

Attachment 3- Packaging Process

Recipes, Processing, Packaging, Labeling and Cleaning

Submit:

- ✓ A description of all the types of packaging you will use and the process of how the product will be packaged.

Examples:

- “I use new plastic baggies from the grocery store, and with disposable gloves place two cookies in a baggie and seal with a twist tie.
- “I use canning jars and two piece commercial canning lids to seal the jam while it is hot.”

LIST OF TYPE OF PACKAGING AND HOW IT WILL BE DONE (e.g. one pint glass canning jars; items are wrapped individually with clear food wrap):

Attachment 3-Packaging

Some packaging steps will be identified in the recipes and some will be identified in the packaging. This page is to identify any non- listed steps of the packaging in detail to review for hazards that may be introduced.

Several recipes may have the same packaging step. If so, you may list all of the recipes that have the same process on one sheet. Indicate which recipes the packaging will be used for. For example, you may have 5 different cookie recipes that are all packaged the same way.

Attachment 5 - Cleaning Process

Recipes, Processing, Packaging, Labeling and Cleaning

Submit:

- ✓ A list of how the equipment, utensils, and product contact surfaces will be cleaned and sanitized, and how often.
- ✓ Include a description of how you will control allergens, including how you will clean surfaces and utensils between preparation of products with allergens and products that do not contain allergens.

Attachment 5- Cleaning and Sanitation

Allergen control includes:

- Adequate cleaning to prevent cross contact between equipment used to make products that have allergen ingredients and products that have no allergen ingredients.
- Not storing allergens such as flour near ingredients used in non-wheat products.

LIST CLEANING STEPS AND PRODUCTS USED (e.g. Counters will be wiped of any visible soil with soapy water made with dish soap, then wiped with a sanitizer made from 1 tablespoon of liquid bleach will be mixed with 1 gallon of water):

IDENTIFY HOW ALLERGEN INGREDIENTS WILL BE STORED TO PREVENT CROSS-CONTAMINATION (e.g. nuts will be stored in sealed container away from other products):