



Sanitation Program Summary

Greenwood Associates Inc. is committed to maintaining a robust, science-based Sanitation Program designed to ensure the safety, quality, and regulatory compliance of all products manufactured, handled, or stored within our facilities.

Our Sanitation Program functions as a core prerequisite program within our Food Safety Management System (FSMS) and supports compliance with FDA regulations (including 21 CFR Part 117 and part 120), GFSI-aligned standards, and our internal HACCP Plan.

The following are some of the elements of the Sanitation Program:

- Equipment, tools, and facility spaces kept in a sanitary state
- Environmental Management Program
- CIP and COP methods verified through ATP swabbing and visual inspection
- Master Sanitation schedules and documented cleaning verified via an internal audit
- Monthly facility inspections covering sanitation, GMPs, food safety, equipment condition, and preventive controls
- Allergen Control Program
- Pest control managed by a licensed third-party, with monitoring, documentation, and compliance with organic and regulatory requirements
- Employees receive position-appropriate training with a focus on sanitation and GMP.
- Annual third-party FSSC 22000 surveillance audits



Robert Bundy

FSQA Manager

[Website](#) | [Specs & Nutritional](#) | [Documentation](#)

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