

# Food Safety Evaluation & Action Plan



## What **validation** tools/process does your operation use? Check all that apply:

- Use of reputable sanitation provider
- Outreach to expert information – literature, consultants, past history
- Determination of a reasonable performance criteria specific to your operation – e.g., monitoring tests which could include tests for indicators, air sampling, allergen swabs, or concentration of sanitation chemicals (e.g., test strips, titrations, conductivity, etc.)
- Use of sanitation products appropriate for identified hazard
- Review of your sanitation process and modification where needed to ensure its effectiveness

● **You need to prove** that the sanitation activity worked – that the combination of documented cleaning procedures, the tools used, the chemicals used, the concentrations of chemicals used, the steps followed and the training involved to support the process actually effectively removed the soils and provided a sanitary surface. This is referred to as "validation" of your sanitation program. This is a requirement of all of the GFSI-recognized programs. It is not required that you validate the effectiveness of your process every time, but that you validate your cleaning process initially and whenever you make a significant change to your product, process or equipment.

## Action Plan:

- Validate sanitation activities initially upon launch of the sanitation program
- Re-validate the cleaning and sanitation process when a significant change to the product, process or equipment is made
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_

## Next Steps:

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## Resources:

Contact your Ecolab representative for cleaning procedures and assistance with sanitation chemical concentration verification.

Visit [Ecolab Food Safety Institute](#) for information about our comprehensive Sanitation Food Safety Workshop.

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## What **verification** tools/process does your operation use? Check all that apply:

- Pre-operational inspections
- Use of ATP sanitation verification system
- Use of highly sensitive ATP swabs (e.g., AllerGiene®)
- cGMP inspections
- Verification of your Master Sanitation Schedule (are activities being undertaken)

• **Sanitation is a very important aspect** of your operation. As such, you need to prove that the cleaning and sanitizing activities took place. This is referred to as "verification" of your sanitation program and needs to be done with some frequency. This is a requirement of all GFSI-recognized programs and FSMA.

## Action Plan:

Verification needs to be undertaken on a periodic basis at a frequency appropriate to the operation. All of the GFSI-recognize programs require pre-op inspections be undertaken and recorded

- Demonstrate that you are undertaking sanitation activities and record this evidence
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_

## Next Steps:

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## Resources:

Contact your Ecolab representative for a hygiene monitoring program, including ATP based sanitation verification.

Visit [Ecolab Food Safety Institute](#) for information about our comprehensive Sanitation Food Safety Workshop.

*AllerGiene® is a trademark of Charm Services*