FOOD SAFETY GUIDELINES

BLACK LINE GROUP
R&D tax credit experts

EMPLOYEES

- Have employees gone through proper training?
- Are employees wearing appropriate clothing?
- Do they have ample opportunities for time off within your state's guidelines?

MACHINERY

- Are you updating machinery to the newest technology?
- Are you regularly cleaning your machinery per manufacturer's suggestion?
- Are appropriate safety guardrails placed where necessary?

SANITATION

- Are sinks located at every entrance of facility?
- Do employees have proper cleaning training?
- Do employees have appropriate protective products (gloves, hairnets, etc.)?
- Are employees warned against wearing jewelry or loose clothing?

FOOD SECURITY

- Are there designated qualified personnel for every part of the factory?
- Have all trip hazards been removed?
- Are there any exposed wires?
- Has tamper-proof protection been applied to all food ingredients involved?

NOTE FROM BLACK LINE GROUP

Please take note that these are only reminders to check for in your own process. Make sure to review the legal guidelines established by your state and federal regulators.

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