

SCP/ SSOP

Sanitation control procedures (SCP)

- The quality of food can be achieved only when it is processed and handled under good sanitary conditions.
- The foods processed following sanitary measures involving well established sanitary control procedures in producing good quality product which does not pose any threat to human health as they are free from disease causing agents and extraneous material.

Factors to be considered in sanitation programme

The sanitation in food processing facility should take care of factors which influence contamination of food from the environment, and handling of raw material. These include factors such as, Structure, cleanliness and management of processing premises and equipment.

- Cleaning and disinfection operations.
- Personal habits / actions of food handlers which may introduce microorganisms to food.

- **Sanitary practice**

Sanitary practices helps to prevent contaminants in to the product.

- This can be done by systematic control of environmental conditions during transportation, storage, and processing of foods to prevent contamination by microorganisms, insects, rodents and other animal pests and chemical substances.

Personal hygiene

Personal hygiene refers to habits and actions of food handlers which may contaminate food, and also steps taken to prevent.

- **Food hygiene practices**

Food hygiene practices include conditions and measures taken for the production, processing, storage and distribution of safe, sound and wholesome food for human consumption.

- Production of good quality food can be ensured by the the food processing industry by the application of sanitation standard operating procedures (SSOP) and hazard analysis critical control points (HACCP).

- **Sanitation standard operating procedures (SSOP)**

SSOPs are sanitation control procedures which are necessary for the production of quality food.

- Sanitation control procedures established and implemented by the processing industries should involve documentation of sanitary programme in the form of SSOP.
- This contains details of in-plant procedures to be followed by a food processing firm to control, monitor and correct the key sanitation conditions and practices.

The objectives of SSOP are to,

- Describe the sanitary procedures to be used in a food processing facility.
- Provide the schedule for the sanitation procedures.
- Provide a training tool for employees.
- Identify trends and prevent re-occurring problems.
- Ensure understanding of acceptable sanitation practices by everyone involved from management to production workers.
- Provide a foundation to support a routine monitoring program.
- Encourage prior planning to implement corrections when necessary.
- Demonstrate commitment to buyers and inspectors.
- Establish improved sanitary practices and conditions in the plant.

- **Implementation of SSOP**

The processing facilities should implement SSOP to ensure quality of food being processed.

- The SSOP developed should be specific to each processing unit and describe procedures associated with sanitary handling of food, cleanliness of the plant environment, and activities conducted to meet them.

Types of SSOP

- The SSOP developed by the food processing facility can be of two types,
 - Informal SSOP
 - Formal SSOP.
- Informal SSOP outlines the frequency and procedures to be followed to control, monitor and correct deficiencies for a specific task/sanitation.
- And the formal SSOP is a written document in a standard format containing standard information for implementation of SSOP at each stage.

Requirements of SSOP

- Irrespective of the type of SSOP developed by a processing unit, it should meet two important requirements.
- It should provide enough detail for someone to carry out the task in question.
- The procedures used should accurately reflect the activities being conducted.