

Pilot Plant Training Check-off Sheet

1. Pilot Plant Responsibilities and Use
 - a. Signed Policy Page
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. Cutting Tables
 - a. Poly top table
 - i. Only cutting knives are permitted for use on this table. **Portable circular saws (and any other mechanized cutter) are strictly prohibited. Use special top when cutting with mechanized cutters**
 - ii. Both sides of the poly top must be scrubbed, washed and sanitized
 - iii. Use two hands when lifting the board to flip it over (grab the side and the top!) see the video on the policy page. Do not let it just “Bang” down on to the top. It will gouge the surface
5. Pallets
 - a. NEVER PLACE ANYTHING USED FOR MAKING FOOD THAT IS GOING TO BE CONSUMED IN DIRECT CONTACT WITH THE FLOOR. THIS INCLUDES INGREDIENTS.
 - i. USE THE BLACK PALLETS
6. Garbage
 - a. Handling Fish
 - i. Place in clear garbage bag

1. Do not put more in the bag than you can lift at least waist high.
 - ii. Place in freezer (left) inside garbage container
 1. Craig checks once per week and disposes
7. 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.
8. Breakdown all boxes. You are responsible for disposal when Craig is gone.