

Pilot Plant Training Check-off Sheet

1. Pilot Plant Responsibilities and Use
 - a. Everyone signed?
2. Overview Sink Area
 - a. Brush, Table Squeegee, Hairnets, Gloves, Garbage Bags
 - b. Discuss Color Coding (yellow vs white)
3. Instructions for cleaning and sanitizing in the pilot plant.
 - a. Distribute handouts
 - i. Posted on Web Site
 - b. Cleaning
 - i. FIRST STEP
 1. REMOVE ORGANIC MATERIAL
 2. RINSE WITH COLD WATER (FISH PROTEIN IS STICKY)
 - ii. Solution bottle (pink)
 - iii. Connect to water
 - iv. Apply to floor and tables
 1. Scrub floor (yellow)
 2. Scrub table (white)
 - a. Flip
 - v. Rinse
 - vi. Remove Excess Water
 1. Floors – squeegee
 2. Tables – squeegee
 - vii. Spray Tables (Equipment/Containers) with Sanitizer
 1. Containers dry on racks
4. Pallets
 - a. SHOULD NEVER PLACE ANYTHING USED FOR MAKING FOOD THAT IS GOING TO BE CONSUMED IN DIRECT CONTACT WITH THE FLOOR. THIS INCLUDES INGREDIENTS.
 - i. BLACK PALLETS
5. Garbage
 - a. Handling Fish
 - i. Place in clear garbage bag
 1. Do not put more in the bag than you can lift at least waste high.
 - ii. Place in freezer (left) inside garbage container
 1. Craig checks once per week and disposes
6. Storage of material in Refrigerators/Freezers
 - a. FOOD ONLY – if you see a non-food item, please notify Craig immediately
 - b. Do not pile stuff around the evaporator
 - c. Put your Name and Date on whatever you are storing.
7. Breakdown all boxes. You are responsible for disposal when Craig is gone.