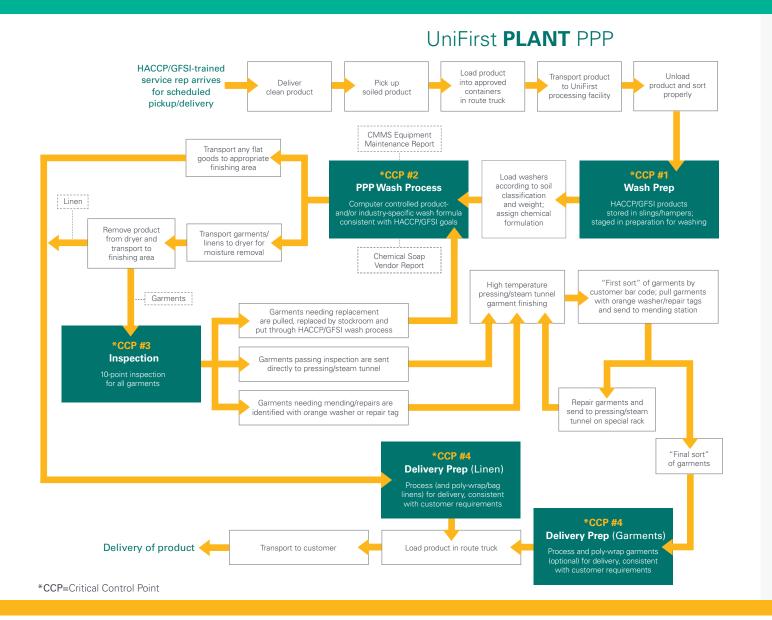
# UniFirst Product Protection Process (PPP) for HACCP/GFSI Food Safety Plans





### 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
- HACCP¹/GFSI²-trained service staff
- Food processing/food service-specific safety garments
- Custom programs and services

<sup>1</sup> 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)

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



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