

Good Manufacturing Practices

Responsible Transportation LLC

GOOD MANUFACTURING PRACTICES

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Date: _____

Signature: _____

Date of Modifications: _____

Plant Description:

Responsible Transportation is a small meat processing plant. The plant is owned by a group of investors and operated by Keaton Walker, Chase Greiner and Travis Bouslog. Responsible Transportation employs full-time and part-time and employees. The plant slaughters under USDA/FSIS inspection five day per week.

GOOD MANUFACTURING PRACTICES

Slaughter Area:

Objective: To ensure all animals that are slaughtered in this plant are healthy animals. The plant is maintained in a clean and sanitary condition. All animal carcasses and parts are properly identified while in the plant. Prevent cross contamination between carcasses.

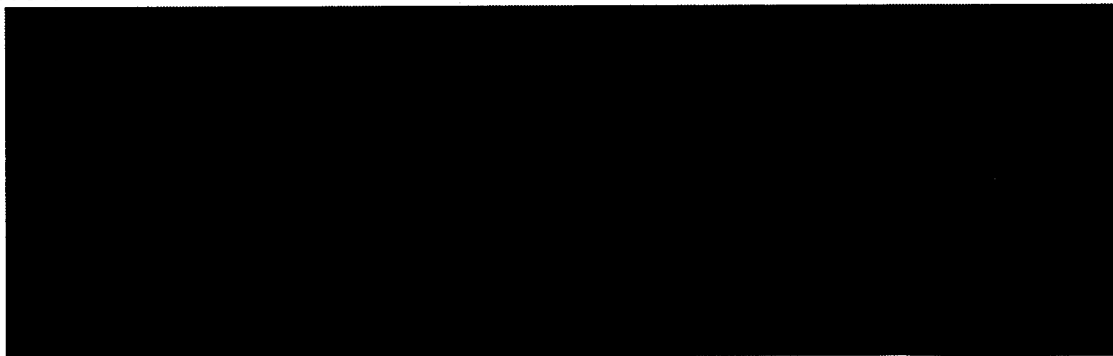
Procedures:



Processing Area:

Objective: To ensure proper temperatures of meat and finished product as well as preventing cross contamination between product. To ensure the plant maintains proper identity of all products within the area. Prevent cross contamination between product.

Procedures:



Dry Storage Area:

Objective: To ensure that all dry ingredients and materials are stored in a sanitary manner. The area will be maintained in a clean, orderly manner and free from moisture.

Procedures:

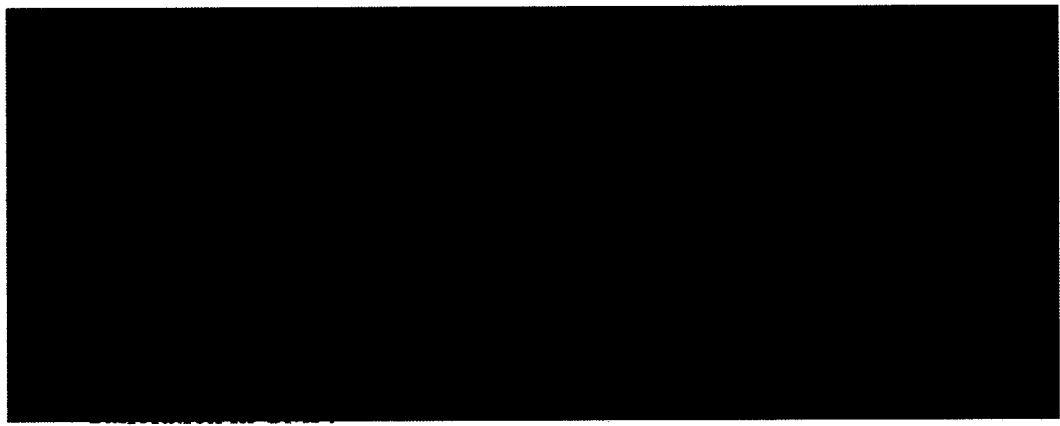
A. Dry Storage



Cooler & Freezer Areas:

Objective: To ensure that coolers and freezers are operating correctly and at appropriate temperatures. All products stored in the coolers and freezers are appropriately labeled. Coolers and freezers are kept in a sanitary manner.

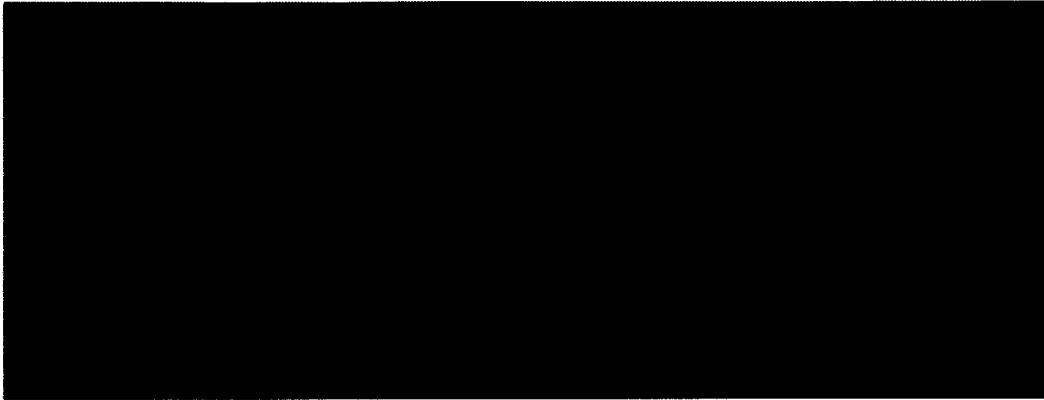
Procedures:



Outside Premises:

Objective: To ensure that all outside areas surrounding the plant facility are maintained in a clean and orderly manner to prevent pest and rodent infestation.

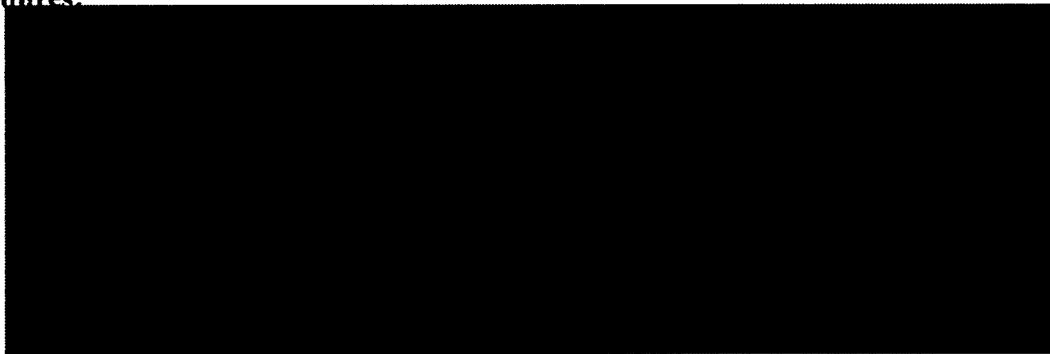
Procedures:



Processing Controls:

Objective: To produce a safe, wholesome and properly labeled meat product.

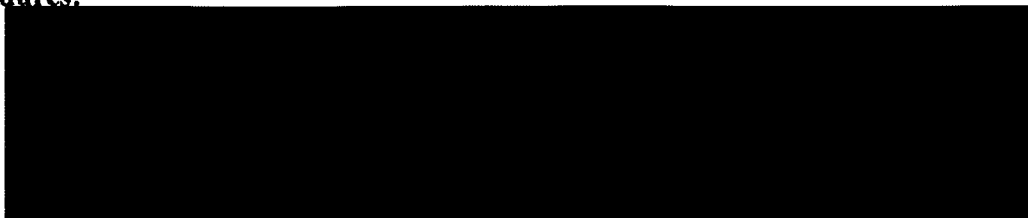
Procedures:



Employee Hygiene:

Objective: Employees are trained and knowledgeable in sanitary practices that will not allow for cross contamination from employees to food product or food contact surfaces.

Procedures:



Pest & Rodent Control:

Objective: To ensure that the plant prevent infestation of rodents and insects throughout the year.

Procedures:

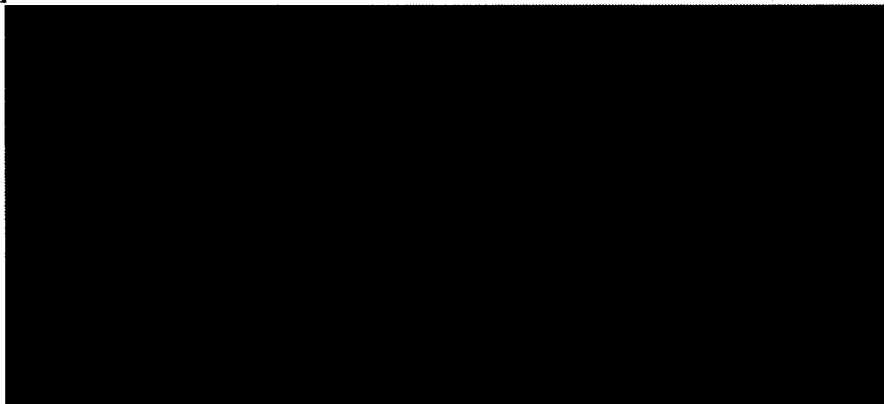


Transportation/Delivery:

Objective: To ensure that all animals are transported in a humane manner.

Procedures:

A. Transportation



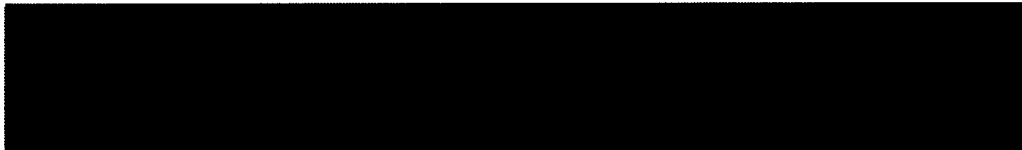
B. Delivery



Thermometer Calibration:

Objective: To ensure that thermometers are accurately registering temperature.

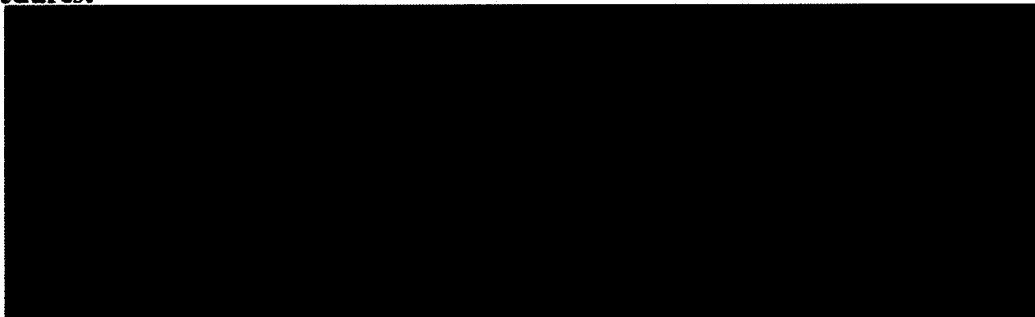
Procedures:



Recall:

Objective: To recall product suspected of being contaminated or adulterated.

Procedures:



Food Security:

Objective: To ensure that meat and packaging remain safe from tampering from personnel and external people.

Procedures:

