

PACKAGING

Packaging Storage

B C P

- As food packaging contacts product directly it must always be **kept clean, covered** and free of any potential contamination. It is especially important to ensure packaging is protected during cleaning activities to **prevent chemicals or spray** from contaminating soaker pads, trays and wrap. Packaging must never be stored in the same areas where lubricants, pesticides or cleaning chemicals are kept. Additionally, packaging should not be kept in changing areas or where **pests** may contact it.

Employee Hygiene

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- Any **sores or cuts** must be covered with dry, tight fitting bandages and gloves worn when hands are affected. Packaging employees must **wash their hands** immediately following sneezing, using the washroom, following coffee/lunch breaks or after touching eyes, hair, mouth, nose or any unclean surface. **Disposable gloves** should be checked periodically to ensure they are free from tears. Hair nets and, when applicable, beard nets are recommended.

Packaging Procedures

B P

- When packaging ensure that wrap or bag is tight and maintains an effective seal which will **not permit leakage**. If clips or other fasteners are used then special care is needed to ensure they do not enter the product. Upon opening a new container of packaging supplies a **visual inspection** should be conducted to make certain no evidence of contamination is present. If packaging falls on the floor it must be thrown away. If **cooked product** is packaged it is very important to ensure that contamination does not occur from individuals, garments, bins, cutting surfaces or equipment from raw product areas. Following packaging the finished product should be **placed into refrigerated** display or storage as soon as possible.

Placing Meat on Trays

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- When placing cuts on **styrofoam trays** be aware of the potential for contamination which can result from stacking the tray on the top of the meat surface of the tray beneath. Also when placing styrofoam meat trays on larger metal or fiberglass trays which are placed in a rack, ensure that the underside of the large **tray is clean and dry** to avoid contamination from falling on the meat on the tray below.

Tray and Rack Placement

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- When trays and racks are placed in a location to await unloading and over-wrapping, when possible ensure that they are **kept in refrigerated areas** and away from sources of warm air such as doors opening to unrefrigerated areas. Care should also be taken to avoid placing racks and trays near overhead pipes or refrigeration units which **may drip**.

Packaging Area Sanitation

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- Metal **trays** used for storage of meat should be cleaned and sanitized after each use. **Racks** should also be cleaned on a periodic basis to avoid contamination and be kept free of flaking paint or other unsanitary condition. **Waste bins** should be provided which are closable and emptied at least once per day.

B C P
Biological Hazard Chemical Hazard Physical Hazard



Fédération des producteurs de porcins du Québec



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