

## Part 4 – STORAGE AND TRANSPORTATION

### Product, Containers & Pallets

Questions		Points	YES	NO	N/A	Doc
4-1	The storage facility is cleaned and maintained in an orderly manner.	5				
4-2	Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	5				R
4-3	Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated to be protected from external contamination.	10				
4-4	Storage grounds are reasonably free of litter and debris.	5				
4-5	Floors in storage areas are reasonably free of standing water.	5				
4-6	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.	10				
4-7	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes in contact with the floor.	15				P
4-8	Packing containers are properly stored and sufficiently sealed to be protected from contamination (birds, rodents, pests and other contaminants).	10				
4-9	Pallets, pallet boxes, totes, bags, bins, cellars, storage rooms, etc. are clean, in good condition and do not contribute foreign material to the product.	5				
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.	10				
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10				

Questions		Points	YES	NO	N/A	Doc
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	5				D

### Pest Control

Questions		Points	YES	NO	N/A	Doc
4-13	Measures are taken to exclude animals or pests from storage facilities.	10				D
4-14	There is an established pest control program for the facility.	10				D
4-15	Service reports for the pest control program are available for review.	5				R
4-16	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5				

### Ice & Refrigeration

Questions		Points	YES	NO	N/A	Doc
4-17	The water used for cooling/ice is potable.	10				R
4-18	Manufacturing, storage and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.	10				R
4-19	Climate controlled rooms are monitored for temperature and logs are maintained.	5				D
4-20	Thermometer(s) are checked for accuracy and records are available for review.	5				D
4-21	Refrigeration system condensation does not come in contact with produce.	10				
4-22	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	10				D
4-23	Iced product does not drip on pallets of produce stored below.	10				

## Transportation

	Questions	Points	YES	NO	N/A	Doc
4-24	Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors, from obvious dirt/debris.	10				P
4-25	Produce items are not loaded with potentially contaminating products.	10				P
4-26	Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	10				P
4-27	Conveyances are loaded to minimize damage to product.	5				P

## Worker Health and Personal Hygiene

4-28	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping and receiving areas.	10				
4-29	When there is a written policy regarding the use of hair /beard nets in the storage and transportation areas, it is being followed by all employees and visitors.	5				P
4-30	When there is a written policy regarding the wearing of jewelry in the storage and transportation areas, it is being followed by all employees and visitors.	5				P

## Traceability

4-31	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10				D
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**COMMENTS:**


