

- **Sanitation:** All establishments must recognize the importance of the sanitation crew and the activities completed during the sanitation process. The sanitation program must be effectively implemented and appropriate results obtained. Sanitation programs should include:

- “ Full support of management, including sufficient funding for personnel, equipment, training, and supplies

- “ Method to establish accountability for the sanitation programs which may include the use of:

- Microbiological monitoring
- Coliform plates
- Standard plate counts
- Environmental testing for *Listeria* species
- Pre-operational ATP testing
- Visual inspections (organoleptic evaluation)
- Tracking of chemical usage, types, concentrations and rotation schedules
- Review of sanitation crew training records

- **Employees:** Establishments should develop procedures for employee practices during the

production of RTE products. Issues that establishments should consider include:

- “ Development of a written procedure for employee hygiene and method for training. Employee training on personal hygiene is a crucial component of creating employee behavior that protects the integrity of the RTE products.

- “ Developing a process for emphasizing the importance of employee handwashing and/or gloving.

- “ The use of a separate color of frocks designated only for RTE product handling areas, and the use of aprons may be incorporated. Frock colors can also be used to distinguish “product handlers” from “non-product handlers” within the RTE area.

- “ The use of appropriate footwear (boots) should be required, and procedures for