



- 3.1.4. Monitor and take corrective action to ensure compliance with this policy.
 - 3.1.5. Validate training and adherence to policy and procedure.
 - 3.1.6. Monitor and document non-conformance observation, also known as discrepancy using the Corrective Action Preventive Action-CAPA Report.
 - 3.2. Supervisors or department heads and team leaders are responsible to;
 - 3.2.1. Ensure (inspect) and verify this policy and procedure is adhered to and
 - 3.2.2. Take corrective action to ensure compliance with this policy.
 - 3.3. Maintenance
 - 3.3.1. Ensure compliance with Ventilation standard requirements when designing and constructing ventilation equipment and installing appropriate positive air pressure.
 - 3.3.2. Performs preventive maintenance of Ventilation/Positive Air Pressure system.
4. Corrective Action
- 4.1. Train all personnel in this policy and reference SSOPs.
 - 4.2. Non-compliance will require re-training, dismissal from job duties, or termination of employment.
 - 4.3. When condensates build up in cooking areas or other areas where heat or steam is applied, check for the adequacy of ventilation. Install appropriate equipment to ensure proper ventilation.
 - 4.4. If contaminated air is sucked into a high-risk area, check for the effectiveness of the positive air system.
5. Review – Quality
- 5.1. Annual review of compliance with Ventilation requirements by observing the following:
 - 5.1.1. Food processing areas have adequate ventilation.
 - 5.1.2. Cooking areas are adequately exhausted.
 - 5.1.3. There is no condensation present over product or food contact surfaces in cooker areas.
 - 5.1.4. Exhaust vents are adequately fly-proofed.
 - 5.1.5. Positive air pressure exists in high-risk processing areas.
 - 5.1.6. Exhaust fans and compressors are cleaned.
 - 5.1.7. Condition of compressor filters

6. History

Revision No.:	Revision Date:	Description of Change:	Originator / Author Name:	Title / Department:
0	20220329	Original	Arnel Ryan	PCQI / Compliance
1	20230925	1. Aligned with the updated program. 2. Updated the Policy, Procedure, Responsibility, Corrective Action, Review-Quality, and Comprehension Quiz	Arnel Ryan	PCQI / Compliance

Requirements:

- (1) The trainee (employee/visitor) has read or received a verbal translation of all or part of the policy, procedure, method, and/or SOP for which they are being trained.
- (2) The trainee has observed a demonstration of the task they are to perform or the procedure for which they are being trained as required.
- (3) The trainee has demonstrated the ability to perform the task with acceptable proficiency and minimal supervision.

TRINNEE (Print Name):	TRINNEE (Signature):	Date:	Department:
Douglas Damez		1-26-24	FF60

20230925.R1

Romero's Food Products Inc.
15155 Valley View Ave. Santa Fe Springs CA 90670

RFP-QMS-11.1.6.P0.L0



NAME (Print):

DOUGLAS GAMEZ

Date:

1-26-24

Comprehension Quiz**Direction:** Choose the best answer and encircle the letter.

1. Conduct a risk assessment to determine the requirement for airflow, filter grades, and the minimum air changes per hour required to maintain air quality.
 A. True
B. False
2. The risk assessment will determine the amount of filtration required to _____ the contamination risk.
 A. minimize
B. maximize
3. CAPA stands for?
A. Control Action Pest Action
 B. Corrective Action Preventive Action
C. Conduct Action Protecting Action
4. _____ can result in condensate build-up in cooking areas or other areas where heat or steam are applied and can result in contamination due to condensate dripping onto the product or food-contact surfaces.
A. Pest Control
B. Ventilation
 C. Poor ventilation
5. Provide and maintain positive air pressure in segregated rooms or areas where high-risk food processes are performed and require a _____ of hygienic practice to prevent contamination by pathogenic organisms.
A. lower level
 B. higher level
C. None of the above

UPON COMPLETION – EMAIL TO rfp@interlinkiq.com