



## Maintenance and operation of a foreign supplier's establishment checklist

SFCR section	Requirement	How is this measure being addressed
<b>Sanitation, pest control and non-food agents</b>		
11 89(4) 50	<p><b>Sanitation</b></p> <ul style="list-style-type: none"> <li>- The establishment, and any conveyances or equipment used in it, are clean and in a sanitary condition.</li> <li>- Cleaning and sanitizing activities do not contaminate food.</li> </ul>	
11 89(4) 51	<p><b>Animal and pest control</b></p> <ul style="list-style-type: none"> <li>- The establishment (the facility and surrounding area) is protected against the entry of animals (for example, entry of rodents in the facility or wild deer in crop fields), when reasonably practicable.</li> <li>- No animals are permitted in the facility, including companion animals.</li> <li>- Any measures taken to prevent the presence of animals (for example, bait stations) do not contaminate food.</li> </ul>	
11 89(4) 52	<p><b>Non-food agents (for example, cleaning chemicals)</b></p> <ul style="list-style-type: none"> <li>- Identified and suitable.</li> <li>- Used in a manner that does not contaminate food and according to any manufacturer's instructions.</li> </ul>	
<b>Conveyances and equipment used in the establishment</b>		
11 89(4) 53	<p><b>Conveyances and equipment used for food:</b></p> <ul style="list-style-type: none"> <li>- Appropriate for the food and activity.</li> <li>- Designed, constructed and maintainable to prevent contamination of food.</li> <li>- Equipment parts are made of materials that are corrosion-resistant, durable, cleanable and non-toxic.</li> <li>- Equipped with the necessary measuring instruments (for example, recording thermometer).</li> <li>- Functions as intended.</li> <li>- Accessible for sanitation.</li> <li>- Used, maintained and calibrated as per manufacturer's instructions and in a way that does not contaminate food.</li> <li>- Food contact surfaces are smooth, free from pitting, cracks or flakes, and</li> </ul>	



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11	non-absorbent	
89(4) 54	<b>Conveyances and equipment for waste:</b> <ul style="list-style-type: none"><li>- Conveyances and equipment that are used to handle, and that come in contact with, contaminated materials, waste or inedibles are dedicated for this purpose and identified as such.</li><li>- Designed, constructed and maintained to prevent contamination of food (for example, leak proof, and covered).</li><li>- Function as intended.</li><li>- Cleanable and accessible for sanitation.</li></ul>	
<b>Conditions of the establishments</b>		
11	<b>Land and location</b>	
89(4) 56	<ul style="list-style-type: none"><li>- The surrounding land does not pose a risk of contamination to food (for example, free of debris, refuse, pooling water, and pest harbourages).</li><li>- The establishment is not located near anything that is a source of contamination to food.</li></ul>	
11	<b>Interior of facility (building) or conveyance</b>	
89(4) 57	<ul style="list-style-type: none"><li>- Of sanitary design to prevent the accumulation of contaminants and to permit effective maintenance and sanitation.</li><li>- Size and layout is adequate.</li><li>- Entry of pests is prevented (for example, self-closing doors, screened windows).</li><li>- Floors, walls, ceilings, windows and doors are cleanable (smooth, non-absorbent) and impervious to moisture.</li><li>- Floors permit good drainage (if liquids could be present).</li><li>- Constructed of and maintained using materials that are appropriate, suitable, durable, capable of withstanding repeated sanitation, and non-toxic.</li><li>- Sound construction and in good repair.</li></ul>	
11	<b>Movement</b>	
89(4) 59	<ul style="list-style-type: none"><li>- The movement of persons and things within, into and out of the facility or conveyance is controlled to prevent contaminating food.</li></ul>	



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11 89(4) 60	<b>Incompatible activities</b> - Where cross contamination may result, incompatible activities are separated by physical or other effective means.	
11 89(4) 61	<b>Separation of food</b> - Food is separated by physical or other effective means from: - anything that could contaminate the food - anything made in the establishment that is not intended or sold for use as food ( for example, rejected food intended for use in animal feed)	
11 89(4) 62	<b>Arrival of certain food at establishment</b> - Food that could be contaminated (for example, recalled food), is identified upon arrival at the establishment and placed in a designated area.	
11 89(4) 63	<b>Lighting</b> - Lighting is sufficient for the activity being conducted. - Light bulbs and fixtures in food areas are protected to contain any breakage.	
11 89(4) 64	<b>Ventilation system</b> - Ventilation provides sufficient air exchange and can be maintained and cleaned to prevent unclean air from affecting the food.	
11 89(4) 65	<b>Temperature and humidity</b> - Temperature and humidity are maintained at levels appropriate for the food. - System (if present) is equipped with instruments to control, indicate and record levels if temperature or humidity is important for the safety and suitability of the food. - System (if present) is accessible for maintenance and cleaning, and functions as intended.	
11 89(4) 66	<b>Waste disposal</b> - There is means for removing and disposing of contaminated materials and waste. - Drainage, sewage and plumbing systems function as intended.	



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	<ul style="list-style-type: none"><li>- Removal and disposal is conducted at a frequency and in a manner that does not contaminate food.</li></ul>	
11 89(4) 67	<p><b>Employee facilities</b></p> <ul style="list-style-type: none"><li>- Employee facilities are available to permit the necessary hygienic practices, such as hand cleaning and sanitizing stations, lavatories, showers, and change rooms.</li><li>- These are adequate in size and number for the people using them, accessible and cleanable.</li><li>- Hand cleaning and sanitizing stations permit the effective cleaning of hands.</li><li>- Lavatories are separate from food handling areas and are maintained in a clean condition.</li></ul>	
11 89(4) 68	<p><b>Area for use by oversight/verification officials</b></p> <ul style="list-style-type: none"><li>- An area that is readily accessible, appropriately equipped, and of sufficient size is available to officials conducting oversight/verification activities (for example, government food inspection services).</li></ul>	
11 89(4) 69	<p><b>Facilities for oversight/verification officials (where required)</b></p> <ul style="list-style-type: none"><li>- A furnished office that is readily accessible, of sufficient size and appropriately equipped (including lockers, cabinets, and lockable sample storage), is available for officials conducting oversight/verification activities (for example, government food inspection services).</li><li>- In food slaughter establishments, the office is private and there is access to a lavatory, a shower, and a change room.</li></ul>	
11 89(4) 70	<p><b>Water, steam and ice – contact with food</b></p> <ul style="list-style-type: none"><li>- Water, steam, or ice that could contact food does not pose a risk of contamination to the food and is protected against contamination.</li><li>- No cross-connections exist between the water supply system and any other system, unless measures provide an equivalent level of protection.</li></ul>	
11 89(4) 71	<p><b>Water, steam and ice – supply and treatment</b></p> <ul style="list-style-type: none"><li>- Adequate for the activity being conducted.</li><li>- Any treatment of water, steam, or ice does not contaminate food.</li></ul>	



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<b>Unloading, loading and storing</b>		
11 89(4) 72	<p><b>Conveyances used to transport food</b></p> <ul style="list-style-type: none"> <li>- Designed, constructed, and maintained to prevent contamination of the food.</li> <li>- Parts that could contaminate food are durable, capable of withstanding repeated sanitation, and non-toxic.</li> <li>- Equipped with instruments to control, indicate and record temperature or humidity if they are important for the safety and suitability of the food.</li> <li>- Food is not co-transported with anything that could contaminate the food, including pest control products and animals.</li> <li>- Clean and sanitary condition is verified before loading or unloading.</li> </ul>	
11 89(4) 73	<p><b>Unloading and loading</b></p> <ul style="list-style-type: none"> <li>- Conveyances are loaded, arranged and unloaded in manner that prevents contamination of the food.</li> </ul>	
11 89(4) 74	<p><b>Storing</b></p> <ul style="list-style-type: none"> <li>- Food and non-food items are stored in a way that does not contaminate the food.</li> </ul>	
<b>Competency</b>		
11 89(4) 75	<p><b>Competencies and qualifications</b></p> <ul style="list-style-type: none"> <li>- Employees have the necessary competencies and qualifications to carry out their duties.</li> </ul>	
<b>Hygiene</b>		
11 89(4) 76	<p><b>Clothing, footwear and protective coverings</b></p> <ul style="list-style-type: none"> <li>- Anyone in a food handling area wears appropriate clothing and, if there is exposed food or food contact surfaces, hairnets, beard nets, gloves, etc.</li> <li>- Protective coverings are worn and maintained in a sanitary manner.</li> </ul>	
11 89(4) 77	<p><b>Personal cleanliness</b></p> <ul style="list-style-type: none"> <li>- Anyone in a food handling area maintains an appropriate degree of personal cleanliness and takes the necessary precautions, such as cleaning and sanitizing their hands if there is exposed food or food contact surfaces.</li> </ul>	



<b>SFCR section</b>	<b>Requirement</b>	<b>How is this measure being addressed</b>
11 89(4) 78	<b>Personal conduct</b> - Anyone in a food handling area does not contact the food unnecessarily and refrains from acts that could contaminate food, such as spitting, smoking and eating.	
11 89(4) 79	<b>Personal objects and substances</b> - Anyone in a food handling area refrains from wearing or using any object or substance that could contaminate food, such as jewellery.	
11 89(4) 80	<b>Reporting of health condition</b> - Anyone who works in a food handling area and who has a disease or illness, symptoms of a disease or illness or an open or infected lesion is required to report their condition to a responsible person at the establishment.	
11 89(4) 81	<b>Communicable disease and lesions</b> - Anyone suffering from a condition that could contaminate food is excluded from food handling areas.	