanitary facilities?
3. If the establishment uses a private well for its water supply, does the establishment have on file documentation certifying the potability of the water supply that is renewed semi-annually?

If the establishment is reusing water, ice, or solutions to cook or chill RTE products

1. Are water, ice, and solutions that are reused maintained free of pathogenic organisms and fecal coliform organisms?
2. Is other physical, chemical, and microbiological contamination reduced to prevent adulteration of product?

If the establishment is reusing water, ice, and solutions for raw products

1. Is reconditioned water properly applied?
2. Does the establishment's reconditioned water supply meet the EPA's National Drinking Water regulatory requirements as indicated by a certificate or other documentation on file?
3. Are equipment, facilities, and raw product rinsed with potable, non-reconditioned water after contacting the reconditioned water?
4. Is the non-potable water maintained free of pathogenic organisms?
5. Does the non-potable water used in edible product departments come in contact with edible product?
6. Is non-potable water or reuse water that might contain pathogens, chemicals, or physical contaminants used where edible product is processed, handled, or stored in a manner that creates insanitary conditions?

Dressing Rooms and Lavatories (416.2(h))

1. Are the dressing rooms, toilet rooms, and urinals sufficient in number, ample in size, conveniently located, and maintained in a sanitary condition and in good repair?
2. Are dressing rooms, toilet rooms, and urinals separate from the rooms and compartments in which products are processed, stored, or handled?
3. Are there lavatories with running hot and cold water, soap, and towels placed in or near toilet and urinal rooms and other places in the establishment as necessary?
4. Are refuse receptacles constructed and maintained in a sanitary manner?

Equipment and Utensils (416.3(a)(b)(c))

1. Are the equipment and utensils used in processing and other handling edible product or ingredients of material and construction that facilitates thorough cleaning?
2. Are the ice-making equipment, rooms, and augers maintained in good repair and sanitary conditions?
3. Are equipment or utensils constructed, located, or operated in a manner that prevents inspection program personnel from inspecting the sanitary condition of the equipment or utensils?
4. Are receptacles used for storing inedible products marked conspicuously and distinctively to identify permitted uses?
5. Are receptacles used for storing inedible material constructed of materials that can be maintained in a sanitary condition?

Sanitary Operations (416.4(a)(b)(c))

1. Are all food-contact surfaces of facilities, equipment, and utensils cleaned and sanitized as frequently as necessary to prevent insanitary conditions and the adulteration of product?

NOTE: Many establishments will comply with the requirements of Section 416.4(a) through Sanitation SOP activities.

2. Are non-food contact surfaces of facilities, equipment, and utensils used in the operation of the establishment cleaned and sanitized as necessary to prevent the creation of insanitary conditions and the adulteration of product?
3. Are the cleaning compounds, sanitizing agents, processing aids, and other chemicals used by the establishment safe and effective under the conditions of use?
4. Does the establishment have documentation substantiating the safety of a chemical's use in a food processing environment?
5. Does the establishment protect product from adulteration during processing, handling, storage, loading and unloading, and during transportation from official establishments?

Employee Hygiene (416.5(a)(b)(c))

1. Are the persons in contact with product, food-contact surfaces, and product packaging materials adhering to hygienic practices?
2. Are aprons, frocks, and other outer clothing worn by persons who handle product made of material that is disposable or readily cleaned?
3. Are clean garments worn at the start of the day and changed during the day as often as necessary?
4. Are persons who appear to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination excluded from any operations that could result in product adulteration and the creation of insanitary conditions?