

Zone Controls

Zone 1 | All Food Contact Surfaces Inside the Plant



- Includes insides of piping, inside the pasteurizer, bulk tanks and tools that touch food

Zone 2 | Non-Food Contact Surface Adjacent to Zone 1 Areas



- Pose a high likelihood of cross-contaminating a Zone 1 area

- Examples include adjacent equipment, surfaces, food carts, maintenance tools, pipes above food containers, gears, and air handling equipment

Zone 3 | Non-Food Contact Surface Distant From a Food Contact Surface



- Non-food contact surfaces which pose a high likelihood of contamination or cross- contaminating a Zone 2 area
- Examples include walls, floors, drains, and shelves

Zone 4 | Area outside of Production Area

- Surfaces outside the production area which pose a high likelihood of cross-contaminating a Zone 3 area.
- Examples include dry goods storage, employee locker room, office areas, and loading docks.