**Standard Operating Procedures: Designated Work Area**

**PURPOSE:** To prevent cross contamination of designated reduced oxygen packaging area.

**SCOPE:** This procedure applies to foodservice employees who prepare, handle, or serve food.

**DESIGNATED WORK AREA:** (describe or include a facility layout)

**CLEANING:** Vacuum sealer is washed, rinsed, and sanitized after each species of meat as described in the Cleaning and Sanitizing Food Contact Surfaces SOP. Employees will wash hands properly and switch gloves in between each species of meat packaged. Proper cleaning and hand washing will reduce the risk of cross contamination.

**TRAINING:** Employee may not perform vacuum packaging or work with the equipment unless they have completed Reduced Oxygen Packaging HACCP training. If employees are observed not following procedures, they will be retrained. If retraining proves ineffective, they will be removed from vacuum sealer duties. Training courses will be required every 6 months to ensure equipment is being used properly.

**VERIFICATION:** Manager on duty will periodically monitor designated area throughout their shift to verify that only trained employees are using equipment. When untrained employees are observed using equipment they will be reprimanded.

**EMPLOYEE TRAINING LOGS:** Make sure to write employee training information in employee training logs so that every manager on duty can easily verify who is trained to use vacuum sealer.

**DATE IMPLEMENTED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**DATE REVIEWED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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