

Blueprint Narrative

Briefly describe the business:

Names and addresses of owners

Type of operation and products proposed and the proposed hours of operation

Any affiliated official operations

Location Narrative vs. plot plan

Describe the location of the plant

Address

Streets bordering

Location of sewage system and name of agency having jurisdiction location of water supply and type of supply (certification if required) describe any allied business associated with the plant and the nature of the business and association to the official establishment

Note the size of the building(s) and the operations housed in each describe any adjoining properties that might impact the area around the official establishment

Describe any other unofficial operations in the same building and how separation is maintained

Flow of operation:

Describe the steps/processes the product goes through from receipt to shipment describe the methods used to move the product through the various steps and the means

Available to provide product protection from contamination during movement describe how inedibles are handled in reference to product flow

Describe how trash is handled in reference to product flow

Describe how people move through the plant in reference to product flow

Describe how separation if required is accomplished

Raw products from ready to eat products

Edibles and inedibles condemned animal foods saved in the production areas

Describe lotting/codes

Describe warehouse operations; rotation, storage, order make-up, truck loading.

Construction of facility General statement of types of construction materials overall or by room following product

Flow including floors, walls, and ceilings.

Type materials (absorbency, toxicity, corrosiveness, color)

Type workmanship in construction

Type maintenance program

(if materials differ along the process, indicate as product flows what are the variables)

Describe any exposed wood construction and maintenance provided

floors, catwalks, platforms

Safety, drainage, slope, surface aggregate, coving, curbs, etc.

Walls, posts, partitions, doors, doorways, windows.

Nature of finish, ability to clean, sealed seams, cracks, absorbency, slopes of sills, door width, product passageways providing protection, screening, curtains, self-closing devices,

Ceilings, skylights, rails, overhead mounted equipment

Nature of finish, ability to clean, height, rust control, condensate prevention, painted areas, moisture resistance, and glass breakage prevention.

Lighting

Describe the lighting available at various steps in the product flow

where required, state the fcp available

Describe the method used to protect product from breakage of lights

Ventilation

Describe the method of allowing air to enter the facility

Describe the flow pattern of air
Describe any filtering methods used
Indicate how steam vapors, odors and objectionable conditions are handled
Include welfare room and restroom ventilation and handling of airflow from these areas

Refrigeration

Indicate processes in the product flow that occur in refrigerated areas
Describe the type of refrigeration available
Describe control measures to help prevent condensation
Indicate how drainage is accomplished
Discuss control measures for prevention of frost and ice accumulation in freezers

Equipment

Describe the material types in product contact zones
Describe nature of surfaces
Identify any areas that could be a source of direct contamination
Painted, toxic material, rough surface, unacceptable types of material away from product zones,
Wall mounts sealed to walls or spaced correctly
Water wasting equipment drainage
Clean in place equipment
Piping equipment disassembly

Plumbing

Certificates if required
Method of control of back siphonage
Control measures to prevent cross contamination by cross connections
Condensate on overhead pipes control measures
Availability of supply to all areas of operation
Volume sufficient for purpose
Applicable temperatures met
Hand wash facilities available at work stations
Facilities have required provisions available
Clean up hoses available, adequate for purpose, proper storage
Describe drainage for work areas and ability to prevent objectionable conditions drains trapped using approved methods
Drain sizes and locations in reference to wet operations
Cook vat curbing to control floor drainage.
Gutter type drains and flow troughs properly trapped

Sewage

Indicate the method of treatment
Indicate any size limitations
Indicate any special treatment requirements or operating requirements
Identify the location of traps, screens or interceptors
Discuss the means of preventing backflow
Identify separation of house lines from processing room lines and points of connection
Plant waste disposal.
Describe how solid waste is handled to prevent possible product contamination
Indicate the frequency of removal and the location of storage on premise

Dry storage

Types of floor, wall, ceiling surfaces and ability to maintain acceptably potential for contamination

Lighting availability and protection of fixtures

Batching, mixing or other operations conducted in the areas

Discuss the operation and ability to maintain the area

Hand wash facilities, cleaning capabilities

Welfare facilities

Methods utilized by the plant to control cross contamination of product from

Employees utilizing welfare facilities, break rooms and other areas

Describe the separation of the welfare areas from production areas ventilation and air flow

Method of handling clothing

Describe lunch and break areas and maintenance of the areas

Availability of hand wash facilities prior to entering production areas

Availability of lockers / clothing storage method

Drinking fountains provided

Office provided

Suitable to perform duties

Identify available facilities provided

Inedible products areas

Separation of facilities for employees as required