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

UniFirst PLANT PPP

HACCP/GFSI-trained service rep arrives for scheduled pickup/delivery

Deliver clean product

Pick up soiled product

Load product into approved containers in route truck

Transport product to UniFirst processing facility

Unload product and sort properly

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 sanitation control
• Cross-contamination protection
• Documented, verifiable processing
• HACCP/GFSI-trained service staff
• Food processing/food service-specific safety garments
• Custom programs and services

*CCP=Critical Control Point

1 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)

2 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)
UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans

UniFirst BRANCH PPP

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).

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- Cross-contamination protection
- Documented, verifiable processing
- HACCP/GFSI-trained service staff
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