



Manufacturing

EQUIPMENT



1. Receive meat
(fresh and frozen)



2. store meat (fresh in cooler + frozen in freezer)

3. Formula sheet + spice sheet

There is a different formula + spice sheet for every product.



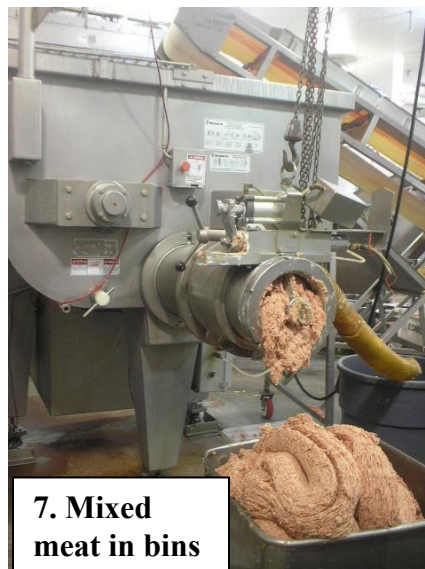
4. frozen meat goes on the conveyor + **fresh meat** though the dumper goes into frozen block **Grinder**. The grinder mixes the



5. The meat goes out from the grinder and goes on a conveyor.



6. Mixer grinder: the meat is mixed and the spices are added.



7. Mixed meat in bins



8. from the bins the meat goes to the **stuffers (polyclip)**

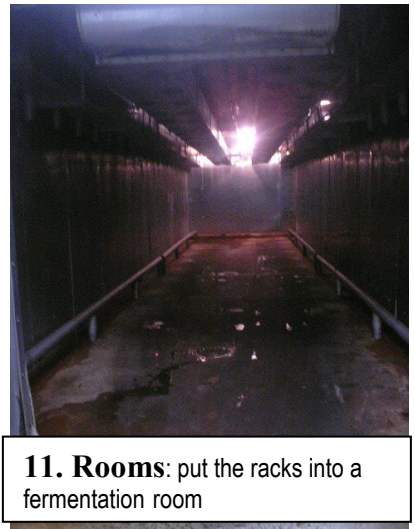
9. Stuffed meat is put on racks.



10. Scale: the racks are weighed and the scale issues a ticket.



11. Rooms: put the racks into a fermentation room



NOTES:

- ✓ Remember: wash your hands and follow the *Employee Hygienic Practices*
- ✓ Personnel enter into processing areas through the personnel access doors only.
- ✓ Employees working in the Salami Manufacturing Department will enter and exit the department for lunch, breaks and end of workday by traveling through the Stuffing area of the Fresh Ham Department. Travel down the Salami hallway by Fresh Meat employees is prohibited.
- ✓ Every employee must use foot bath/powder/spray before entering department.
- ✓ Ensure that cross contamination does not occur between fresh and RTE product.
- ✓ Don't put a fall product on the table (prevent contamination from floor-tables-hands), refers that to your supervisor and follow GMP procedures - RECONDITIONED.
- ✓ Prevent fresh and RTE from occupying the hallway at the same time.
- ✓ Wash and sanitize area (floor, door handles, jacks and/or forklifts, etc.) after fresh product movement.
- ✓ Staff shall not eat or taste any product being processed in food handling /contact area.
- ✓ Only designated person are allowed to go in spices room or hazardous chemicals and toxic substances.
- ✓ The direct supervisor of the department, QA, or SQF department shall periodically monitor employees' knowledge of their job

SAFETY:



Sign as on CONVEYOR



Putting fingers in any of the holes during operation or within 1 minute of powering the machine down will result in finger amputation



Use proper removal tools during operation to avoid finger amputation

