



## Food Safety

BioSafe Systems is a true 'Field to Fork' partner in all stages of food production, with innovative and effective pest control solutions, products, and services.

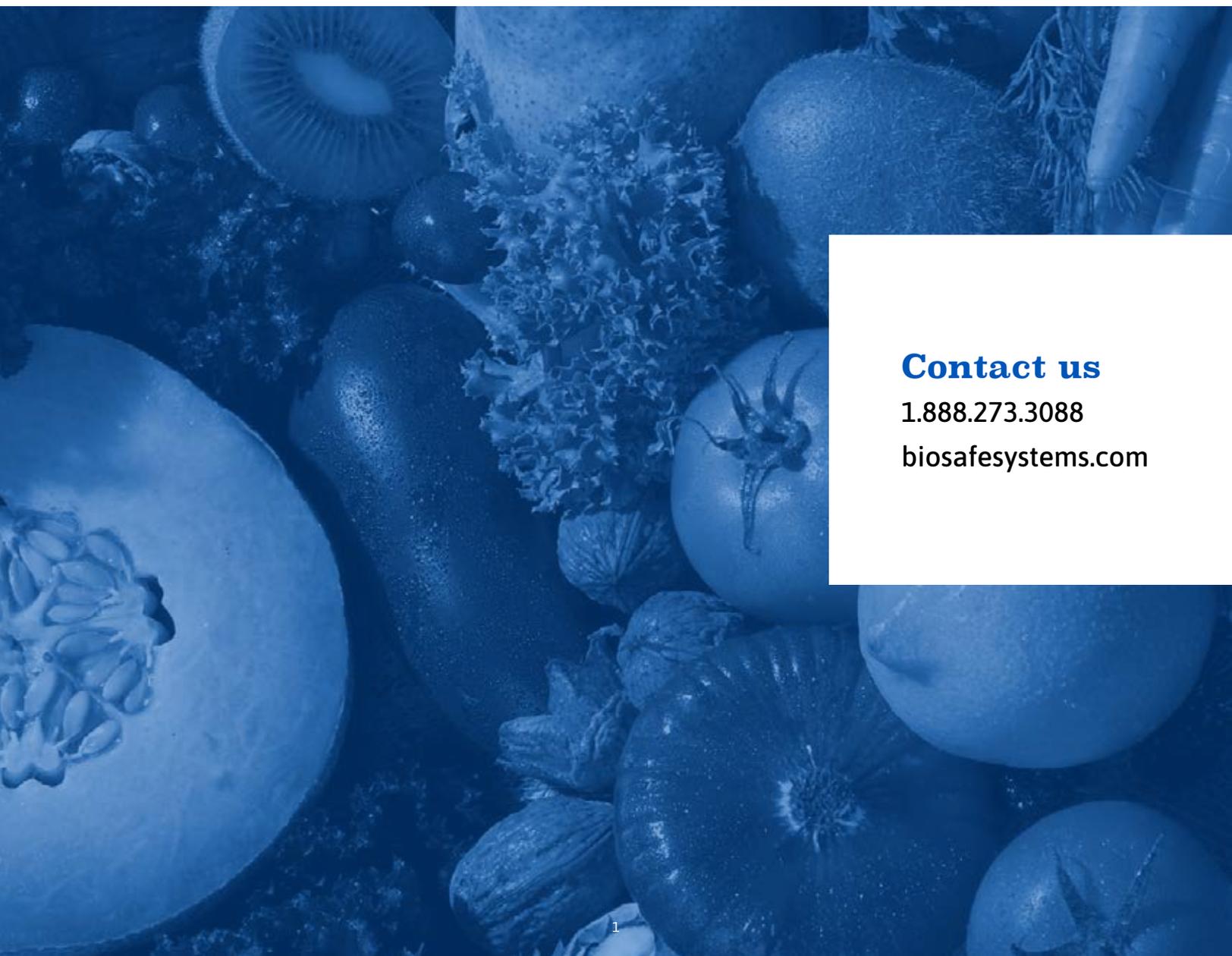


# About BioSafe Systems

At BioSafe Systems, we pride ourselves on being innovators of sustainable environmental practices and products. Since 1998, we have led the industry in developing effective, regenerative, and biodegradable solutions to protect crops, water, and people across North America. Every day, our employees engage with regulatory agencies, researchers and customers to ensure we remain at the forefront of service and innovation while continuing in our mission to provide simple, sustainable, and effective solutions.

BioSafe Systems is a true 'Field to Fork' partner in all stages of food production, with innovative and proven-effective pest control solutions, products, and services. Training, technical services, equipment, and on-site support are essential components of our food safety and facility sanitation programs. We offer many support programs and resources for food safety, quality, and production roles, while helping navigate the ever-changing landscape of regulations, restrictions, and inspections.

We take pride in our outstanding customer service. In addition to numerous technical service managers throughout the country, BioSafe Systems has a complete Service and Equipment Department that can help with the challenges each unique operation may have.



**Contact us**

1.888.273.3088

[biosafesystems.com](https://www.biosafesystems.com)



## Superior Food Safety Solutions

BioSafe Systems' "Field-to-Fork" program includes crop protection, water treatment sanitation and food safety solutions. Our superior Peroxyacetic Acid chemistries (PAA) are extensively researched and known to have the greatest effect on disease, including human health pathogens, with the least amount of environmental impact. BioSafe Systems has safe, effective, and cost-competitive solutions for Food and Beverage Processors, Fresh Cut Operations, Food Service Establishments and Cafeterias, Supermarkets, transport vehicles and equipment used within the food supply chain.

### Food Safety Program Includes:

- **Integrated sanitation program for field and processing**
- **On-farm pre-harvest sanitation**
- **Food contact surface sanitation – *packing, repacking and food processing***
- **Ready-to-use formulas for home**



### Food Safety Compliance

BioSafe Systems provides superior comprehensive food safety solutions for critical control points in sanitary operating procedures, food packing, storage and processing applications. Our products are EPA-approved and compliant with the Food Safety Modernization Act along with other certifying agencies.





## Integrated Sanitation Program (I.S.P)

BioSafe Systems' Integrated Sanitation Program (I.S.P) is a concept of using peroxyacetic acid (PAA) to achieve proper sanitation. The program replaces low-level sanitation chemicals with PAA, creating a total sanitation process for food production that is in line with the *Food Safety Modernization Act (FSMA)* and the produce safety rule.

**Targets:** E. coli, 157H7, Salmonella, Listeria and Bacteria

### Prevents Cross-Contamination

Our I.S.P Program is designed to protect against cross-contamination for fruits and vegetables. Proper sanitation is required at each step of the food-safety process.

The I.S.P Program will achieve proper sanitation at each of the following stages of fruit and vegetable production:

- Grower harvest and handling
- Transportation
- Packing house / specialty pack / grommet packing
- Harvest equipment and implements
- Organic products
- Contracted harvest company
- Processing plants / re-packer
- Harvesting / custom harvester
- Distributor storage facility / cooler facility
- Processor facility / finished product processing
- Processors of mixed products and final product for consumer consumption
- Cold storage facility
- Produce transportation
- Food service / grocers



## (I.S.P) – Step-By-Step

# 1<sup>st</sup> Step

Food safety begins with equipment sanitation. Harvesting machinery and other various equipment used in food safety are cleansed with a cleaner/degreaser to remove organic matter. After the initial wash, the equipment is pressure washed with a PAA sanitizer, allowing proper contact time. Once the equipment is moved from one location to the other, it is sprayed with a power washer for cross-contamination mitigation.

### Chemistry Used:

- **GreenClean Alkaline Cleaner**<sup>®</sup> | 4–8 fl. oz./gallon of water – *Rinsing required*
- **SaniDate 15.0**<sup>®</sup> | 0.12 fl. oz./gallon of water at 110-130 ppm – *No rinsing required*
- **BioFoaming Agent**<sup>®</sup> | 5–8 fl. oz./gallon of water



# 2<sup>nd</sup> Step

At harvest, larger harvesting equipment follow a daily sanitation scheduling utilizing a bio-foaming agent and PAA sanitizer. After bio-foaming application, the equipment is rinsed with the PAA sanitizer. The sanitizer is not rinsed following application as adequate contact time is needed for proper sanitation. For smaller harvest tools (scissors, clippers, knives, etc.), a dip station is used throughout the harvest day. Sanitation at the dip station starts with a dip at the beginning of the day, at each break, lunch and at collection at the end of the day.

### Chemistry Used:

- **GreenClean Alkaline Cleaner**<sup>®</sup> | 4–8 fl. oz./gallon of water – *Rinsing required*
- **SaniDate 5.0**<sup>®</sup> (for heavy mold and mildew build-up) | 0.35 fl. oz./gallon of water at 130 ppm – *No rinsing required*
- **SaniDate 15.0**<sup>®</sup> | 0.12 fl. oz./gallon of water at 110-130 ppm – *No rinsing required*
- **BioFoaming Agent**<sup>®</sup> | 5–8 fl. oz./gallon of water

## (I.S.P) – Step-By-Step Continued

# 3<sup>rd</sup> Step

**Packing Facilities, Processing Plants and Cold Storage Facilities** – the sanitation process should be incorporated into the master cleaning schedule where the sanitation program utilizes a bio-foam cleanser and PAA-sanitizer. This process should be integrated in all areas of the facility such as floors, ceilings, walls, refrigeration units, drains, curtains and cold storage rooms. Packing equipment, lines, tables, tools and transportation such as forklifts, trailers, hand jacks, etc. should also fall under this process.

### Chemistry Used:

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# 4<sup>th</sup> Step

Under the FSMA sanitary transportation act, tractor trailers used to convey finished products to distributors or chains must be cleaned and sanitized prior to loading new product and in between each load. A cleaning process is established using PAA as a leave-on sanitizer prior to loading.

### Chemistry Used:

- **GreenClean Alkaline Cleaner®** | 4–8 fl. oz./gallon of water – *Rinsing required*
- **SaniDate 15.0®** | 0.12 fl. oz./gallon of water at 110-130 ppm – *No rinsing required*
- **BioFoaming Agent®** | 5–8 fl. oz./gallon of water



## Field-to-Fork

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Our I.S.P Program is designed to protect against cross-contamination for fruits and vegetables. Proper sanitation is required at each step of the food-safety process.



22 Meadow Street  
East Hartford, CT 06108

**We understand each facility is unique.**  
Please contact your local representative  
for a site evaluation.



LEARN MORE

**Learn more**

1.888.273.3088 | [biosafesystems.com/isp](https://biosafesystems.com/isp)