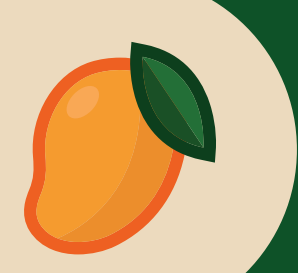


**Kit de capacitação em
segurança dos alimentos
para a indústria de mangas**

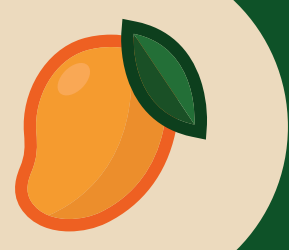
**Práticas de
limpeza e
desinfecção
da indústria de
mangas**



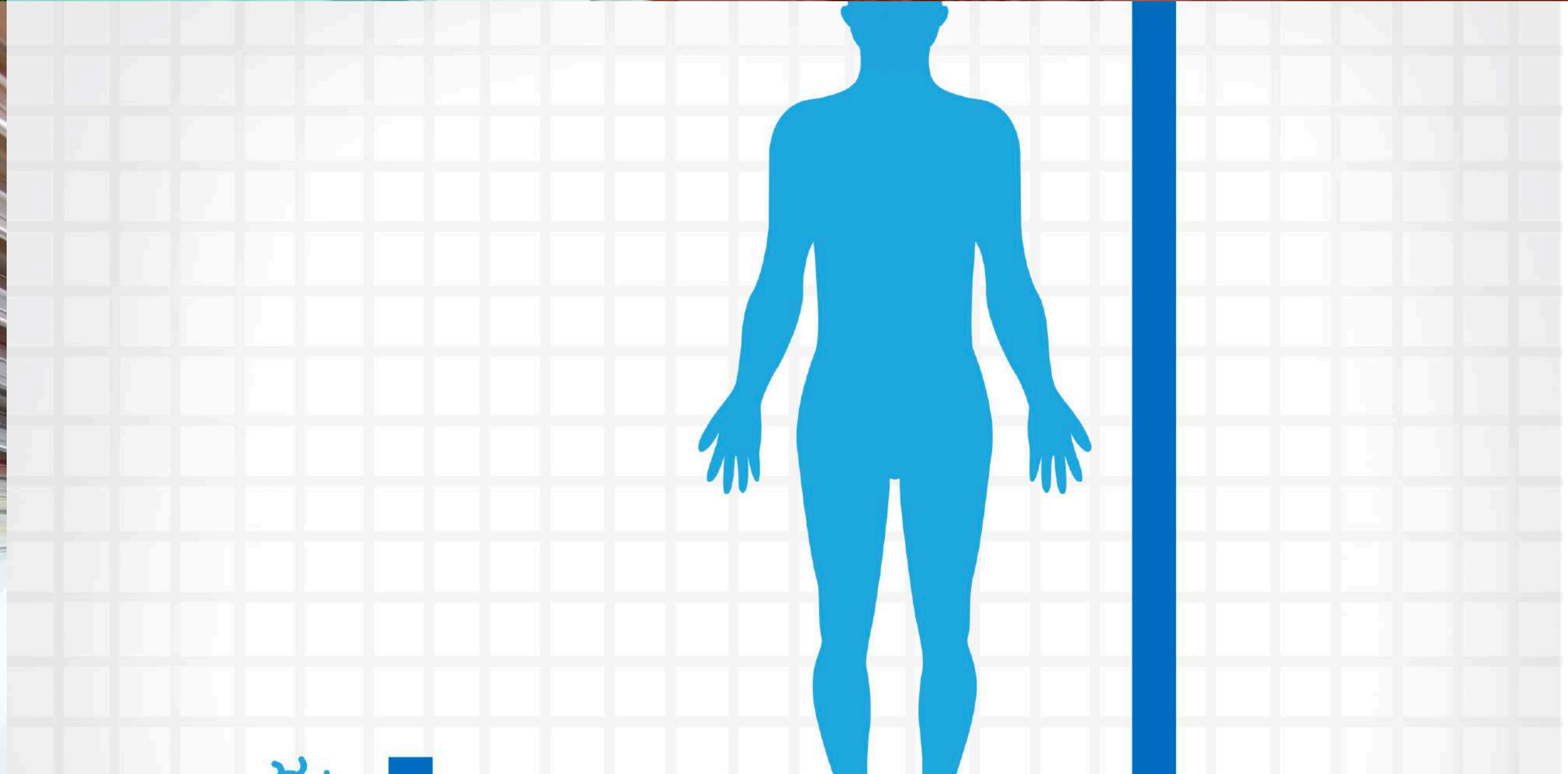
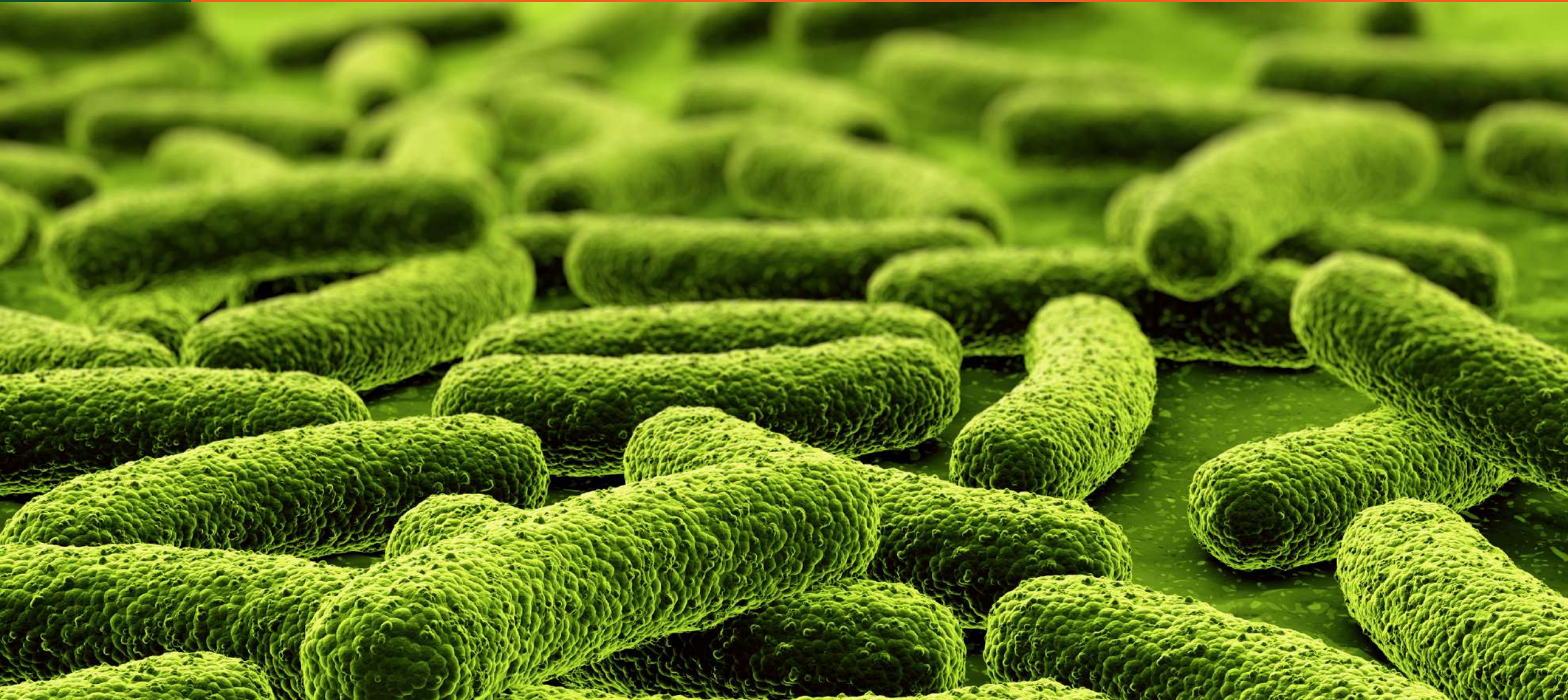


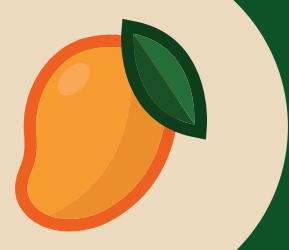
Kit de capacitação de práticas de limpeza e desinfecção da indústria de mangas



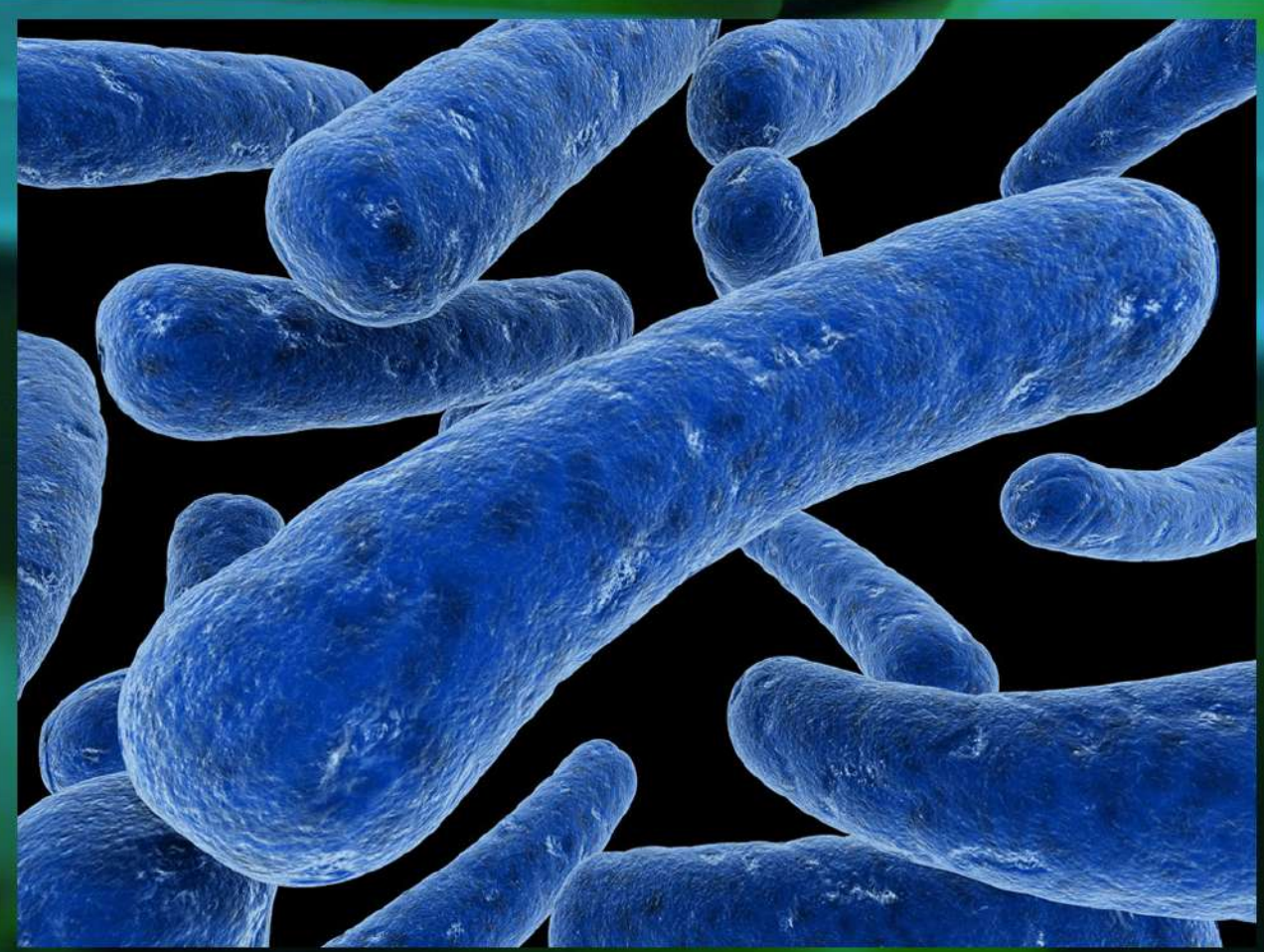


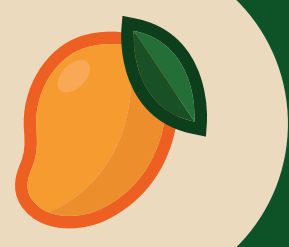
Microrganismos





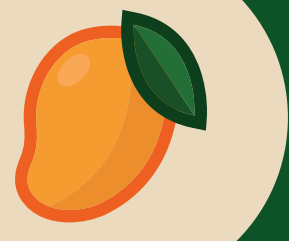
Contaminação cruzada





Higienização





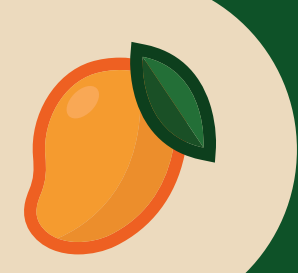
Limpeza



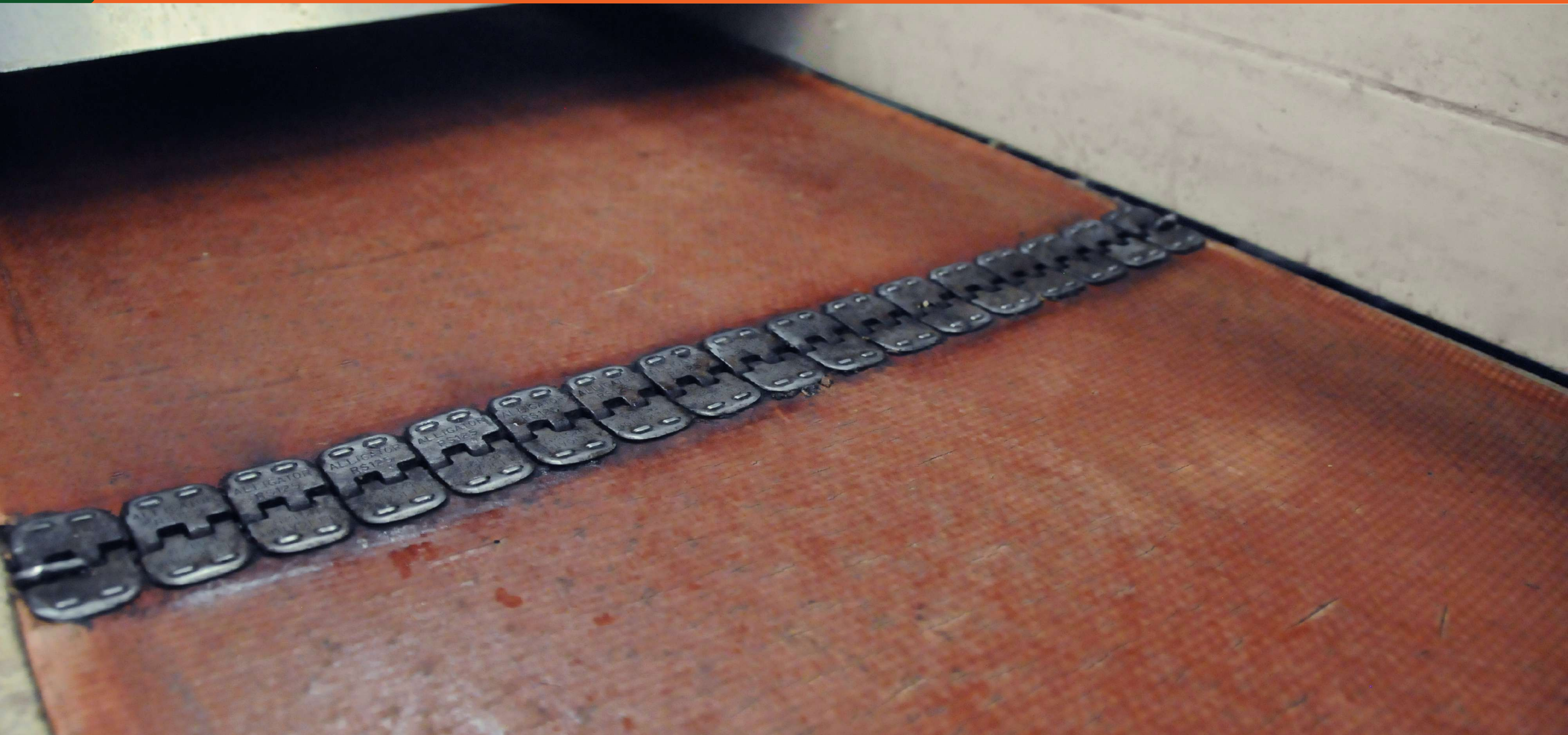


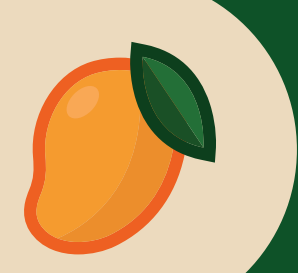
Desinfecção





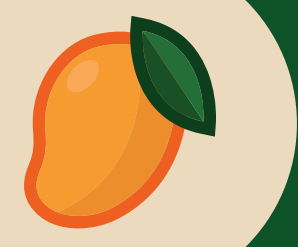
Superfícies de contato direto com os alimentos





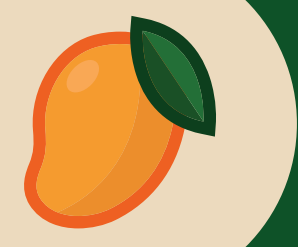
Superfícies de contato direto com os alimentos





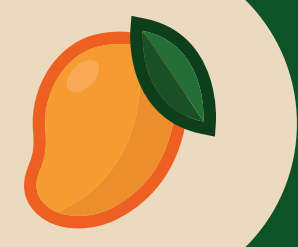
Superfícies de contato direto com os alimentos





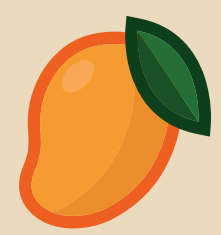
Superfícies de contato direto com os alimentos





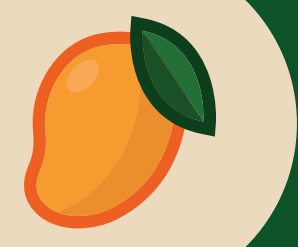
Superfícies de contato direto com os alimentos





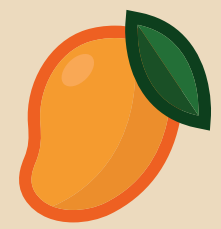
Superfícies de contato direto com os alimentos





Superfícies de contato direto com os alimentos





Superfícies de contato direto com os alimentos



SOCIEDAD DE PRODUCTORES AGROPECUARIOS
DEL VALLE DE TOMATLAN
S. P. R. DE R. L.



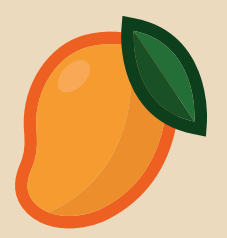
Superfícies de contato indireto com os alimentos





Superfícies de contato indireto com os alimentos





Superfícies de contato indireto com os alimentos





Superfícies de contato indireto com os alimentos





Locais de refúgio





Locais de refúgio





Locais de refúgio





Locais de refúgio





Locais de refúgio



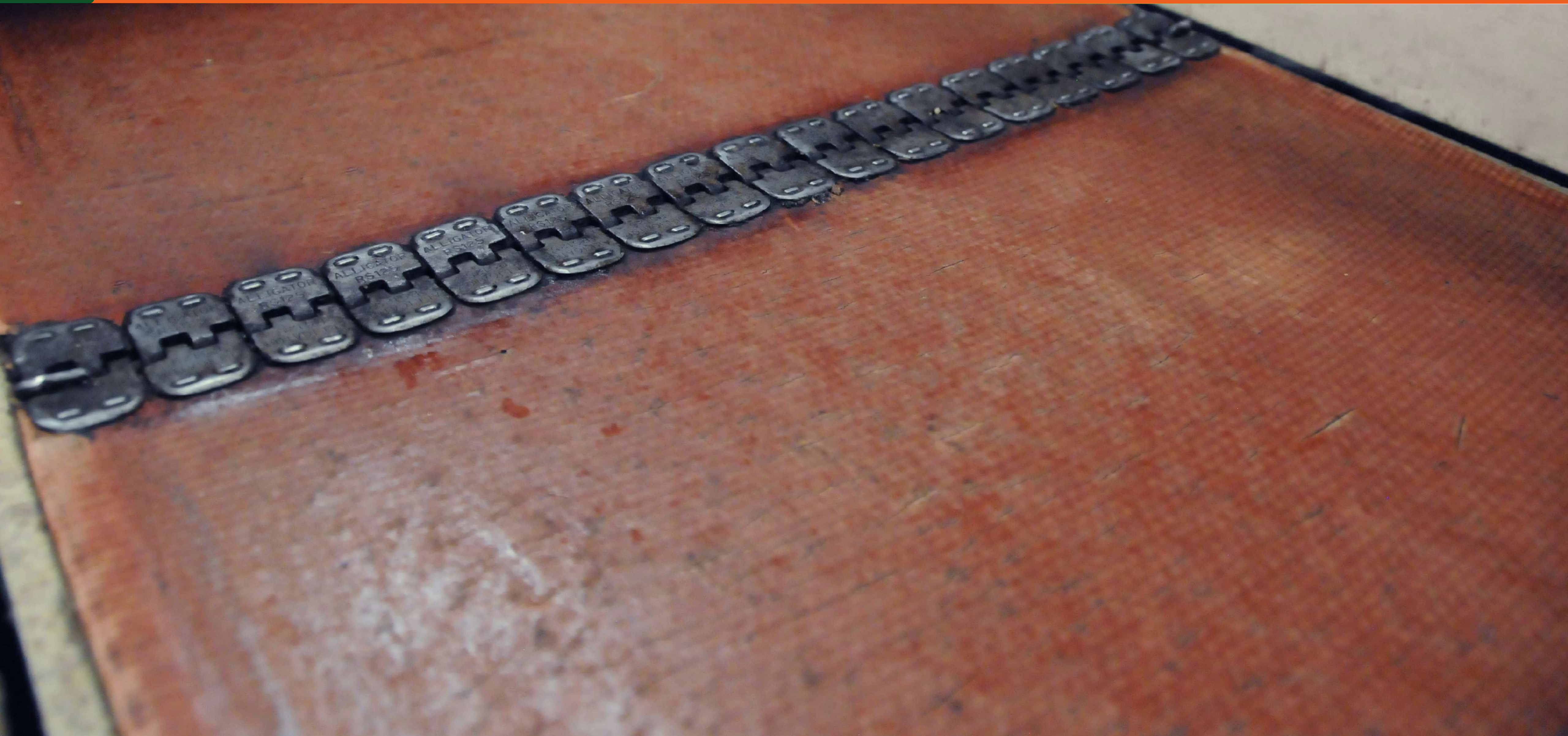


Locais de refúgio





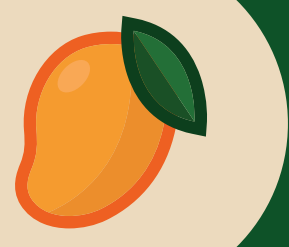
Locais de refúgio





Locais de refúgio





Biofilmes





Programa de limpeza e desinfecção

Calendário
mestre
de limpeza

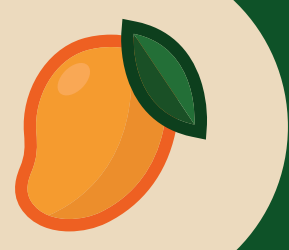
Procedimento Operacional Padrão de Limpeza
(POP-Limpeza)

Monitoramento das atividades de limpeza e desinfecção.

Atividades de verificação

Ações corretivas

Registros



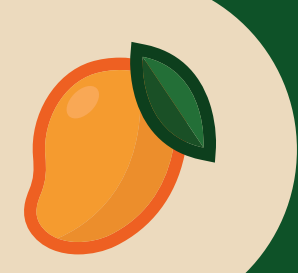
Calendário mestre de limpeza. O que precisa de limpeza e desinfecção?





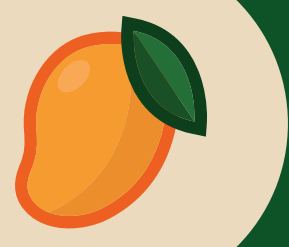
Calendário mestre de limpeza. O que precisa de limpeza e desinfecção?





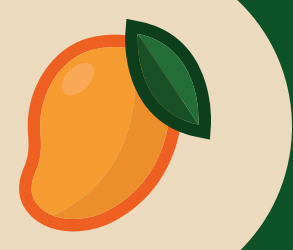
Procedimento Operacional Padrão de Limpeza (POP-Limpeza)





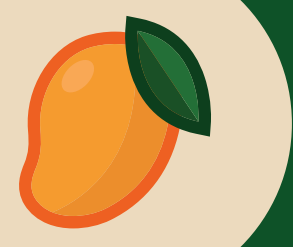
Passos para limpeza e desinfecção dos equipamentos





Passos para limpeza e desinfecção dos equipamentos





Passos para limpeza e desinfeccção dos equipamentos



5



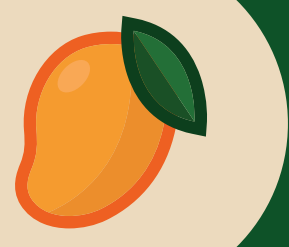
6



7

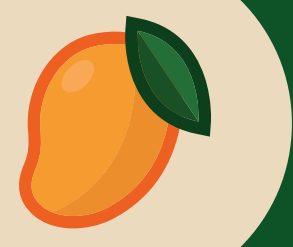


8



1. Preparação das áreas de trabalho e dos equipamentos





2. Remoção de detritos e resíduos





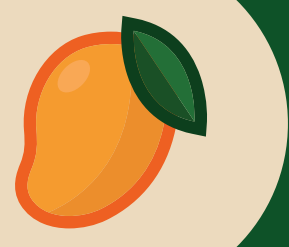
3. Pré-enxágue ou pré-limpeza





4. Limpeza





Produtos de limpeza





Instruções dos produtos de limpeza





5. Enxágue





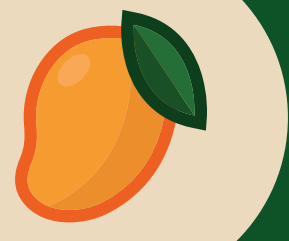
6. Desinfecção





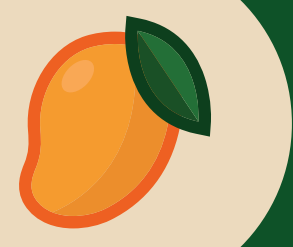
Desinfectantes químicos





7. Secar ao ar livre





8. Remontagem e inspeção do equipamento





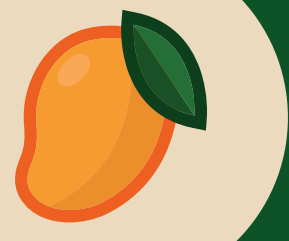
Monitoramento





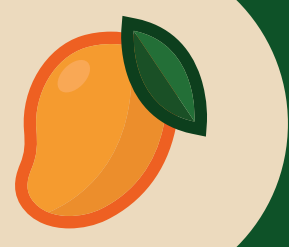
O método do balde





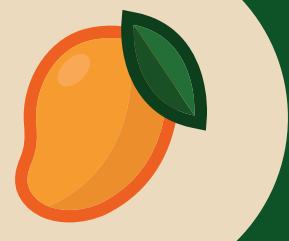
Demonstração





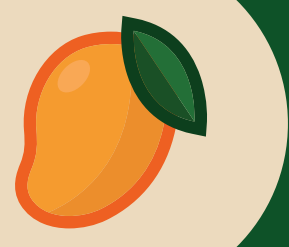
Registros





Registros





Verificação



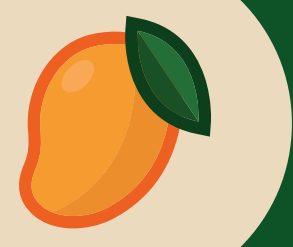
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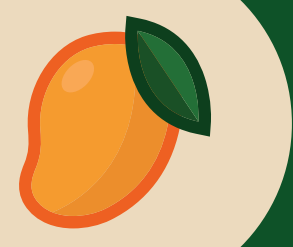


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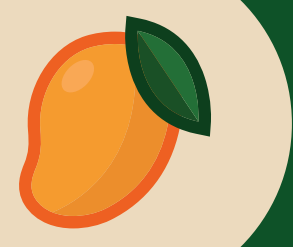
Uso, rotulagem, e armazenamento de produtos químicos





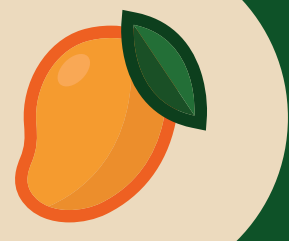
Atividade: medindo a concentração de um desinfetante usando fita teste





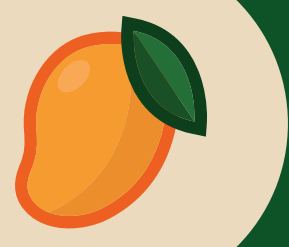
Limpeza e desinfecção de equipamento de colheita





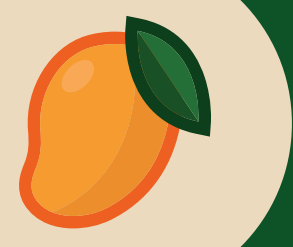
Recipientes para colheita





Equipamento de transporte de mangas





O que aprendemos e qual é meu trabalho?





Práticas de limpeza e desinfecção da indústria de mangas

