



- 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.

<b>TRAINEE (Print Name):</b> DOUGLAS GARCIA	<b>TRAINEE (Signature):</b> 	<b>Date:</b> 1-26-24	<b>Department:</b> #60
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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 GOMEZ

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](mailto:rfp@interlinkiq.com)