UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans

UniFirst PLANT PPP

*CCP #1
Wash Prep
HACCP/GFSI products stored in slings/hampers; staged in preparation for washing

*CCP #2
PPP Wash Process
Computer controlled product- and/or industry-specific wash formula consistent with HACCP/GFSI goals

*CCP #3
Inspection
10-point inspection for all garments

*CCP #4
Delivery Prep (Linen)
Process (and poly-wrap/bag linen) for delivery, consistent with customer requirements

*CCP #4
Delivery Prep (Garments)
Process and poly-wrap garments (optional) for delivery, consistent with customer requirements

UniSafe® Service for Food Processors

Hazard analysis and critical control plans play a vital role in your food safety initiatives. UniFirst helps you achieve your “clean process” goals through our Product Protection Process (see flow chart).

- Portal-to-portal sanitization control
- Cross-contamination protection
- Documented, verifiable processing
- HACCP/GFSI†-trained service staff
- Food processing/food service-specific safety garments
- Custom programs and services

† Hazard Analysis and Critical Control Points (HACCP) are used in the food industry to identify and eliminate potential safety hazards associated with the production, processing, and packaging of consumer food products. HACCP plans focus on key risk areas where food safety hazards are most likely to occur and follow stringent measures to prevent them. (For more information: www.haccpalliance.org)

‡ The Global Food Safety Initiative (GFSI) is a nonprofit collaboration of international food safety organizations that benchmarks standards and defines efficient food processing protocols and “best practices” to maintain food safety throughout the consumer supply chain. (For more information: www.mygfsi.com)
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UniFirst BRANCH PPP

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Garments passing inspection are sent directly to pressing/steam tunnel

Garments needing mending/repairs are identified with orange washer or repair tag

Garments needing replacement are pulled, replaced by stockroom and put through HACCP/GFSI wash process

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