

## Oilseed Fact Sheet: Processing Regulations

### Reasons for Cleanliness

There are many reasons why the regulations currently in place are important. Since the oils produced are for general consumption, they need to meet the expectations of food production found in any food industry. Diseases and harmful materials, if not protected against, can contaminate the product and endanger the health of customers. As well as giving an operation a bad name in the industry, this can also cause a variety of legal problems which may end in fines or other legal consequences.

### Permitted construction materials

### Production Area Requirements

### Introduction

Are you considering producing edible oils for public consumption as a small-scale oilseed processor? If so then this factsheet is a good place to start. The main focus of this factsheet is to present the regulations and requirements in terms of safety and sanitation for small-scale producers who would like to process edible oils from oilseed.

This factsheet details the different aspects of cleanliness in the workplace when it comes to the processing of edible oils, such as:

- i Workplace surfaces
- i Personal cleanliness
- i Boiling and labeling
- i Pest control



## Oilseed Fact Sheet: Processing Regulations

### Employee Regulations

cleaning resulting in a sanitary operation and proper cleaning of the facility and equipment, as well as proper personal cleanliness in the employees. Floor drains may also be a good idea in case oil is spilled and begins to pool.

The floors, ceilings, and walls should be constructed of smooth surfaces which are easy to clean, and should be kept clean and in good condition. Any distance of the production area. They should contain a sink used only for hand washing, and should have resistant to decay from normal pouring warm water for that purpose. It is important that the restroom be constantly stocked with disposable hand towels, hand soap, and toilet paper.

To prevent accidents involving glass objects, it is important to protect any and all glass objects such as windows, lighting, and doors. Replace as many of these objects as possible with shatter-proof materials. This would include materials such as polycarbonate, lexan, or tempered glass.

It is important that fixtures in the production area also do not contaminate the product. This means installing fixtures such as lighting, ducts and pipes so that condensation doesn't drip onto the product at any stage of its production. On the same note, lighting and ventilation should be adequate keeping the workplace well lit with good airflow.

### Drainage and Sewage

It is important that the water supply and drainage systems are of good quality to allow ease of cleaning and sanitation. It is required that the production area contain a handwashing sink near the entrance, with water of between 100 and 120 degrees Fahrenheit. Floor drains and sewage systems

Restrooms are an important feature which should be within a reasonable distance of the production area. They should contain a sink used only for hand washing, and should have resistant to decay from normal pouring warm water for that purpose. It is important that the restroom be constantly stocked with disposable hand towels, hand soap, and toilet paper. Any restroom should contain a sign which details the proper hand washing methods, and serves as a reminder to wash hands after every contact with unsanitary materials.

### Equipment and Handling

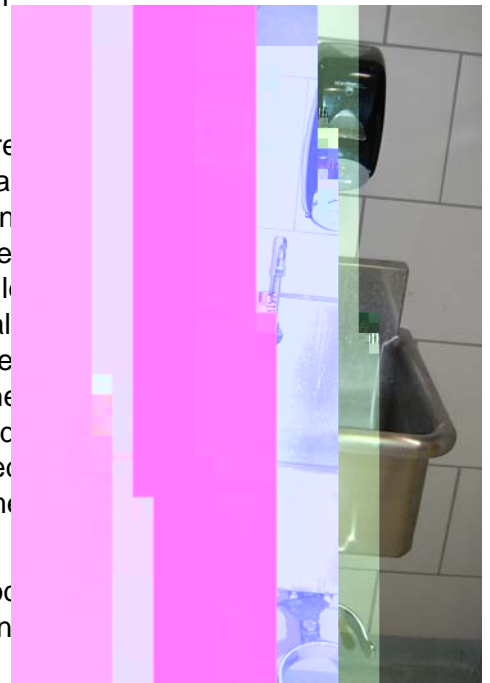
The equipment in the processing area in contact with the product, such as processing, holding, transferring, and filling equipment should be designed for their intended purpose, and should be of the proper quality and material to prevent corrosion. Preferred materials include PVC piping, polished stainless steel, and other food grade plastics. Materials not recommended are copper, brass, and galvanized metals.

The surfaces in contact with the product should be smooth, to prevent buildup and lubricants contaminating the product. They should also be free of dirt, and be accessible to cleaning. Cleaning and sanitation should be done on a regular basis.

When ensuring that the processing area meets sanitation standards, it is not just the facility that must meet standards. Anyone coming into contact with the product or the raw materials needs to maintain a level of cleanliness and protocol.

Personnel involved in the manufacturing of the product, or supervising its production, need to be properly trained to perform their tasks safely and with food safety practices in mind. Personnel involved in contact with the raw or finished product must follow certain regulations regarding clothing. These are:

Personnel must remove jewelry



An example of a hand washing sink with proper signs reminding workers to wash hands after contact with any contaminants.



## Oilseed Fact Sheet: Processing Regulations

before coming into contact with the product, as jewelry can fall into and contaminate it

- x Clothing must be appropriate to maintain cleanliness and prevent contamination
- x Hair nets must be worn on long hair and facial hair, to prevent it from falling into the product
- x Torso hair must be appropriately covered– shirts must be buttoned or closed all the way

Lab coats are a preferable and sanitary outer wear to consider when working with the product, as they provide coverage and prevent contamination.

Not only must personnel wear the appropriate clothing, but they must also maintain a level of personal hygiene expected in a food processing environment. Personnel must properly wash hands

## Oilseed Fact Sheet: Processing Regulations

by state legislation, usually under the state department of agriculture.

To apply for a license to process oil for general consumption in Pennsylvania, use the link to the Pennsylvania Department of Agriculture (PDA) found in the references section.

### Summary

The safety of food production is important, not just for meeting regulations, but for producing a quality product which sells well and brings customers back. When considering the facility in which the oil will be produced, many things matter, such as equipment, space, sanitation, and worker cleanliness. This factsheet reviews these important factors, so that the potential small-time food oil producer can set up a clean, safe, and functional workspace.

### Resources

Penn State food science food entrepreneur site:

<http://extension.psu.edu/food/entrepreneurs/starting-a-business>

Penn State University Creamery Good Manufacturing Practices (to use as a reference):

<http://creamery.psu.edu/plant/dairy-plant-food-safety-plans/Creamery-GMPs.pdf/view>

PA Department of Agriculture licensing page (for applying to get a license):

[http://](#)

