Pilot Plant Training

SINKS:

Handwashing Sink – Wash hands as you enter the pilot plant if you plan to work with food. This is a dedicated handwashing sink.

*Items you will find stored in this area: cleaning utensils (white brush, white table squeegee, white table scrapers), hairnets, gloves*

3 Compartment Sink – the proper use of a 3 compartment sink: Clean, Rinse, Sanitize. There are drying racks for materials that are sanitized. DO NOT STORE ITEMS ON DRY RACKS.

CLEANING UTENSILS: brushes, squeegees, scrapers

Food Contact Surfaces: White

Non-Food Contact Surfaces: Yellow

HOW TO CLEAN:

Cleaning and Sanitizing Cutting Tables

1. Manually REMOVE ORGANIC MATERIAL with scrapers from tables (white) and floors (yellow)
   * RINSE WITH COLD WATER (FISH PROTEIN IS STICKY)
2. Apply Detergent to tables (top and underside) and floors
   * Foamer with pink solution. The pink solution is stored in the chemical storage room.
3. Scrub with brushes tables (white) and floors (yellow)
4. Rinse
5. Apply Sanitizer
   * Foamer with white solution (also stored in chemical storage room)
6. Rinse
7. Remove excess water from floors and tables with squeegee

Sanitizing Only

The Spray Bottles with Sanitizer are diluted so the sanitizer can be applied without rinsing. You should sanitize prior to working on any of the cutting tables.

POLY TOP CUTTING TABLES

* + Only cutting knives are permitted for use on this table. **Portable circular saws (and any other mechanized cutter) are strictly prohibited. Use special top when cutting with mechanized cutters**
  + Both sides of the poly top must be scrubbed, washed and sanitized
  + Use two hands when lifting the board to flip it over (grab the side and the top!) see the video on the policy page. Do not let it just “Bang” down on to the top. It will gouge the surface

PALLETS

* + NEVER PLACE ANYTHING USED FOR MAKING FOOD THAT IS GOING TO BE CONSUMED IN DIRECT CONTACT WITH THE FLOOR. THIS INCLUDES INGREDIENTS.
    - USE THE BLACK PALLETS

GARBAGE

* When Handling Fish
  + Place in clear garbage bag
    - * + Do not put more in the bag than you can lift at least waist high.
    - Place in freezer (left) inside garbage container

STORAGE OF MATERIAL IN REFRIGERATORS/FREEZERS

* + FOOD ONLY – if you see a non-food item, please notify Craig immediately
  + Do not pile stuff around the evaporator
  + Put your Name and Date on whatever you are storing.