



## **Information Requirements for Food Processors**

In addition to the plans and specifications required by The Idaho Food Code, the following information pertaining to food processing activities is needed to evaluate your proposed operation.

1. **Type of ingredients** of the food product(s) to be manufactured or processed.
2. **Name and address of suppliers of ingredients.**
3. **Proposed label** showing display panels with all mandatory label information.
4. **Container information** including the type of construction and source of containers and lids or closures.
5. **Production and processing operations:**
  - a. Source, condition, and handling of raw products and ingredients.
  - b. Product preparation procedure -- cleaning, peeling, chopping, blanching, blending, etc
  - c. Packing procedure -- mechanical, or by hand.
  - d. Processing -- thermal, pressure, freeing, etc.
  - e. Cooling.
  - f. Labeling procedure.
  - g. Quality control:
    - (1) Tests -- bacteriological, chemical, water activity, pH, etc.
    - (2) Methodology for tests.
  - h. Coding
  - i. Storage and distribution.
  - j. Record keeping -- shipping receipts, processing, quality control, coding, etc
6. **General maintenance procedure:**
  - a. Cleaning operations:
    - (1) Facilities.
    - (2) Equipment and utensils -- manual, clean-in-place.
  - b. Sanitation of equipment and utensils.
  - c. Storage and handling of cleaned portable equipment and utensils.
  - d. Animal and vermin control.
7. **Projected quantity of food** to be manufactured or processed -- initial production and long-range goal.
  - a. Interstate commerce -- quantity to be shipped out-of-state.
  - b. Estimated gross sales.
8. **Square footage of facility.** Complete separation from private living quarters.
9. **Water source, sewage disposal, and garbage removal facilities.**