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## FOOD SAFETY PLAN: SANITATION PROGRAM STATEMENT

**Effective Date:** 11/30/15

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Sanitation is the foundation of Edison Grain Incorporated's food safety program. We have developed comprehensive Sanitation Standard Operating Procedures (SSOPs) intended to prevent food from becoming adulterated and that establish adequate and appropriate steps to protect against contamination and allergen cross-contact.

All operations, including receiving/shipping, storage, processing and packing, are conducted in accordance with sanitation principles. Our SSOPs prioritize the practice of adequately cleaning, sanitizing, and maintaining all equipment and utensils. Appropriate quality control activities are employed to ensure that our food is suitable for human consumption and that our packaging materials are safe. A team of HACCP and PQCI trained individuals are assigned various responsibilities to uphold our overall sanitation standards. Edison Grain's sanitation program includes the following elements intended to protect against contamination and allergen cross-contact:

- Ensuring adequate facility design and maintenance;
- Sanitary facility controls for water quality, plumbing, sewage disposal, toilet facilities, hands-free washing facilities, and waste management;
- Employee hygiene standards and procedures;
- A pest control program;
- Use of equipment and utensils adequately designed for their purpose and properly maintained;
- Procedures for cleaning and sanitation of food-contact and non-food-contact surfaces;
- Use of cleaning compounds and sanitizers that are safe and adequate and that are in compliance with National Organic Program standards;
- Scheduling for sanitation activities:
  - A comprehensive sanitation checklist is completed daily and covers all areas of the facility including production rooms, warehouse areas, docks, bathrooms, changing rooms, and employee kitchen;
  - Production room non-food-contact surfaces are cleaned and sanitized daily before production, between each new product run, and after production;
  - Food-contact equipment and utensils are cleaned and sanitized between each new product run and at the end of the day in a wet clean shower area and allowed to dry overnight;
- Use of sanitation verification activities including:
  - Pre-production ATP swabbing of food contact equipment to verify sanitation effectiveness;
  - Quarterly environmental monitoring, with testing for Salmonella and Listeria;
  - Annual air and water monitoring.

Records for monitoring, verification, and corrective actions are established and maintained to satisfy the requirements of our SSOPs.