

## **Grant of Inspection – Establishment Sanitation**

### **PART 416: SANITATION PERFORMANCE STANDARDS (SPS)**

Each official meat, poultry, and egg products establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is protected from adulteration during processing, handling and storage. In addition, each official establishment shall maintain the grounds identified as the official inspected premises to prevent insect or vermin harborage or breeding of pests on the grounds and within the facility. The SPS regulations address specific facility issues such as building construction requirements, which includes lighting, ventilation, plumbing, sewage disposal, potable water requirements, dressing rooms and lavatories. The SPS regulations also address equipment and tools used for processing or otherwise handling edible products, receptacles for handling inedible products, employee hygiene, all food contact surfaces, non-food contact surfaces, and cleaning compounds.

Refer to 9 CFR 416.1 to 416.5

### **SANITATION STANDARD OPERATING PROCEDURES (Sanitation SOPs)**

Each official meat and poultry establishment shall develop, implement, and maintain written Sanitation Standard Operating Procedures for sanitation in accordance with 416.12, 416.13, and 416.14. A written Sanitation SOP prescribes a frequency for conducting a specific procedure and describes all procedures an official establishment will conduct daily, prior to and during production operations. The written Sanitation SOP procedures are to be sufficient to prevent direct contamination or adulteration of products.

For small or very small establishments that may need assistance in developing their written Sanitation SOPs, FSIS has two offices designed specifically to meet this need. There is the “Small Plant Help” line that can be reached at 877-374-7435 or the Office of Outreach, Employee Education and Training (OOEET) help line that can be reached at 800-336-3747.

Refer to 9 CFR 416.11 to 416.14

### **CORRECTIVE ACTIONS**

(a) Each official establishment shall take appropriate corrective action(s) when either the establishment or FSIS determines that the establishment's Sanitation SOPs or the procedures specified therein, or the implementation or maintenance of the Sanitation SOPs, may have failed to prevent direct contamination or adulteration of product(s).

(b) Corrective actions include procedures to ensure appropriate disposition of product(s) that may be contaminated, restore sanitary conditions, and prevent the recurrence of direct contamination or adulteration of product(s), including appropriate reevaluation and modification of the Sanitation SOPs and the procedures specified therein or appropriate improvements in the execution of the Sanitation SOPs or the procedures specified therein.

Refer to 9 CFR 416.15

## **RECORD-KEEPING REQUIREMENTS**

(a) Each official establishment shall maintain daily records sufficient to document the implementation and monitoring of the Sanitation SOPs and any corrective actions taken. The establishment employee(s) specified in the Sanitation SOPs as being responsible for the implementation and monitoring of the procedure(s) specified in the Sanitation SOPs shall authenticate these records with his or her initials and the date.

(b) Records required by this part may be maintained on computers provided the establishment implements appropriate controls to ensure the integrity of the electronic data.

(c) Records required by this part shall be maintained for at least 6 months and made accessible available to FSIS. All such records shall be maintained at the official establishment for 48 hours following completion, after which they may be maintained off-site provided such records can be made available to FSIS within 24 hours of request.

Refer to 9 CFR 416.16