## Sanitation Standard Operating Procedures

## U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE

## SANITATION SOP'S -- BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME Responsible Transportation		ESTABLISHMENT NO. 45099	IMPLEMENTATION DATE 07/02/2013	
Use 1	his checklist to document findings of noncompliance with	the requirements set out in PSIS Directive	5000,1, Part Three; Paragroph II.B	
1. SANITATION SOP'S	REQUIREMENT			YES (V)
	The establishment does not have written Sanitation SOP's that describe the procedures the establishment conducts daily to prevent direct contamination or adulteration of product (s) (§ 416.12 (a)).			
	The Sanitation SOP's do not identify which (§ 416.12 (c)).	of the procedures are pre-operation	onal procedures	-
	The pre-operational procedures do not address (at a minimum) the cleaning of food contact surfaces of facilities, equipment, and utensils (§ 416.12 (c)).			
	The Sanitation SOP's do not specify the free procedure (§ 416.12 (d)).			
	The Sanitation SOP's do not identify the establishment employee or employees responsible for implementing and maintaining specified procedures (§ 416.12 (d)).			
2. RECORDKEEPING	The establishment does not have identified re and monitoring of the Sanitation SOP's and a	ecords that, on a daily basis, doc any corrective actions taken (§ 41	ument implementation 6.16 (a)).	Name of State of Stat
3. DATED SIGNATURE	The individual with overall authority on-site of establishment did not sign and date the Sani  (1) upon initial implementation, or	or a higher level official of the tation SOP's		
	(2) upon a modification (§ 416.12 (d)).			
FSIS F	ORM 5000-2 (9/97)		Designed on	n FormFlow Software.



**Responsible Transportation LLC** 

## SANITATION STANDARD OPERATING PROCEDURE (SSOP)

Responsible Transportation, LLC. is a equine processing establishment. This plant receives live animals, euthanizes and processes the meat to customer requirements.



