

12. **CONDITION AMENDED BY CITY COUNCIL:** Trash and garbage related to animal body parts, animal waste and other organic compounds shall be stored inside ~~or~~ and in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers and shall be removed from the site at least every other day. Other trash may be stored in ~~Outdoor~~ outdoor containers and shall be maintained to the satisfaction of the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (~~P&Z~~) (~~T&ES~~) (CC)

13. **CONDITION AMENDED BY CITY COUNCIL:** The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. Methods to ensure odor mitigation are required, but are not limited to:

1. Doors and windows of the business shall remain closed at all times.
2. Submission of an odor control plan that includes operating procedures as well as odor control equipment with manufacturer specifications prior to submission of a building permit for review and approval. (~~T&ES~~) (CC)

SABA LIVE POULTRY

1526 C WALLACE AVE
SAN FRANCISCO 94124
510-422-2224

Cleaning procedure

- Equipment in processing areas will be cleaned and sanitized immediately after each day's production by the plant's designated employees, before the next days beginning of operation.
- Tables, equipment...etc. food-contact surfaces and utensils will be cleaned and sanitized throughout the day at least every four hours
- Large product debris is physically removed.
- Equipment parts are rinsed with water to remove remaining particulate.
- A rough clean
- Cleaning with chemicals
(chemicals must be used to the manufacturer recommended guidelines or label direction and company sanitizing procedure)
- Sanitizing chemicals
 - a. Mixing with hot portable water at 120-140 degrees and apply with brush.
 - b. Apply thru hose or pressure wash
 - c. Applying as a foam
 - d. We sanitize with chemicals to kill bacteria
 - e. We use hot water, chlorine and other sanitizers like peroxyacetic acid, hydrogen peroxide and others.
- Equipment is allowed to air dry
- After equipment is inspected by the *Poultry Meat Inspector (PMI)* on duty and found acceptable it will be assembled and sanitized with an approved sanitizer.
- Inedible waste will be placed in sealed containers in a walk-in cooler.

Measures to control odor and noise.

- Exhaust ventilation will be discharged vertically at sufficient velocity to dilute any odors,
- Any exterior-mounted equipment will conform to San Francisco Noise Ordinance,
- Building has no openings to exterior other than entry door and roll-up door, which will remain closed during business hours.)
- Inedible waste will be placed in sealed containers in a walk-in cooler.
- Inedible waste will be picked up by darling international waste company at least 3 times a week.

Pre-operational procedure (SSOP)

We clean at least two times a day or as need:

- a. We empty and clean all the cages catch pans (that catch the waste of the birds)
- b. We clean and store transportation cages.
- c. We empty, clean and sanitize inedible containers.
- d. We pick up inedible waste containers that are full and place them in a walk-in cooler.
- e. We sweep and clean the floors.

II. Slaughtering or killing room

- a. We clean and sanitize scolding machine water.
- b. We clean and sanitize the picking feather machine.
- c. We clean and sanitize the stainless-steel cones and stainless-steel tank that collects the blood.
- d. We brush and clean walls with soap and rinse it with portable hot water
- e. We clean all feathers and other organic materials.
- f. We sweep, clean and sanitize the floor

III. Eviscerating room

- a. We clean and sanitize the circular slicer plate machine.
- b. We clean and sanitize the knives and store them properly.
- c. We clean and sanitize the eviscerating table .
- d. We pick up all inedible waste.
- e. We brush and clean walls with soap and rinse it with portable hot water.
- f. We sweep, clean and sanitize the floor

III. Walk-in coolers and refrigerators are cleaned and sanitized once a day.

V. Ceiling should be cleaned and kept free of dust, dirt, grease or other foreign matter.

VI. We make sure all equipment and tools are stored in its designated storage area.

VII. Bathroom is clean

VIII. There are hot and cold running water, paper towels and soaps at all sinks.

IX. Employees hygiene/hand washing policy.

- a. Every person working in food handling will maintain a high degree of personal cleanliness and will wear clean navy-blue uniforms. Employees exhibiting unhygienic practices will be removed from

d. Management will ensure: clean uniforms and protective clothing will be worn during food handling activities.

c. Hands: Thorough hand washing is essential throughout food processing operation to ensure food hygiene.

d. Employees are required to wash hands;

- Before starting work
- After using the toilet
- After taking a break
- After handling raw foods
- After handling rubbish
- Before handling prepared foods
- After touching your nose, mouth, hair or eyes

e. Hair: Employees will keep their hair covered, with hair net and/or hats in the productions areas. Employees with facial hair will wear beard nets. Readjustment of head covering should always take place away from food preparation rooms and be followed by hand washing.

f. Employees will not eat, smoke, touch, or blow their nose while in a processing area.

g. Protective clothing: will remain in the production area upon the employee leaving the production area and will not be worn to and from work or to the toilet or be worn when emptying trash bins and return to production.

X. Employees illness policy

a. The company is committed to ensuring the health, safety and wellbeing of our employees and customers and complying with all health department regulations. All food employees shall report if they are experiencing any of the following symptoms to their manager.

- Diarrhea
- Fever
- Vomiting
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers, hand or any exposed body part

b. Food employees should also notify their manager whenever diagnosed by a healthcare provider as being ill with any of the following diseases that can be transmitted through food or person-to-person by casual contact such as:

- Escherichia coli
- Hepatitis A virus
- Norovirus

c. In addition to the above conditions, food employees shall notify their manager if they have been exposed to the following high-risk conditions:

- Exposure to or suspicion of causing any confirmed outbreak involving the above illnesses
- A member of their household is diagnosed with any of the above illnesses
- A member of their household is attending or working in a setting that is experiencing a confirmed outbreak of the above illnesses

XI. Poultry Meat Inspector (PMI) from California Department of Food and Agriculture (CDFA) is always on duty at all times.


Manager Signature

08/12/18
Date

SABA LIVE POULTRY 2

1526-C WALLACE AVE
SAN FRANCISCO CA 94124
415-737-5555

P#10001

DATE/

20

• Pre-operation SSOPs procedures

Live bird area

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Cage catch pans are emptied and
cleaned
Transportation carts are cleaned and
stored
Floors swept and cleaned
Inedible waste is picked up

Slaughter room

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Stainless steel cones and tank is
cleaned and sanitized
Scolding water machine is cleaned
and sanitized
Picker feather machine is cleaned
and sanitized
Walls are washed and brushed with
soap
Floors are swept, cleaned and
sanitized
Garbage container are emptied and
carried to the cooler

Eviscerating room

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Eviscerating table is cleaned and
sanitized
Circular slicer machine is cleaned
and sanitized
Knives are cleaned, sanitized, and
stored properly
Inedible waste is picked up

Other rooms & storage areas

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Cooler is cleaned and sanitized

All Equipment and tools are stored
in its designated area
Bathrooms are cleaned and
sanitized, there are soap & towels at
all sinks

Slaughter room

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

INITIALS OF PMI PERFORMING
INSPECTION

SABA LIVE POULTRY 2

1526-C WALLACE AVE

SAN FRANCISCO CA 94124

415-737-5555

P#10001

DATE/

20

• During operation SSOPs procedures

Live bird area	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Floors are swept & cleaned when needed																															

Killing room	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
We wash the stainless steel cones & water tank as needed																															
Water is overflowing the scolding water machine to keep water clean																															
Feathers are picked up of the picker machine and floor as needed																															
Floor drains are open free flowing																															
There is soap at the sink																															

Killing room	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Inedible waste is picked up as needed																															

Eviscerating room	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Eviscerating table is cleaned as needed																															
Inedible wastes are placed in the container below the eviscerating table																															
Floor drains are open free flowing																															
Floors are swept and cleaned																															
There is soap at the sink																															
PMI on duty is responsible for performing inspections																															

.....	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
INITIALS OF PMI																															
PERFORMING INSPECTIONS																															

X
Signature