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A HACCP-Based Supplier Assurance

Code for **Preserved Foods Manufacturing**

Suppliers, SQF Food Sector Category 18

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11.1.0.0.0 Site Requirements and Approval

11.1.1.0.0 Premises Location

11.1.1.1.0 Premises Location and External Environment

11.1.1.1.1 The location of the premises shall be such that adjacent and adjoining buildings, operations and land use do not interfere with safe and hygienic operations.

11.1.1.1.2 Measures shall be established to maintain a suitable external environment, and the effectiveness of the established measures shall be monitored and periodically reviewed.

11.1.2.0.0 Construction and Operational Approval

11.1.2.1.0 Approval by Relevant Authority

11.1.2.1.1 The construction and ongoing operation of the premises on the site shall be approved by the relevant authority.

11.2.0.0.0 Construction and Control of Product Handling and Storage Areas

11.2.1.0.0 Materials and Surfaces

11.2.1.1.0 Contact Surfaces

11.2.1.1.1 Product contact surfaces and those surfaces not in direct contact with food in food handling areas, raw material storage, packaging material storage, and cold storage areas shall be constructed of materials that will not contribute a food safety risk.

11.2.2.0.0 Floors, Drains and Waste Traps

11.2.2.1.0 Floors

11.2.2.1.1 Floors shall be constructed of smooth, dense impact resistant material that can be effectively graded, drained, impervious to liquid and easily cleaned.

11.2.2.2.0 Floor Drainage

11.2.2.2.1 Drainage Floors shall be sloped to floor drains at gradients suitable to allow the effective removal of all overflow or waste water under normal working conditions.

11.2.2.3.0 Drains

11.2.2.3.1 Drains shall be constructed and located so they can be easily cleaned and not present a hazard.

11.2.2.4.0 Waste Traps

11.2.2.4.1 Waste trap systems shall be located away from any food handling area or entrance to the premises.

11.2.3.0.0 Walls, Partitions, Doors and Ceilings

11.2.3.1.0 Internal Walls, Partitions, Doors and Ceilings

11.2.3.1.1 Walls, partitions, ceilings and doors shall be of durable construction.

11.2.3.1.2 Internal surfaces shall be smooth and impervious with a light colored finish, and shall be kept clean (refer to element 11.2.13.1).

11.2.3.2.0 Wall Junctions

11.2.3.2.1 Wall to wall and wall to floor junctions shall be designed to be easily cleaned and sealed to prevent the accumulation of food debris.

11.2.3.3.0 Ducting, Conduits and Pipes

11.2.3.3.1 Ducting, conduit and pipes that convey services such as steam or water shall be designed and constructed so as to allow ease of cleaning.

11.2.3.4.0 Doors, Hatches and Windows

11.2.3.4.1 Doors, hatches and windows and their frames shall be of a material and construction which meets the same functional requirements for internal walls and partitions.

11.2.3.4.2 Doors and hatches shall be of solid construction.

11.2.3.4.3 Windows shall be made of shatterproof glass or similar material.

11.2.3.5.0 Processing and Handling Areas

11.2.3.5.1 Food shall be processed and handled in areas that are fitted with a ceiling or other acceptable structure that is constructed and maintained to prevent the contamination of products.

11.2.3.6.0 Drop Ceilings

11.2.3.6.1 Drop ceilings shall be additionally constructed to enable monitoring for pest activity, facilitate cleaning and provide access to utilities.

11.2.4.0.0 Stairs, Catwalks and platforms

11.2.4.1.0 Design and Construction

11.2.4.1.1 Stairs, catwalks and platforms in food processing and handling areas shall be designed and constructed so as not to present a product contamination risk, and shall be kept clean (refer to element 11.2.13.1).

11.2.5.0.0 Lighting and Light Fittings

11.2.5.1.0 Lighting Intensity

11.2.5.1.1 Lighting in processing areas and at inspection stations shall be of appropriate intensity to enable the staff to carry out their tasks efficiently and effectively.

11.2.5.2.0 Lighting in Exposed Product Areas

11.2.5.2.1 Light fittings in processing areas, inspection stations, ingredient and packaging storage areas, and all areas where the product is exposed shall be shatterproof, manufactured with a shatterproof covering or fitted with protective covers and recessed into or fitted flush with the ceiling. Where fittings cannot be recessed, structures must be protected from accidental breakage, manufactured from cleanable materials and addressed in the cleaning and sanitation program.

11.2.5.3.0 Lighting in Protected Product Areas

11.2.5.3.1 Light fittings in warehouses and other areas where the product is protected shall be designed such as to prevent breakage and product contamination.