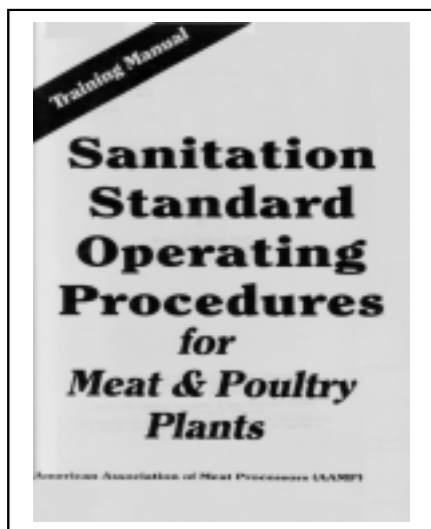


SANITATION STANDARD OPERATING PROCEDURES FOR MEAT & POULTRY PLANTS



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\$ 49.00
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This self-teaching workbook was designed by the University of Wisconsin-Madison for the American Association of Meat Processors. The notebook is separated into steps needed to set up Sanitation Standard Operating Procedures (SSOPs) for your plant, which is an FSIS required prerequisite program. The kit contains a 30-minute video on plant sanitation and a self-training workbook. The notebook covers the following topics:

- Lesson 1 – Back to Basics: Meat Plant Sanitation
- Lesson 2 – Why Spend Time on Sanitation
- Lesson 3 – The Basics of Cleaning
- Lesson 4 – Applying Your Cleaning Knowledge
- Lesson 5 – Basics of Sanitizing
- Lesson 6 – Hi-Gene (Hygiene) is Not a Personal Greeting
- Lesson 7 – People and Practices That Make or Break Your Product
- Lesson 8 – Insects and Rodents are More Than Just a Nuisance
- Lesson 9 – Bringing It All Together: Developing Your Sanitation SOPs
- Lesson 10 – Training