

Stratus Concept

Food Safety Manual

Prepared by Pete Salerno on 5/30/2016

Stratus Concept
289 Woodland Lane
Gary, IN 60345

Section 1: General Requirements

1.1 Food Safety Policy

1.1.1

Stratus Concept has a written food safety policy as outlined below:

Policy is attached in appendix

More about policy

Information about how Stratus Concept's food safety policy is implemented and communicated to employees is outlined below:

1.2 Accountability

1.2.1

The following employees have accountability for food safety at Stratus Concept: Array, title x
24-hour contact information in the event of a food safety emergency is as follows: 222-34-
-2343

Best Practice Information

ACCOUNTABILITY

- Accountability can be with one person or a number of individuals with designated responsibilities.
- Personnel with food safety responsibilities should receive training sufficient to their responsibilities (e.g. completed at least one formal food safety course/workshop or by job experience) and demonstrate a knowledge of food safety principles¹. This person(s) should exhibit good food safety practices and encourage crew supervisors to set a good example.

1.3 Documentation

1.3.1

Stratus Concept is aware that documentation is required to demonstrate that our food safety plan is being followed.

Best Practice Information

DOCUMENTATION

- Documents, records of procedures, (SOPs - standard operating procedures) and policies should be included your Food Safety Plan.
- All documents need to be readily accessible for review/inspection and kept up to date. They may be maintained on-site or at an off-site location, or accessible electronically (e.g., MSDS) and must be kept for a minimum of 2 years or as required by prevailing regulation.
- A self-audit of your food safety manual should be performed annually. The person reviewing the plan should have a knowledge of food safety requirements and should document that the review was performed and record any corrective actions required.
- If your food safety manual review reveals that changes need to be made, just log into the online tool and complete the relevant section to generate an updated section of your plan.

1.4 Traceback

1.4.1

Stratus Concept has systems and records in place to enable one step forward (with the exception of direct to consumer sales) and one step back traceability of products. The traceback procedure used is attached to the appendix.

A traceback audit exercise is conducted annually to ensure records and procedures at Stratus Concept are sufficient to allow traceback of products.

1.5 Recall

1.5.1

The recall procedure used at Stratus Concept is attached to the appendix.
The recall system is tested annually.

1.6 Corrective Action Procedure

1.6.1

1.7 Record Keeping

1.7.1

Please go to the appendix of the food safety plan for Stratus Concept training records to see designated employees on:

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1st problem
foodsafety.php Line 125
foodsafety-variables.php Line 128

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Section 2: Worker Health and Hygiene

2.1 Toilet Facilities

2.1.1

All personal hygiene facilities (portable or fixed facilities) and hand washing stations at Stratus Concept are kept clean, well supplied with toilet paper, water, soap, single use paper towels and a towel disposal container.

Stratus Concept cleans and maintains these facilities at the following frequency:
daily

Best Practice Information

TOILET AND HAND WASHING FACILITIES

- Toilet facilities must be maintained in a sanitary condition and cleaned as often as necessary, preferably daily. The frequency of cleaning required will depend on the level of usage. The key point is to ensure that they are cleaned frequently enough to ensure suitable for use. Facilities should be well stocked and clean at all times.

Toilet facilities

- The Federal Code of Regulations¹⁹ requires that toilet facilities be adequately ventilated, appropriately screened and have self-closing doors that can be locked from inside to ensure privacy. Toilet and handwashing facilities must also be located in close proximity to each other.
- Toilet paper must be held on a toilet paper holder or dispenser to keep it from being set on the floor or another place where it could become contaminated².
- Where necessary, racks and storage containers for protective clothing and tools shall be provided so these items can be removed and properly stored prior to entering toilet facilities.
- Toilet facilities should not be located near an irrigation water source, or in a location where heavy rains could cause sewage to run into fields.
- The doors of a toilet facility should not open into a room or area where food is exposed.

Hand washing facilities

- Hand washing stations can be provided inside or adjacent to portable or fixed toilet facilities.

All hand washing stations (portable or fixed)

- Must use potable water.
- Shall provide soap and single-use hand towels. Soap should be dispensed from a dispenser rather than a soap bar. Paper towels or a similar single-use-drying towel should be available from a dispenser for hand-drying.
- Shall provide signage in applicable languages and/or pictures adjacent to hand wash basins requiring people to wash their hands after each toilet visit.

For portable handwashing facilities:

- Containers used to store and transport water for hand washing should be emptied, cleaned, sanitized and refilled with clean water routinely.
- Containers should have a minimum capacity of 15 gallons of water.
- There should be a mechanism for collecting and proper disposal of dirty water from hand washing, rather than letting it fall on the ground e.g. a tank that captures used water.

2.1.2

Stratus Concept has toilet and hand washing facilities that are easily accessible to employees. Stratus Concept has the following personal hygiene and hand washing facilities available for employees: Always light up

2.1.3

Field /portable toilets used at Stratus Concept are designed, constructed, and located to minimize the risk of product contamination.

Best Practice Information

CHOOSING A GOOD LOCATION FOR TOILET FACILITIES

- Field/portable toilets must be located away from growing fields, packing/storage house(s) and any areas where there is food or food contact surfaces.
- Toilet facilities and hand washing stations need to be accessible for servicing/cleaning to ensure they are appropriately maintained.

2.2 Sewage and Septic Systems

2.2.1

Stratus Concept maintains all sewage and septic systems to prevent contamination to fields or produce. Sewage and septic inspections are performed at the following frequency:
Yes

2.2.2

Stratus Concept's employees and/or service providers (e.g., for portable toilets) been trained in the following and are aware:

Section 3: Previous Land Use and Site Selection

3.1 Risk Assessment 3.1.1 XXXXXXXX

#.1 ddddd #.1.1 /* The document goes on and on.... */ Attach Food Safety PolicyAttach Recall PolicyAttach Training Records for Employee Hygiene

2nd Problem
foodsafety.php Line 181
foodsafety-variables.php Line 166