



# Packaging

## EQUIPMENT



**1. Scale:**  
the product is weighed



**2.** The product is cut down from the racks and placed on the table



**3. Cutter machine:** the product goes into the slicer and is cut



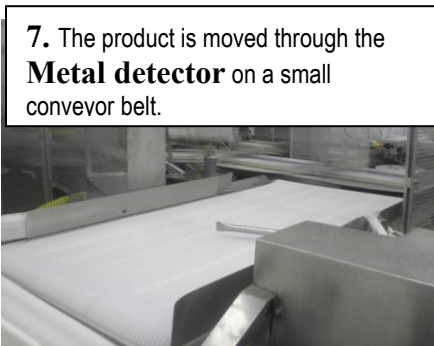
**4. Conveyor:** a conveyor brings product to the bag machine



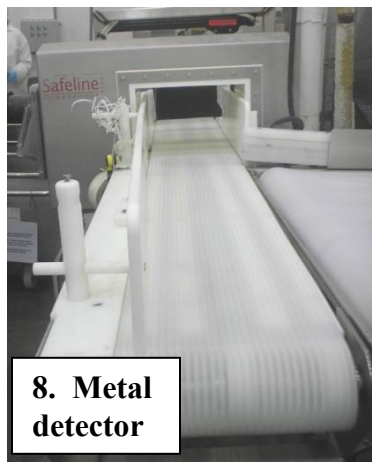
**5. Bag machine**



**6.** From the conveyor the product goes into the **Cryovac machine** in order to be sealed and the ink jet prints the date and lot # on product.



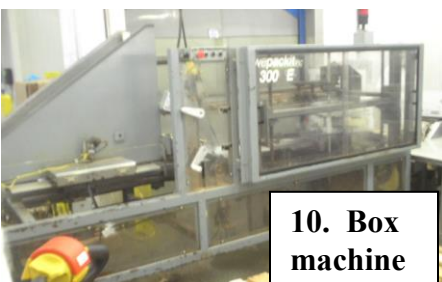
**7.** The product is moved through the **Metal detector** on a small conveyor belt.



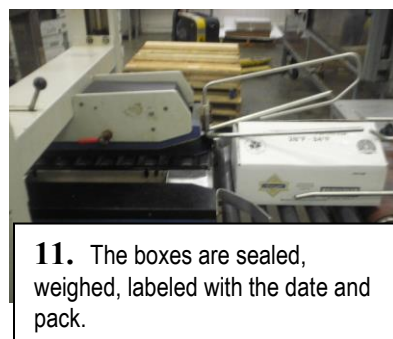
**8. Metal detector**



**9. Steam tunnel:** the bag shrinks around the product.



**10. Box machine**



**11.** The boxes are sealed, weighed, labeled with the date and pack.



**12.** Boxes are palletized and go to the warehouse.

## NOTES:

- ✓ Remember: wash your hands and follow the *Employee Hygienic Practices*.
- ✓ Every employee must use foot bath/powder/spray before entering department.
- ✓ Personnel enter into processing areas through the personnel access doors only and don't go to other department without the Supervisor or QA permission.
- ✓ Prevent cross contamination between raw, cured and cooked products.
- ✓ 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.
- ✓ Every employee must use foot bath/powder/spray before entering department. Location: entrance to department from manufacturing hallway.
- ✓ Ensure product is packed properly.
- ✓ Ensure that all net weight packages are properly labeled.
- ✓ Ensure product does not contain metal. All products are to be run through the metal detector.
- ✓ Prevent contamination of packaging materials: materials must be clean, dry, covered and intact.
- ✓ Storage areas for packaging materials are to be inspected daily.
- ✓ 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 on the STEAM TUNNEL



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Use PPE