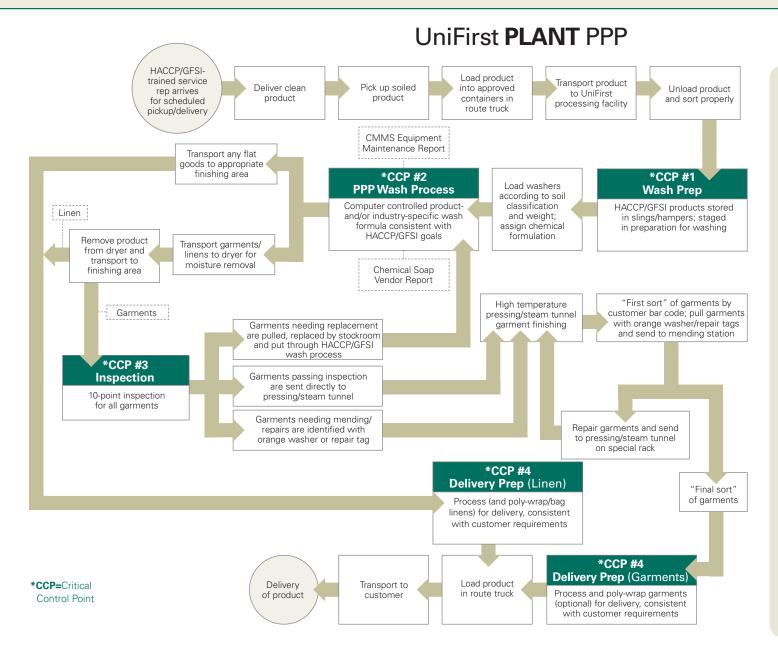
UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans



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.mygfs.com)



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UniFirst **BRANCH** PPP HACCP/GFSI-Transport product Load product trained service to UniFirst branch Transport product rep arrives Deliver clean Pick up soiled Unload product into approved unload garments, to UniFirst for scheduled product product containers in and sort properly load into processing facility pickup/delivery route truck transport cage CMMS Equipment Maintenance Report Transport any flat goods to appropriate finishing area *CCP #2 *CCP #1 Load washers **PPP Wash Process** Wash Prep according to soil Computer controlled productclassification HACCP/GFSI products stored Linen and weight; and/or industry-specific wash in slings/hampers; staged assign chemical formula consistent with in preparation for washing HACCP/GFSI goals formulation Remove product Transport garments/ from dryer and linens to dryer for transport to moisture removal Chemical Soap finishing area Vendor Report "First sort" of garments by High temperature customer bar code: pull garments Garments pressing/steam tunnel garment finishing with orange washer/repair tags Garments needing replacement and send to mending station are pulled, replaced by stockroom and put through HACCP/GFSI wash process *CCP #3 Inspection Garments passing inspection are sent directly to 10-point inspection pressing/steam tunnel for all garments Garments needing mending/ Repair garments and send repairs are identified with to pressing/steam tunnel orange washer or repair tag on special rack *CCP #4 **Delivery Prep** (Linen) "Final sort" Process (and poly-wrap/bag of garments linens) for delivery, consistent with customer requirements *CCP #4 Transport to UniFirst branch; **Delivery Prep** (Garments) *CCP=Critical Load product Delivery Transport to transfer to in transport truck of product Process and poly-wrap garments Control Point customer delivery vehicle/ storage for (optional) for delivery, consistent with customer requirements excess inventory

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