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.