

FOOD MANUFACTURING OPERATIONS POLICIES, PROCEDURES, AND STANDARDS MANUAL

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QA, QC

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Enclosures (A)

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Substances used in cleaning and sanitizing; storage of toxic materials

Cleaning and sanitation GMPs

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Enclosures (B)

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3. Chemicals list and material safety data sheets
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Facility and Equipment Maintenance

Maintenance plan and schedule, including equipment calibration
 Food contact surface equipment construction
 Non-food contact surface equipment construction
 Equipment operation
 Gaskets
 Cooling and refrigeration units
 Freezers
 Surplus equipment and items for repair
 Dunnage racks, shelving, pallets, dollies, etc.
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Enclosures (C)

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 Receiving
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FOOD PROCESS HACCP (USDA; FDA; FDA FISH / FISHERIES)

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Enclosures

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