TENNESSEE DEPARTMENT OF AGRICULTURE

CHARLIE HATCHER, DVM
COMMISSIONER

Consumer and Industry Services
Food Safety Division

MANUFACTURING/WAREHOUSING

The following list contains basic requirements for a plan review of a food manufacturer or food warehouse facility in Tennessee.

Refer to GMP Regulations as attached:

1. **Walls, floors, equipment, and ceilings in food preparation, handling, storage, CIP & COP, and toilet rooms must be of a light color, smooth, nonabsorbent and easily cleanable. (If concrete floors are used, they must be sealed.)**

2. **All fixed equipment must be sealed to wall, unless sufficient space is provided for easy cleaning between, behind, and above each unit.**

3. **All wiring and plumbing must be installed in a way that does not obstruct or prevent cleaning (behind wall).**

4. **Floor mounted equipment, unless easily moveable, shall be sealed to the floor, or elevated to provide at least a (6) six-inch clearance between the floor and equipment.**

5. **Lights located over food preparation and food display facilities, and CIP & COP areas, must be shielded, coated or otherwise shatter resistant.**

6. **Each plant shall provide its employees with adequate, readily accessible toilet facilities Compliance with this requirement may be accomplished by:(1) Maintaining the facilities in a sanitary manner. (2) Keeping the facilities in good repair at all times. (3) Providing self-closing doors. (4) Providing doors that do not open into areas where food is exposed to airborne contamination, except where alternate means have been taken to protect against such contamination (such as double doors or positive airflow systems).**

7. **Provide that there is not backflow from, or cross contamination between, piping systems that discharge wastewater or sewage and piping systems that carry water for food or food manufacturing.**

8. **All outer doors, and restroom doors must have self-closures.**

9. **A conveniently located hand wash sink must be provided in <u>each</u> food preparation area. Hand washing facilities shall also be located in or immediately adjacent to toilet rooms or their vestibules.**

10. **Plumbing shall be of adequate size and design, and adequately installed and maintained to properly convey sewage and liquid disposable waste from the plant, avoid constituting a source of contamination to food, water, supplies, or creating an unsanitary condition, and by providing adequate floor drainage.**

11. **Provide that there is not backflow from, or cross connection between, piping systems that discharge wastewater or sewage and piping systems that carry water for food or food manufacturing. Except for properly trapped open sinks, there shall be no direct connection between the sewerage system and any drains originating from equipment in which food, equipment or utensils are placed.**

12. **Provide an adequate and effective hood and exhaust system over all deep fat fryers, broilers, griddles, ranges, steam cookers and similar equipment which produce comparable amounts of steam, smoke, grease or heat; systems shall be installed and operated according to applicable laws.**

13. **Dumpsters and outside storage areas must be located on smooth, nonabsorbent surfaces.**

14. **All operations in the receiving, inspecting, transporting, segregating, preparing, manufacturing, packaging, and storage of food shall be conducted under such conditions and controls as are necessary to minimize the potential for the growth of microorganisms, or for the contamination of food. Appropriate quality control operations shall be employed to ensure that food is suitable for human consumption and that food-packaging materials are safe and suitable.**

15. **When ice is used in contact with food, it shall be made from water that is safe and of adequate sanitary quality, and shall be used only if it has been manufactured in accordance with current good manufacturing practices.**

16. **Potable water sufficient to meet all needs shall be provided from a source approved by the Tennessee Department of Conservation and Environment. An adequate safe water supply derived from: (A) a municipal service or (B) a private water supply deemed to be safe as determined by inspection and annual microbiological analysis for coliform conducted at a laboratory deemed acceptable by Tennessee Department of Agriculture. Current documentation of the laboratory analysis must be kept at the facility for review at the time of inspection.**

17. **Sewage disposal shall be made into an adequate sewage system or disposed of though other adequate means. All sewage, including liquid waste shall be disposed of by a public sewerage system or by a sewage disposal system approved by the Tennessee Department of Health and Environment.**

18. **Equipment cleaning and sanitizing agents shall be adequate and safe under conditions of use. Any facility, procedure, or machine is acceptable for cleaning and sanitizing equipment and utensils if it is established that the facility, procedure, or machine will routinely render equipment clean and provide adequate cleaning and sanitizing treatment. (See attached doc.)**

19. **Refrigerated, frozen and hot storage units shall be provided in such manner and of such capacity to assure the maintenance of potentially hazardous food at the required temperature during storage and display. Internal temperatures are: hot foods 140º or above, cold foods 45º or below, frozen foods 0º or below.**

20. **Equipment, including ice makers and ice storage equipment, shall not be located under exposed or unprotected sewer lines, water lines that are leaking or on which condensed water has accumulated, open stairwells, or other sources of contamination.**

21. **Facility must provide licensed pest control.**