



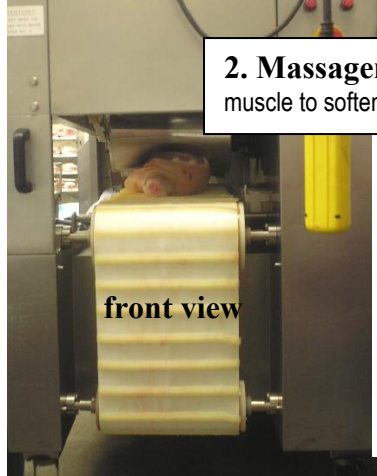
# Prosciutto room

## EQUIPMENT

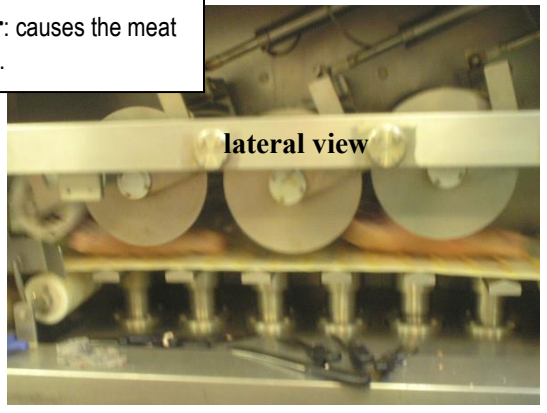
**1. Conveyor table:** the meat goes on the conveyor from the racks and then into the massager machine.



**2. Massager:** causes the meat muscle to soften.

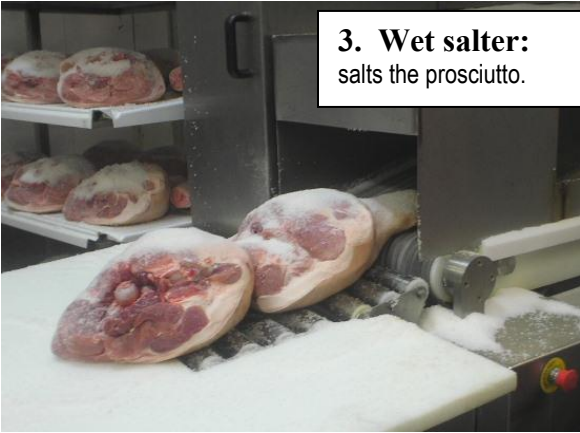


front view



lateral view

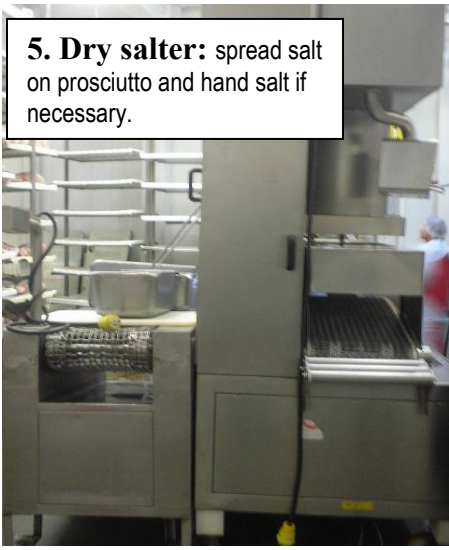
**3. Wet salter:** salts the prosciutto.



**4. Small conveyor:** the conveyor carries the meat at the second salt step



**5. Dry salter:** spread salt on prosciutto and hand salt if necessary.



**6. Racks and rooms:** the meat is put on the racks and then they go into the rooms to become prosciutto

- ✓ Remember: wash your hands and follow the *Employee Hygienic Practices*.
- ✓ Personnel enter into processing areas through the personnel access doors only and don't go to another department without the Supervisor or QA permission.
- ✓ Every employee must use foot bath/powder/spray before entering department.
- ✓ Prevent cross contamination.
- ✓ 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 employees from occupying the hallway at the same time.
- ✓ Prevent fresh and RTE product from occupying the hallway at the same time.
- ✓ Wash and sanitize area (floor, door handles, jacks and/or forklifts, etc.) after fresh product movement. Responsible employee will wash and sanitize all areas and equipment that came into contact with fresh product.
- ✓ Responsible employee will complete and initial/sign sanitation area of form
- ✓ Department employees will leave and/or pick up product, materials, or etc. at the entrance or exit to departments.
- ✓ Red and white lights will be placed in areas of the hallway. When the red light is on, only fresh product and movement is allowed in the hallway. When the white light is on, only RTE product and movement is allowed in the hallway.
- ✓ Chain barrier will be used in fermentation room area of hallway when fresh product is being moved into fermentation rooms. No RTE product may be transported through this area until proper sanitation is performed and documented on Product Movement Form.
- ✓ Staff shall not eat or taste any product being in the 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:**

