KLEEN KRAFT SERVICES

THE ACCOUNTABLE UNIFORM COMPANY®

2024 HACCP PROGRAM

Hazard Analysis and Critical Control Points
For Industrial Laundries

Making Our Products Safe for Our Food Processing Customers




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Delivering Clean and Safe Workwear Right to Your Door

You Can Trust Kleen Kraft Services!

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INTRODUCTION

What is HACCP?

HACCP (Hazard Analysis and Critical Control Points) is a system designed to ensure the safety of food preparation. HACCP is utilized to identify hazards and critical control points where hazards could be present. The HACCP system is a standardized procedure for identifying and controlling these points.

History

HACCP was created by the Pillsbury Company for NASA to provide safe food for astronauts while traveling in space. HACCP Principles were first applied to the food industry in 1971 and have grown to become the accepted methodology for preventing contamination.

Applications

HACCP is focused around possible physical, chemical, and biological hazards that could present a threat to the downstream user of the product. The meat, juice, and seafood industries are regulated by HACCP Principles. All other industries have the option to follow the recommendations and many choose to do so.

Industrial Laundry Application

For the purposes of industrial laundering, HACCP means only one thing to a customer: the prevention of cross-contamination that could impact the customer's product and potentially cause crippling recall of their product.

Kleen Kraft Services has established and follows the seven (7) HACCP Principles in creating, executing, and monitoring our internal HACCP Program.

Kleen Kraft Services HACCP Team			
Name	**Title**	**Responsibilities**	**Skills**
Rick Antman	Director of Plant Operations	ATP Testing, Quality of Finished Product	Over 15 years of experience in Industrial Textile Industry
Bob Halstead	Service Manager	Oversee and manage distribution of garments	Over 30 years of experience in Industrial Textile Industry
Jose Gonzalez	Plant Engineer	Oversee and manage washroom	Over 20 years of experience in the Industrial Textile Industry
Danny Garcia	Norchem Chemical Supply	Maintains chemical formulations for proper cleaning and sanitizing of garments	Professional Background in Chemistry, over 20 years in Industrial Textile Industry
Jeff Moore	Route Supervisor	Manages truck fleet and route representatives. Maintains fleet cleanliness	Over 25 years of Route Experience
Andy Salsberry	Route Supervisor	Manages truck fleet and route representatives. Maintains fleet cleanliness	Over 25 Years of Route Experience

Seven (7) HACCP Principles

Principle 1: Conduct a hazard analysis
- Investigate our processes
- Create a product flow diagram
- Determine where contaminants can occur
- How can we prevent contamination?

Principle 2: Identify Critical Control Points (CCP)
- Identify the critical control points at which we can prevent contamination

Principle 3: Establish Critical Limits
- Identify and establish the critical limit for testing
- How much contamination can we allow to happen?

Principle 4: Establish Monitoring Procedure
- How do we monitor the critical control point?
- How often do we test the garments and rental items?
- How do we document the results?

Principle 5: Establish Corrective Action
- What procedures are used if contamination is found?
- How do we eliminate the contamination?
- Make the product safe and verify through testing procedures

Principle 6: Establish a Verification Procedure
- Hold employees accountable for their assigned duties
- Standardized testing procedures and verify results
- Make sure testing results fall within acceptable established guidelines
- Each day's results will be approved by assigned personnel and plant manager

Principle 7: Establish a Record Keeping System
- Maintain records that prove the program is working
- Make sure policies and procedures are followed
- Product is safe for the end user

Product Description

Kleen Kraft Services provides a HACCP conscious uniform rental service. This uniform program provides to companies that are dependent on food safety a delivery service of hygienically clean garments that are free of bacteria, viruses, and other disease-producing organisms.

The line of work apparel designed for food processing includes shirts, pants, smocks, and lab coats. All garments are without buttons or pockets above the waist in order to avoid potential contamination from a foreign object falling out of a chest pocket into a food supply. Color-coded garments help QA managers better identify workers and visitors who could be contaminating food products by being outside their designated work areas. A color-coded system also segregates high care garments with low care garments.

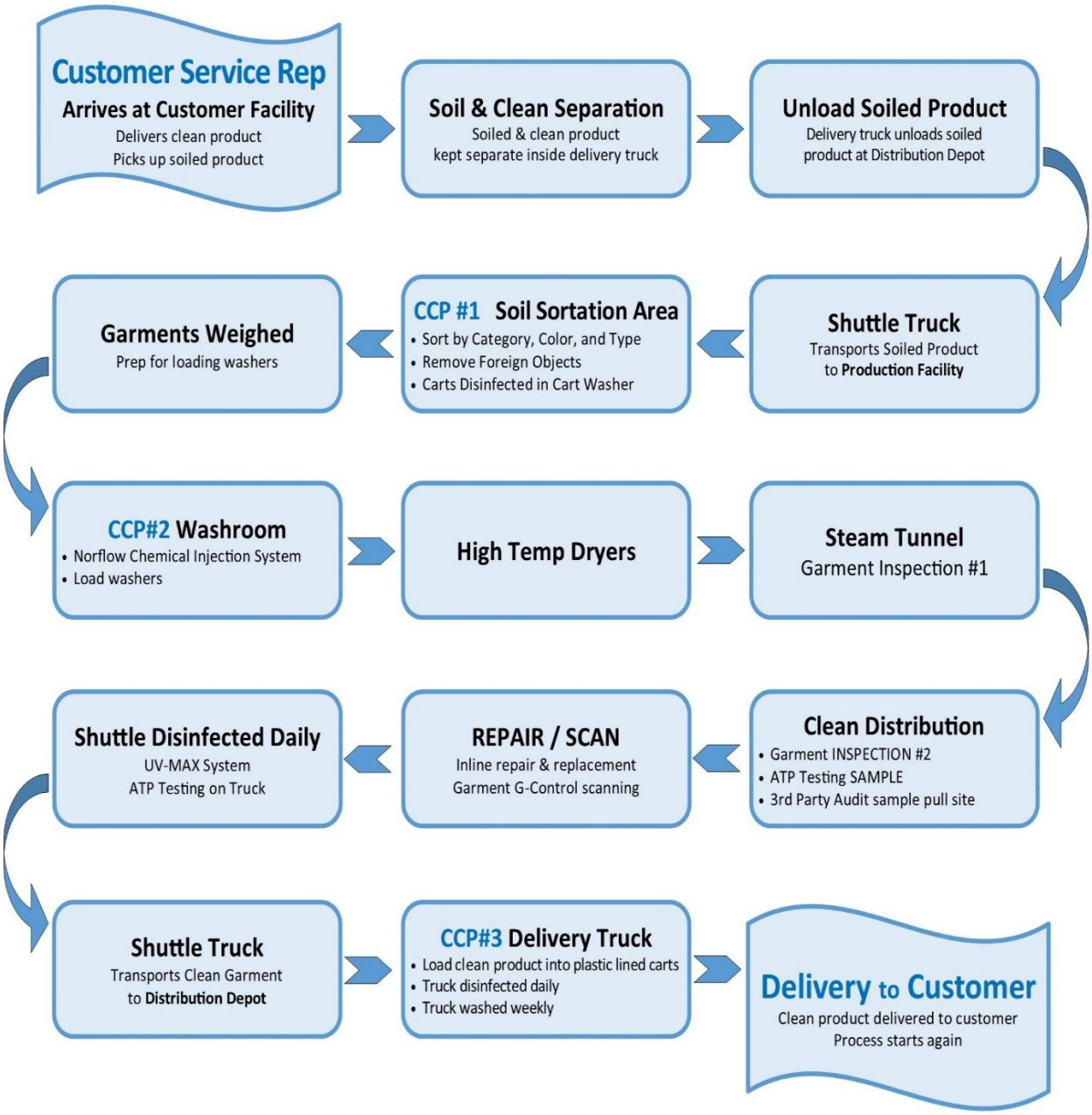
It is important that garments are manufactured using the right materials. The garments that are used are made from 100% spun polyester and other blends for shirts and pants. This material provides a higher level of anti-microbial protection as opposed to a cotton garment. Although cotton is a more comfortable garment to the wearer and offers more "breathability", bacterial pathogens can easily permeate through the garment and to the wearer.

Keeping proper storage conditions of clean and soiled garments separate is also very important. Kleen Kraft Services provides a locker system to store clean garments. A bulk collection locker is used to dispose of soiled garments. Slope top lockers are required in a food production plant to prevent any unnecessary storage of items on top of the lockers.

Product Description	
Product Name: **Uniform Rental Service**	**Process Name: Wash Cycle**
Special Distribution Control Needed	Lockers are provided for customers to store clean garments. Soil bins are intended for customer to dispose of soiled garments after use.
Packaging Involved with Finished Product	After garments have been cleaned and sanitized through the wash cycle, garments are shrink wrapped or sealed in a plastic lined cart to prevent any contamination.
Water Activity	The water temperature exceeds 160°F during the wash cycle. The wash cycle will not proceed until proper temperature has been met. The wash cycle has a run time of 90 minutes. BioBan is injected in the last stages of the wash cycle. BioBan is a mildewcide to preserve the control of mold and fungi, and prevents the growth of bacteria in industrial laundries.
pH/Titratable Acidity	6.5
Potential for Customer misuse	Mixing Low-Care garments with High-Care garments. Garments are color coded by department to prevent contamination during use at customer's facility.
Potential food safety issues	Non-removal of contaminants, Sanitation of Garments
Recommendations for Preventing, Controlling or Eliminating the food safety issues?	Soiled garments are brought back for sortation. Contaminants such as hairnets, pens, earplugs, razorblades, etc. are removed before garments are put through the wash cycle. Garments are thoroughly inspected and samples are ATP tested before they are sent out for delivery. Additionally, sample garments are sent for third party testing lab for garment audit.

Product Description	
Product Name: **Uniform Rental Service**	**Process Name: Distribution**
Special Distribution Control Needed	Clean garments are lined and sealed in a cart before delivery. Lockers are provided for customers to store the clean garments. Soil bins are intended for customer to dispose of soiled garments after use. This will prevent mixing clean delivered and the picking up of soiled garments
Packaging Involved with Finished Product	Plastic Garment Bag for garments on hangers. Plastic Shrink Wrap for folded garments. All Garments transported in plastic liner in the cart.
Water Activity	All garments and related products are free of any water activity during this process.
pH/Titratable Acidity	6.5
Potential for Customer misuse	Mixing Low-Care garments with High-Care garments. Garments are color coded by department to prevent contamination during use at customer's facility.
Potential food safety issues	-Soiled garments mixing with clean garments. -Delivery trucks are not hygienically clean. -Carts delivering are not clean and don't have plastic lining.
Recommendations for Preventing, Controlling or Eliminating the food safety issues?	-Effective Distribution protocol for separation of soiled garments and delivered clean garments during distribution. Clean garments are sealed in plastic lined carts to prevent contamination. Soiled garments are transported in a designated area in distribution truck back to the production plant for sortation and sanitation. ATP sample testing is done on a daily basis to eliminate unsanitized garments going back to the customer. -Delivery trucks are cleaned daily with our hygienic cleaner, MicroKlean. Trucks get a deep cleaning once a month as well. -Carts are washed daily in our Cart Washer. It uses a blend of surfactants as well as hot water that exceeds 150F degrees.

Process Flow Diagram



Hazard Analysis

Risk of Contamination

As the reform for food safety laws have changed, Kleen Kraft Services must do its part in changing as well. Food safety has shifted from responding to contamination to preventing it. This way of thinking about food safety highlights the Food Safety Modernization Act (FSMA). Conducting a hazard analysis on the risk associated with uniform supply and food safety is of the utmost importance to Kleen Kraft Services. Implementing preventative controls, monitoring the effectiveness of those controls, verifying the effectiveness, and maintaining records of the verification process is essential for our HACCP program. The HACCP team at Kleen Kraft Services has conducted a hazard analysis and put together three critical control points and the appropriate control measures associated with the prevention of food contamination. Removal of contaminants, the sanitation of the garments, and the distribution of the garments are the three critical control points that must be controlled for proper food safety.

The removal of contaminants from soiled garments is a critical process for the cleanliness and sanitation of the garments. Razorblades, hairnets, earplugs, gloves, pens, or knives are all examples of physical hazards that can contaminate a wash load. There are dedicated employees that are assigned the task of removing these items before the garments are put into a washer. Each garment is inspected for these items at the soil sort station. In the unlikely event that a garment has any of these contaminants, the garment will be removed from the clean sort line and washed again. After all the garments have passed through our clean sort line, the garments are either poly wrapped or sealed in a plastic lined cart to avoid contamination after they are washed.

An allergen swab test is conducted on the wash basket prior to the start of another wash cycle. This test provides an assurance that there is no cross contamination of any protein residue in the wash basket. If there is any presence of any allergenic compounds, then there is an 8-minute bleach bath followed by a 3-minute rinse. The wash basket is then retested until it has passed inspection.

There are biological and chemical hazards that may be identified by the HACCP team. Oil, grease, food particles, bacterial pathogens, and/or allergenic compounds can be present in a soiled garment. The wash formulas are specifically designed with food safety in mind. The wash cycle starts out with a rinse temperature of >100°F to break up stains from oil, grease, and food particles. After that rinse, there are several rinses with a minimum temperature of >160°F to kill any bacterial pathogens that might be present on the garments. All the rinses use detergents and bleach to clean and sanitize the wash load. The wash formulas have a wash time of 90 minutes.

Once the wash cycle is complete and the garments are ready to be pulled from the machine, a disinfectant is applied to the rim of the wash basket in the event a garment comes in contact with it. The washroom attendant puts on clean gloves and a lab coat before the garments are pulled out. The garments are then emptied into our sling bag cart and ready to be lifted onto the rail system to be conditioned in the dryer. After the drying process, the garments are run through the steam tunnel. The steam tunnel has a

minimum temperature of >285° F. Each garment goes through the steam tunnel for 10 minutes. After the steam tunnel process, the garments go through the clean sort inspection line. Before the garments are wrapped in poly wrap or sealed in a plastic lined cart, random garments are pulled from the clean sort line for ATP testing. Adenosine triphosphate (ATP) cannot be produced or maintained by anything but a living organism. The purpose of the ATP testing is to show how much biomass is on the garment. If there is no biological activity on the garment, then there is no medium for microbiological proliferation. No biological contamination, no microbial growth. The ATP testing is monitored by the Hygiena EnSure Touch luminometer.

When ATP is brought into contact with the luminometer, light is emitted in direct proportion to the amount of ATP present on the garment. A Relative Light Unit (RLU) is assigned based on the amount of light emitted from any potential biomass remaining on a garment. Kleen Kraft Services uses a Pass/Fail inspection system. For a garment to receive a pass there must be no more than 20 RLUs. Any garment that receives 22 RLUs or more is put through the wash cycle again and retested.

Kleen Kraft Services also sends out randomly selected food processing garments to a third-party lab every month to conduct testing. There are five tests that are done: Aerobic Plate Count, Listeria, Salmonella, Yeast, and Mold. Sample garments are sent to a second laboratory every quarter for the USP 62 test and RODAC plate test.

The third critical control point is the distribution of garments. There are physical and biological hazards that have been identified during this process. Cross contamination of soiled and clean garments in the same vehicle, pests that can enter the vehicle or a cart full of clean garments, the cleanliness of the cart, and also the cleanliness of the vehicle itself all play a part in food safety. Kleen Kraft Services has identified these hazards and has taken the proper steps to avoid any contamination.

Before any clean garments have been placed in the vehicle, all carts that are put into service have been hygienically cleaned in the cart washer. The carts are also lined with plastic and sealed. The clean garments will not be opened until they are delivered to the customer. The Route Representatives have been trained on how to avoid cross contamination of soiled garments and clean garments. All soiled garments that are removed from the customer are put into a separate cart and placed in a specific area in the vehicle where there are no clean garments next to it.

Kleen Kraft Services has an Integrated Pest Management program to prevent pests from contaminating the vehicles and the carts where clean garments are placed. The inside of the vehicles is inspected, sprayed and wiped clean using the hygienic cleaner on a daily basis. MicroKlean is the hygienic cleaner used to prevent contamination. All carts and vehicles are inspected by the Route Supervisors before they are put into service.

Our customers should expect and demand that Kleen Kraft Services provide the proper caution and risk assessment as their uniform provider. A garment that is worn inside a food processing plant by our customers is considered a “food surface”, and Kleen Kraft Services must treat the garment as an integral part of the food safety process.

Critical Control Points	
Potential Hazard	Non Removal of Foreign Objects
Cause	Razorblades, Pens, Hairnets, Gloves, Earplugs, Food Particles
Consequence (Severity)	Garment will not pass inspection
Frequency (Likelihood)	Not expected to occur
Reason for Decision	Garments are in close proximity with food production. Garments must be treated as a food surface. Any bacterial pathogens, foreign objects, or pests found on a garment can be a food safety issue.

Control Measure	Soiled garments are inspected for contaminants at the Soil Sortation Department.
Corrective Action	Contaminants are removed before they are staged to be washed.
Critical Limit	Zero tolerance for any foreign objects found in garments. Garments are re-inspected for loose buttons or snaps at the Steam Tunnel and Distribution Line and flagged for repair.

Critical Control Points	
Potential Hazard	Sanitation of Garments
Cause	Oil, Grease, Food Particles, Bacterial pathogens, Allergenic compounds
Consequence (Severity)	Garment cannot go to customer if it is not properly cleaned and sanitized for food processing.
Frequency (Likelihood)	Not expected to occur
Reason for Decision	Garments are in close proximity with food production. Garments must be treated as a food surface. Any bacterial pathogens, foreign objects, or pests found on a garment can be a food safety issue.

Control Measure	Proper wash formulas. Wash temperatures >160°F. Steam tunnel >285°F. ATP testing. Clean sort inspection. Third-Party garment audit.
Corrective Action	If garment does not pass inspection, garment will be rewashed and inspected again before it is delivered to customer. If garment contains a large amount of biomass during ATP testing, garment will be rewashed and recorded in ATP logbook.
Critical Limit	All garments relating to food production are washed in the correct wash formula with the correct temperature. Wash cycle will not start until this criteria is met. Norflow chemical system monitors these 2 factors.

Critical Control Points

Potential Hazard	Distribution of Garments
Cause	Cross contamination of soiled and clean garments in vehicle, dirty carts, dirty delivery truck, and pests contaminating clean garments.
Consequence (Severity)	High
Frequency (Likelihood)	Not expected to occur
Reason for Decision	Garments are in close proximity with food production. Garments must be treated as a food surface. Any bacterial pathogens, foreign objects, or pests found on a garment can be a food safety issue.

Control Measure	Route Reps are trained to place soiled garments in plastic lined carts and then seal the carts. Cart is placed in a specific area in the truck to avoid cross contamination. Carts are sanitized and inspected by our Route Supervisor before they are put in service. Our prerequisite Pest Control Program is another measure to avoid any contamination of garments. Delivery trucks are cleaned on a daily basis upon check in at the end of the day.
Corrective Action	Vehicle will not be put into service until it is properly cleaned. If vehicle is harboring any pests, the Route Supervisor will inspect vehicle before it is put into service. The Pest control company will be called to eradicate any pest issue.
Critical Limit	Pest control program must be up to date. Vehicles must be cleaned and inspected by Route Supervisors. Carts must sanitized on a daily basis.

Monitoring Critical Control Points

CCP: Distribution

Control Measures	Verified By	Records
Carts are sanitized and recorded according to the Sanitation Standard Operating Procedures	Director of Plant Operations	Cart Cleaning Log
Pest control is monitored and recorded in the Integrated Pest Management Program	Director of Plant Operations	Integrated Pest Management Log
Vehicles are professionally cleaned weekly and recorded.	Route Supervisors	Vehicle Inspection Log

Monitoring Critical Control Points

CCP: Non Removal of Contaminants

Control Measures	Verified By	Records
Contaminants removed during soil sortation	Washroom Attendant	Washroom log kept to show which contaminants were found in wash cycle
Garments are sealed in sanitized, plastic lined cart to prevent contamination of garments after the wash cycle.	Route Supervisor	Training manual for route representatives

Monitoring Critical Control Points

CCP: Sanitation of Garments

Control Measures	Verified By	Records
Norbrite chemical supply system is dispensing the correct wash formulas for the sanitation of the garments. Wash cycle won't start unless there is correct detergents and correct water temperature.	Norchem Chemical Supply	All wash formulas and wash time are recorded on the Norflow software program
Weekly maintenance check on steam tunnel for proper operation. Steam tunnel must be operating at a temperature level of >285°F.	Director of Plant Operations	Log book is updated weekly for timely maintenance
Testing for biological contamination using luminometer. Garments must pass ATP inspection with a Relative Light Unit with an upper limit of 20. Garment will be rewashed and then retested before put into service. If garment does not pass again, garment will be replaced.	Director of Plant Operations	ATP testing log book
Third-Party Audit of Garments	Director of Plant Operations	Certificate of Analysis from independent testing laboratory
Clean sort inspection of garments.	Director of Plant Operations	Employees are trained to inspect garments as they come out of the steam tunnel

Standard Operating Procedures

Cart Washing

Kleen Kraft Standard Operating Procedure	***Cleaning of Carts***	
	Scope: Washing carts used to transport clean garments to the customer.	
	Department: SOP #: Production	Original Date: 5/27/2020 Revised Date:
Approval:	Signature:	Date:

PURPOSE

Carts used for delivering clean garments must be sanitized properly to insure that there isn't cross contamination.

RESPONSIBILITY

It is the responsibility of our soil yard department to wash the carts. Once a cart has been sorted and emptied, the employee takes the cart to the cart washing station to be cleaned.

GENERAL PROCEDURES

1. Employee must put on PPE such as gloves, boots, and apron.
2. Debris that has been left inside must be removed and put into the trashcan.
3. Cart is placed into the cart washer.
4. Cart washer water temperature is at 150°F for first rinse.
5. Hygienic cleaner is applied in the washing process
6. Second rinse removes the cleaner.
7. Total cart washing cycle is 3 minutes.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures
Folding Room

Kleen Kraft Standard Operating Procedure	***Folding Tables***	
	Scope: Disinfecting folding tables	
	Department: SOP #: Folding Room	Original Date: Revised Date:
Approval:	Signature:	Date:

PURPOSE

Hygienically clean folding tables and surrounding area before an item is placed on the table to be folded. Lint and other debris are removed once a week.

RESPONSIBILITY

The employees in the folding department clean the tables. The maintenance department is responsible for removing the lint.

GENERAL PROCEDURES

1. Tables are cleaned after every batch of towel or lab coat folded.
2. Tables are wiped free of lint
3. The disinfectant MicroKlean is applied to the tables and wiped clean using microfiber towel.
4. Tables are left to dry in a matter of minutes and ready for use.
5. Employee logs in date and time of work completed.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures

Dryer Area

Kleen Kraft Standard Operating Procedure	***Dryer Area***	
	Scope: Remove any plastic gloves that are stuck on the basket. Pick up debris around the dryers. Remove lint from lint traps	
	Department: SOP #:	Original Date: Revised Date:
Approval:	Signature:	Date:

PURPOSE

There are times when gloves and other plastic debris get inside the dryer basket and stick to the panels. The baskets must get cleaned on a daily basis. There is debris that does fall on the floor around the dryers. That gets swept after every shift. The lint in the lint traps is removed. The screen filters inside the dryers are cleaned free of lint as well. This is a fire hazard if not removed daily.

RESPONSIBILITY

The maintenance department is responsible for cleaning the basket, removing the lint, and cleaning the area around the dryers.

GENERAL PROCEDURES

1. At the end of the shift the dryer baskets get scrapped free of debris.
2. The debris is swept of from the ground and discarded.
3. MicroKlean is sprayed onto the outer rim of the dryer for disinfection.
4. The lint bag gets removed and the lint is put into the trash.
5. The lint trap is cleaned and ready to use for the next shift.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures
Washroom Garment Cleaning Area

Kleen Kraft Standard Operating Procedure	***Washroom: Garment Cleaning***	
	Scope: The factors that verify garments are hygienically clean when they come out of the washroom	
	Department: SOP #: Washroom	Original Date: Revised Date: 08/06/2020
Approval:	Signature:	Date:

PURPOSE

There are a couple factors that contribute to producing hygienically clean garments. One factor is that the correct wash formula is used and dispensing the proper chemicals. The second factor is the temperature and the quality of the water.

RESPONSIBILITY

It is the responsibility of the Plant Manager to ensure that formulas are correctly injecting and that the water is at the correct temperature and at 0 grains of hardness.

GENERAL PROCEDURES

1. Once the washroom attendant loads soiled garments into washer, a wash formula is selected.
2. The wash formula will proceed to the next steps.
3. When a step calls for a certain amount of chemicals to be injected, and it doesn't do it correctly, Norflow the chemical injection system will go into alarm.
4. The wash formula will not proceed to the next step until the reason for the alarm has been corrected.
5. If the wash formula is calling for a certain water temperature, the wash formula won't proceed to next step until the temperature has been met.
6. The hardness of the water is checked every hour by our Plant Supervisor and recorded in the Water Hardness logbook.
7. To maintain proper pH in the wash formulas, the wash formulas are titrated on a monthly basis. Records are kept in our Calibration Logbook.
8. Sample garments are tested for proper pH using our pH indicator solution.
9. The pH of the water is monitored daily using the pH meter, and in accordance with the City of LA.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures
Washer Loading & Unloading

Kleen Kraft Standard Operating Procedure	***Washer Loading & Unloading***	
	Scope: Procedures to prevent cross-contamination of garments.	
	Department: SOP #:	Original Date: 07/22/2020 Revised Date:
Approval:	Signature:	Date:

PURPOSE

This procedure is to prevent cross-contamination of incoming soiled product into the washroom as outgoing clean product goes to the dryer area.

RESPONSIBILITY

The Production Supervisor is responsible for training the employees on how to prevent cross-contamination in the washroom.

GENERAL PROCEDURES

1. A hamper of soiled garments, towels, etc. is loaded into a washer.
2. The hamper is removed from the washroom to prevent soiled hampers touching clean sling carts.
3. Once the product is loaded and the washer door is shut. MicroKlean is sprayed around the lower rim of the door to prevent clean product being unloaded from touching a potentially contaminated washer door
4. Before the washroom employee removes clean product from a washer, they put on a clean coat and clean gloves before touching the product.
5. After the wash cycle is complete, the clean product is unloaded into a sling cart.
6. The sling gets lifted onto the rail system.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures

Steam Tunnel

Kleen Kraft Standard Operating Procedure	***Steam Tunnel (Daily)***	
	Scope: The steam tunnel creates lint that needs to be cleaned on a daily basis.	
	Department: SOP #: Steam Tunnel	Original Date: 08/15/2019 Revised Date:08/07/2020
Approval:	Signature:	Date:

PURPOSE

Our maintenance department removes the sorting carts and hanger racks to clean up lint that has accumulated during the shift.

RESPONSIBILITY

It is the responsibility of our maintenance department to clean up the tunnel area.

GENERAL PROCEDURES

1. Remove carts, hanger racks, repair tag boxes.
2. Area around the tunnel and distribution is swept up.
3. Lint traps are cleaned and put back into place.
4. Lint is blown out of the press machines.
5. Lint is collected and swept.
6. Carts, hanger racks, and repair tags are put back to their correct stations.
7. Outside walls of steam tunnel are wiped clean.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures

Soil Yard Cleaning

Kleen Kraft Standard Operating Procedure	***Soil Yard Cleaning***	
	Scope: This shows the procedure to clean up the soil yard after a shift has ended. Every Friday the soil conveyor gets cleaned.	
	Department: SOP #:	Original Date: 08/07/2020 Revised Date:
Approval:	Signature:	Date:

PURPOSE

After soiled garments, mats, towels, etc. have been sorted, debris has fallen onto the ground. Items like earplugs, razorblades, hairnets, pens, and gloves are all found on the ground and soil conveyor. These items are swept up after every shift.

RESPONSIBILITY

It is the responsibility of the employee working in the soil yard to sweep and dispose of the trash left after soil sorting.

GENERAL PROCEDURES

1. Soil carts are removed from the soil area after the shift has ended.
2. The employee sweeps the trash on the ground.
3. The trash is put into a trashcan.
4. MicroKlean is sprayed onto the soil conveyor for disinfection.
5. Conveyor is wiped clean and ready for the next shift.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Standard Operating Procedures

Repair and Scan

Kleen Kraft Standard Operating Procedure	***Repair & Scan Station***	
	Scope: Clean lint and disinfect tables, computers, heat seal machines, and sewing machines	
	Department: SOP #:	Original Date: Revised Date:
Approval:	Signature:	Date:

PURPOSE

Tables must be disinfected due to the fact that these tables and machines for garment repair come in close contact with garments that go directly to the customer after repairs.

RESPONSIBILITY

The two employees at this workstation are responsible to clean these areas before the start of each shift.

GENERAL PROCEDURES

1. Employees wipe lint off the tabletops and machines.
2. Disinfectant wipes are used to clean the workstation
3. Areas are left alone to dry.

SAFETY and HC NOTES

1. Wear appropriate personal protective equipment at all times when working with chemicals.
2. When working with chemicals, basic safety precautions should always be followed to reduce risk of personal injury.

Pest Control Program

Objective:
As a prerequisite for our HACCP Program at Kleen Kraft Services, we have implemented an Integrated Pest Management Program to prevent harborage or any transportation of pests.

Personnel Included:
HACCP Team and Pest Control Company

Pest Control Program Components:
Avoiding Harborage:

1. Facility will be cleaned on a daily basis to avoid any debris, food, water, etc. that might attract any pests.
2. Transportation vehicles and carts will be inspected by our HACCP Team to ensure proper hygiene is practiced at our customers' facility.
3. Lunchrooms, restrooms, and any other area will be inspected daily and documented in our pest control log.
4. Plumbing, doorways, roof, landscaping, and structural damage will be maintained by our engineering department to minimize harborage of pests.

Documentation:

1. Scope of service will be provided by our Pest Control Company.
2. Map of bait stations and traps.
3. Copy of all pesticides used that are approved by the USDA- MSDS Sheets.
4. Log Book will be maintained by the licensed service technician and updated on each visit.
5. Pest Control Company will provide a copy of Liability Insurance, County of Los Angeles Agricultural Pest Control Registration, and License number of service technician.
6. Bi-weekly sanitation reports and pest sightings will be documented in the logbook.
7. Based on bi-weekly reports, corrective action (if any) will be taken by Kleen Kraft Services or the Pest Control Company.

Monitoring:
Any pest sightings will be documented in the Pest Sighting Log book maintained by Kleen Kraft Services daily. Thorough inspection of facility will be done on a daily basis. Upon pest sighting, Kleen Kraft Services will notify Pest Control Company to eradicate pest.

Maintenance:
If infestation occurs, the maintenance department will clean and sanitize area with proper cleaning detergents provided by the designated chemical supply company.

Reporting:
All pest and rodent sightings will be documented on our Sighting Log. The Pest Control Company will be notified and there will be immediate corrective action.

EnSure™ Touch Luminometer Testing

EnSURE™ Touch is an advanced monitoring system that collects, analyzes, and reports data from a variety of long-trusted quality tests, providing rapid and accurate sanitation verification data. The new system uses a state-of-the-art Photodiode sensor technology that provides superior sensitivity and stability. With wireless sync technology and cloud-based software, it maintains its small hand-held design.

EnSURE™ Touch measures Adenosine Triphosphate, or ATP, the energy molecule found in all living things including animal, plant, bacteria, yeast, and mold cells, making it a perfect indicator when trying to determine if a surface is clean or not. Residues, particularly food or organic residue, contain large amounts of ATP. When left on a surface, residues can harbor and grow bacteria, cause cross-contamination, develop biofilm, and many other problems that compromise product quality. ATP testing systems rapidly verify that surfaces have been cleaned thoroughly so that food is not contaminated by old food residues, and ensure that biofilms are not present on the surface.

Microbial contamination contains ATP. After cleaning, all sources of ATP should be significantly reduced. When ATP is brought into contact with Hygiena's unique liquid-stable reagent in the test device. Light is then emitted in direct proportion to the amount of ATP present in the sample, providing information on the level of contamination in seconds. ATP testing is a universally recognized tool used by large companies for measuring the hygienic status of surfaces and water in order to ensure product consistency and safety.

A clean environment is a key component to producing safe, quality foods. By incorporating ATP monitoring into our garment cleaning verification, your personnel can be assured of the cleanliness of their workwear. Start the day right with a clean and sanitized uniform.

Testing for proteins, biofilm, fungus, and bacterial contamination

Introducing

the NEXT LEVEL of KLEEN

UV-MAX Portable Disinfection Unit

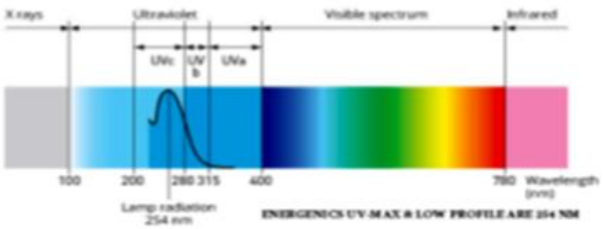
ULTRAVIOLET GERMICIDAL IRRADIATION KILLS MICROORGANISMS

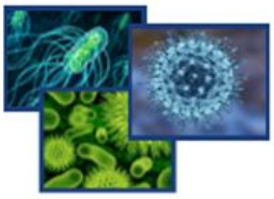
INSTANTLY KILLS OR INACTIVATES GERMS, BACTERIA, VIRUS ON SURFACES USING SHORT WAVELENGTH (UVC) LIGHT

Kleen Kraft Services cleans and sanitizes the interior of delivery trucks regularly with washing, surface sanitizers, and now the ultimate in sanitation – the UV-MAX. Keeping your garments, towels, mats, and entire laundry clean and safe is our number one priority!

HOW IT WORKS

Ultraviolet germicidal irradiation (UVGI) is a disinfection method that uses short-wavelength **ultraviolet** (**ultraviolet** C or UVC) **light** to **kill** or inactivate **microorganisms** by destroying and disrupting their DNA leaving them unable to perform vital cellular functions. **UV light** requires the use of germicidal wavelengths of 185-254 nanometers (nm).

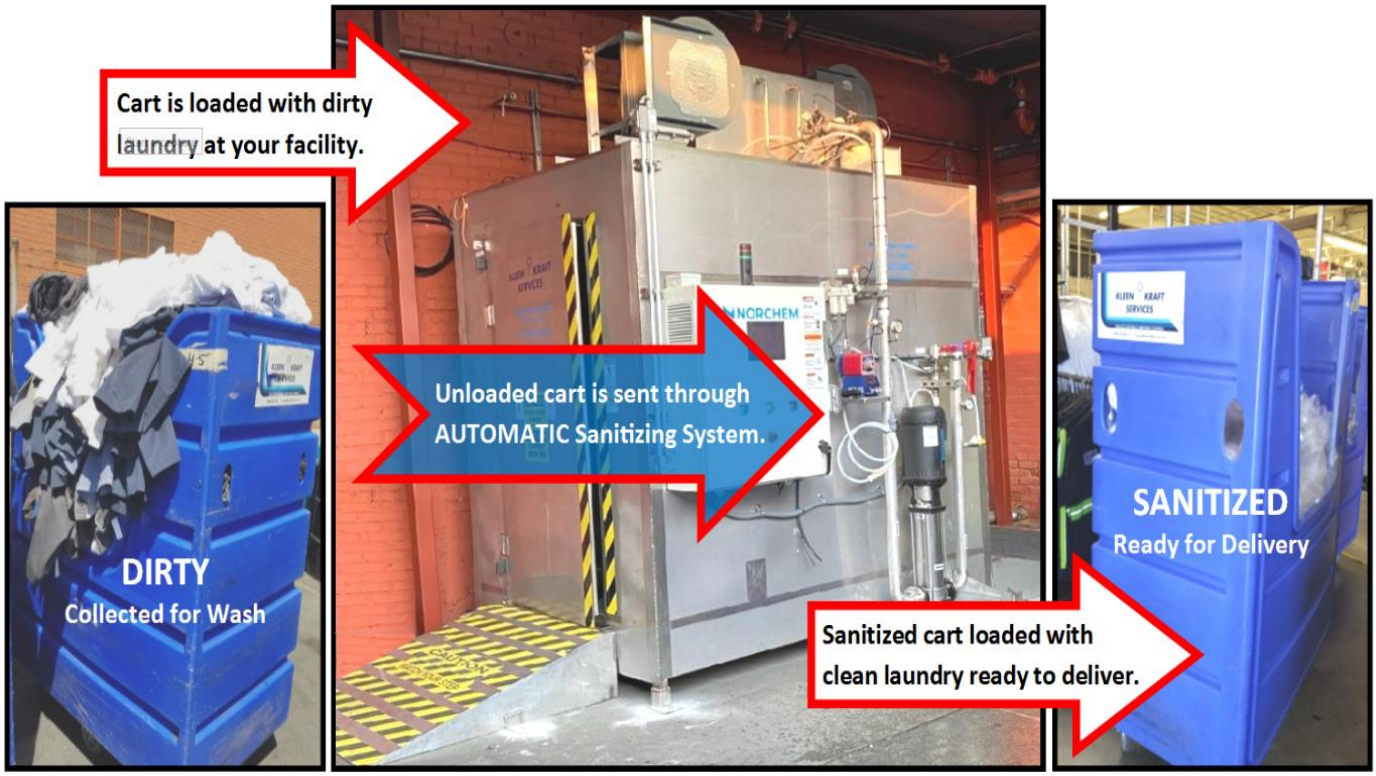




the NEXT LEVEL of KLEEN

SANTIZING
LAUNDRY CART WASHER

the ONLY uniform rental in Southern California using this system!



KEEPING YOUR LAUNDRY SAFE

GUARANTEED THERMAL & CHEMICAL DISINFECTION

AUTOMATED TO OPTIMIZE EFFICIENCY & EFFECTIVENESS

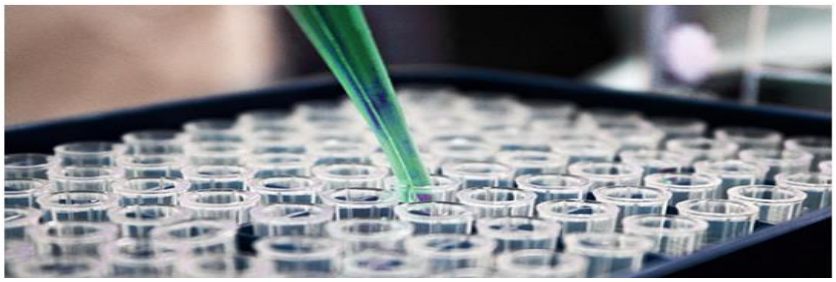
FASTER • SAFER • CLEANER

HIGH TEMP WASH • HIGH PRESSURE SPRAYERS

ENVIRONMENTALLY FRIENDLY • SAVES WATER, SPACE, & TIME

Third-Party Garment Testing for Extra Safety

Kleen Kraft uses an independent third-party lab that is State of California ELAP (Environmental Laboratory Accreditation Program) and ISO 17025 accredited. We work with you, our customer, to ensure that your garments meet the most stringent testing requirements.



Certificate of Analysis

Client: Kleen Kraft Services
5801 Sheila St.
Commerce, CA 90040

Project: USP<62> Microbiological Examination of Non-Sterile Products:
Tests for Specified Microorganisms (Modified)
Bioburden by Contact Plate

EMSL NO: 152307615

Start date: December 11, 2023

Specified Microorganisms (Present/Absent)

Sample #	Sample Description	BT GNB*	*E. coli*	*Salmonella*	*Staphylococcus aureus*	*Pseudomonas aeruginosa*	*Candida albicans*	*Clostridium*
Media used**	Broth	EE	Mac	RV	TSB	TSB	SAB	RCM
	Agar	VRBG	Mac	XLD	BP	Cetrimide	MEA	Columbia
152307615-0001	Light Blue Cuffed Labcoat #4-435-803-2816	Absent	Absent	Absent	Absent	Absent	Absent	Absent

is a Hygienically Clean Certified member in good standing for

11/2020-11/2023

TRSA's Hygienically Clean Food Safety Certification recognizes companies commitment to cleanliness through third-party, quantified biological testing and inspection. TRSA's Hygienically Clean programs focus on outcomes, certifying products not processes, verifying your clean textiles meet appropriate hygienic standards and best management practices.

Noël P. Richardson
Chairman

Joseph Ricci
President

TRSA 100+

Strengthening and Promoting the Linen, Uniform and Facility Services Industry

hereby certifies that

Kleen Kraft Services

632 Towne Avenue, Los Angeles, CA 90021

having successfully met the certification requirements that recognizes companies commitment to cleanliness through third party, quantified biological testing and inspection; focusing on outcomes, certifying products not processes, verifying clean textiles meet appropriate hygienic standards and best management practices,and is hereby declared to be certified in

Hygienically Clean Food Safety Certification

Certification Period

January 1, 2024 – December 31, 2026

James D. Kearns
Chairman

Joseph Ricci
President

CERTIFIED HYGIENICALLY CLEAN

Commitment to Excellence - Service to food Processors

- Hygienically clean uniforms & supplies
- HACCP Compliance
- Third-party facility & equipment inspection
- Microbial testing by independent biological lab
- Meet or exceed internationally recognized hygiene standards
- Approved management practices
- Confirmed employee training
- Quarterly audits
- OSHA compliant plant
- Exceed FDA and USDA standards
- Garments, towels, and supplies guaranteed free of bacteria, virus, mold, and other hazards

TRSA's Hygienically Clean Food Safety Certification recognizes a company's commitment to cleanliness through third-party, quantified biological testing and inspection.

Kleen Kraft Services is excited to announce receiving the Hygienically Clean Certification in Food Safety from TRSA. After rigorous inspections and third-party lab testing, Kleen Kraft can guarantee to consistently deliver hygienically clean uniforms and facility supplies, free of harmful bacteria, viruses, and other contaminants.

The Hygienically Clean Certification in Food Safety is awarded to linen and uniform companies that are committed to ensuring all products and services achieve the highest level of cleanliness, safety, and environmental protection.

Certification is achieved through a comprehensive inspection of facility, equipment, management practices, and employee training, as well as three rounds of microbial testing conducted by an independent third-party lab. This certification reflects Kleen Kraft Services' commitment to their food processing clients. To maintain our certification, Kleen Kraft will pass quarterly testing to ensure that we continue to produce high-quality, hygienic garments that are safe for our food processing customers.