



CEDAR RAPIDS WASH STATION SITE SPECIFIC SOP AND DOCUMENTATION APPENDIX

TABLE OF CONTENTS

REVISION DOCUMENTATION.....	- 2 -
DAILY/WEEKLY SANITATION SCHEDULE.....	- 3 -
ALLERGEN CONTROL.....	4
WATER FLOW DIAGRAM.....	6
DESIGNATED EATING/DRINKING AREAS.....	7
GLASS BRITTLE PLASTIC AUDIT SHEET.....	8
SOP:.....	9
Emergency & Regulatory Agent Contacts	9
Loadout Tanker Rejection	10
Stop Load	11
Bay Conversion to Non-Allergen	12
Cargill Glycerin Wash Procedures	13
Check Valve Verification	17
WASH BAY OPEN DOOR POLICY.....	18
WASH STATION ORGANIZATIONAL CHART.....	19
TRAILER SEGREGATION.....	20
APPROVED CHEMICAL LISTING.....	21

REVISION DOCUMENTATION

<u>Date</u>	<u>Revised Item</u>	<u>Change</u>	<u>By</u>
08/31/09	Site Specific Appendix	Created a site-specific appendix to allow for more fluid adaptation of new polices across the company	Dave Vogt
7/22/13	Update contacts	Updated contacts on relevant forms	Dave Vogt
5/29/13	Approved Chemical List	Created approved chemical list for wash areas	Dave Vogt
4/16/15	Updated contacts	Updated contacts on relevant forms	Howard Sik
4/16/15	Updated Designated Eating/Drinking Areas	Changed "Vehicle Exterior Wash Bay" to "Food Grade Wash Bay"	Howard Sik
8/26/15	Cargill Glycerin Wash Procedures	Added Cargill Glycerin Wash Procedures; pages A11-A14	Howard Sik
6/07/2016	Glass & Brittle Plastic	Reviewed Glass & Brittle Plastic Inventory sheet	Howard Sik
6/21/2016	Daily/Weekly Sanitation Schedule	Moved Daily/Weekly Sanitation Schedule from the SOP & Documentation	Howard Sik
6/21/2016	Cargill Glycerin Wash SOP	Made changes to previous product Cargill Glycerin wash procedures – added pH check after final rinse.	Howard Sik
6/21/2016	Updated contacts	Updated contacts on relevant forms	Howard Sik
6/27/2016	Updated Map	Updated Designated Eating/Drinking Area Map	Howard Sik
6/29/2016	Water Flow Diagram	Revised to reflect additional boiler operation	Howard Sik
6/21/2017	Supplier List	Updated Supplier List	Howard Sik
6/21/2017	Table of Contents	Updated Table of Contents – Auto-go-to page	Howard Sik
7/7/2017	Approved Chemical Listing	Updated & added Location column	Howard Sik
8/22/2017	All	Changed footer from "Uncontrolled" to "Confidential"	Howard Sik
8/22/2017	Posted Pages	For pages that get posted added: printed name, signature and date posted	Howard Sik
4/30/2018	Daily/Weekly Sanitation	Added Drains to weekly requirement	Howard Sik
4/30/2018	Daily/Weekly Sanitation	Changed Circle Chart Temp requirement to Daily	Howard Sik
4/30/2018	Daily/Weekly Sanitation	Added YEAR at the top next to Month	Howard Sik
7/5/2018	Bay Conversion to Non-Allergen	Added	Howard Sik
7/5/2018	Allergen Control	Added	Howard Sik
8/28/2018	Designated Eat/Drink Area	Updated Areas	Howard Sik
8/26/2019	Daily/Weekly San Sch	Added Check Water Softener Operation	Howard Sik
10/1/2019	Contacts	Removed Shannon Lochner form Contacts list	Dave Vogt
11/1/2020	Supplier List	Removed; moved it to Documentation and SOP	Howard Sik
11/1/2020	Approved Chemical List	Updated	Howard Sik
11/1/2020	Daily/Weekly Sanitation	Changed, Circle Chart Temp Verification from Daily to Weekly	Howard Sik
11/2/2021	Daily/Weekly Sanitation	Deleted duplicate, Circle Chart Temp Verification	Howard Sik
12/20/2021	Glass/Brittle Plastic	Changed "Last Inventory Reviewed Date" to "Last Inventory Revised Date"	Howard Sik
12/20/2021	Contact Sheets	Updated Dispatcher and phone number	Howard Sik

DAILY/WEEKLY SANITATION SCHEDULE

Month/Year: _____/_____

Week Beginning: _____

Week Ending: _____

Revised 4/30/2021

Once a task is completed, initial in the box corresponding with the day. See SOP-026 for instructions.

Job Description	Freq.	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Wash Water Filter (Log) (3 Filters)	Daily							
Check Plumbing for Leaks	Daily							
Wash Bay Floors & Bleach	Daily							
Sweep Boiler Rooms	Daily							
Empty Garbage Cans	Daily							
Wash/Clean Aprons	Daily							
Check Spinner Operation per SOP	Daily							
Check Restroom & Supplies	Daily							
Air Comp. Oil & Water Separator	Daily							
Spinner Oil & Water Separator (3)	Daily							
Change Sanitation Solution (Log)	Daily							
Vegetation/Grounds/Litter	Daily							
Check Spinner Pressure Bay 1 (300 psi min)	Daily							
Check Spinner Pressure Bay 2 (300 psi min)	Daily							
Check Spinner Pressure Bay 3 (300 psi min)	Daily							
Check Water Softener Operation	Daily							
Circle Chart Temp Verification	Weekly							
Check Valve Verification	Weekly							
Check Pest Control Operations	Weekly							
Clean Parts Sink	Weekly							
Brittle Plastic/Glass Inventory	Weekly							
Hardness Test (Record Level (> 200ppm))	Weekly							
Fresh Water Filters (Log)	Weekly							
Check Free Chlorine (Record Level)	Weekly							
Air Filters	Weekly							
Check Facility Drains	Weekly							
Supervisor Sign off	Daily							
Date	Comments	Corrective actions					Exp Comp Date	

ALLERGEN CONTROL

Revised 7/5/2018

Scope: This plan has been established for CVI wash stations to control the cross-contact of allergens during CVI and outside company trailer washes. This plan shall be adhered to by all CVI wash techs or any individual involve in washing trailers. All CVI employees are responsible for controlling allergens in the facility.

Safety: Food allergens may cause immune system responses that range from discomfort to life threatening reactions. Allergen cross-contamination in the trailer wash process is a serious food safety hazard and could cause injury or death to the public that eventually consume product that CVI haul. For that reason, previous product must be verified for each food-grade wash to ensure cross-contamination does not occur.

Recognized Allergens (common allergens seen in the wash process):

Cereals containing gluten (i.e. barley, oat, rice, rye, wheat, etc.)	Peanuts / peanut products	Soybean / soy products
Tree nuts (i.e. almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pine nut pistachio, walnut, etc.)	Milk and dairy products	Crustaceans, mollusks, and their products
Other allergens (i.e. buckwheat, celery, cottonseed, mustard, mustard seed, lupin, sesame seed, sunflower seed	Fish and fish products	Eggs and egg products

Previous Product Verification:

- CVI food-grade trailers; wash techs must verify in TMW the *three* previously hauled product to determine the type of wash required
- Outside company trailers; three previous bills of lading showing previous products hauled must accompany the trailer at the time of the wash so type of wash can be determined.

Bay Housekeeping and Cleaning:

- Allergen washes only take place in the food-grade bay
- No allergens will be introduced into the sweetener bay(s)
- Each food-grade bay will have two storage areas:
 - One for allergen only gloves, brushes, buckets etc.
 - One for non-allergen
- At no point will equipment used for allergen cleaning be comingled with non-allergen equipment
- Before a non-allergen trailer is washed the whole food-grade bay and its equipment must be thoroughly cleaned, rinsed, and sanitized with 100-200 sanitizing solution.
- All allergen previous product that creates deposits on the food-grade bay floor must be clean up right away to avoid tracking into the sweetener bay.

Hygiene:

- Any gloves used in the wash process must be dedicated to that type of wash to prevent cross-contamination (see picture at the end of this section).
- ALL personnel will wash their hands after handling allergen product to avoid cross-contamination. Glove usage does not exempt this requirement.

- Hand wash sinks shall be made available in proximity of the food-grade bay. Sinks will have warm water, soap, disposable hand towels and a closeable trash container.
- Vending machines and employee breakrooms may contain allergenic products. All food and beverages will be kept in only authorized eating and drinking areas as per this document. Signs will be posted to notify employees to wash hands prior to entering wash bays to prevent the spread of allergens.

Training:

- All new wash station employees shall be provided allergen training.
- All wash station employees shall be provided annual refresher training on the wash bay specific control plan and overall allergen awareness, to include online training.

This picture depicts the color of glove and where it can be used:

Dark Green: Sweetener Bay Only

Turquoise: Food Grade Bay – Non-allergen (starch)

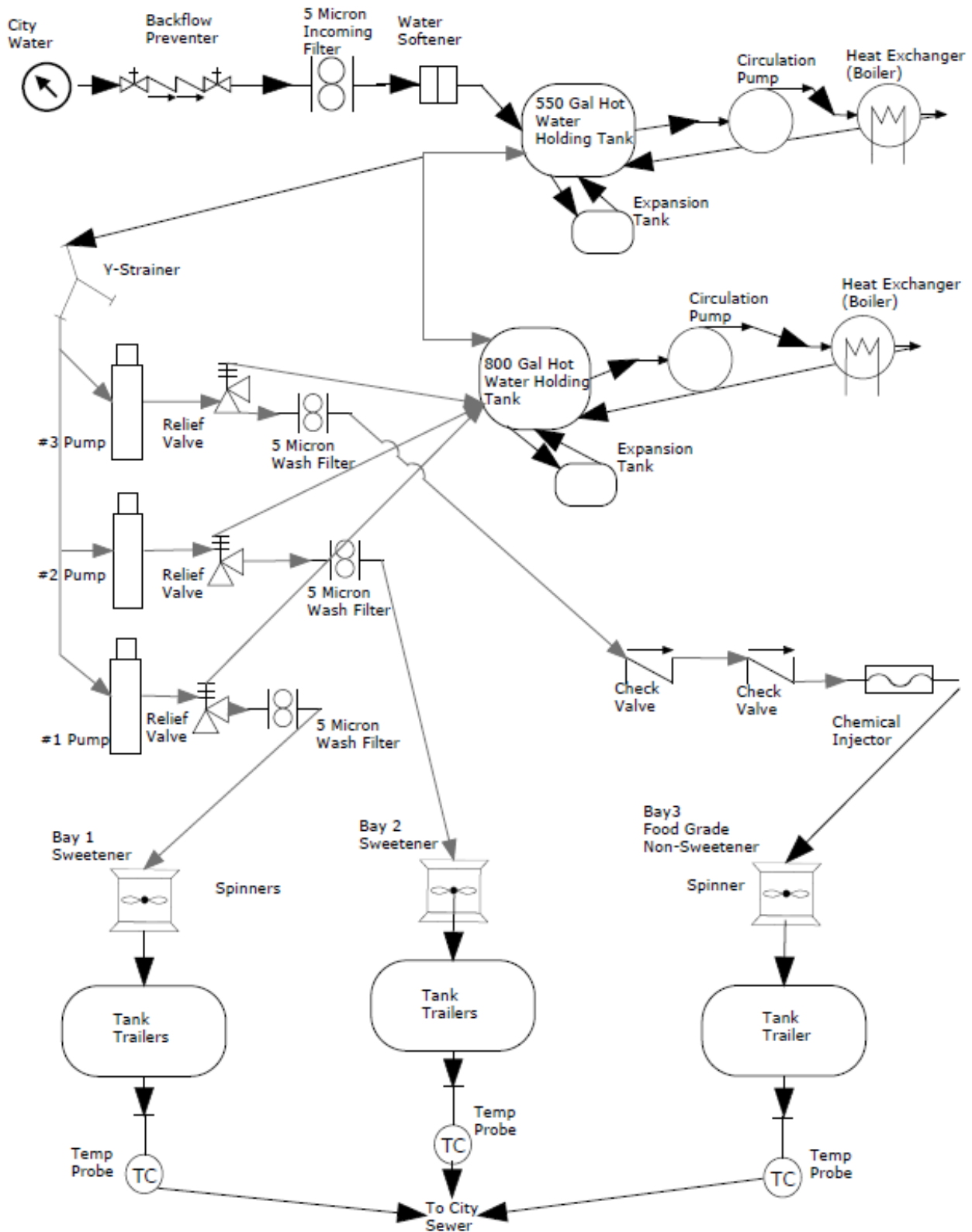
Orange: Food Grade Bay when previous product is an allergen



WATER FLOW DIAGRAM

Revised
06/29/2016

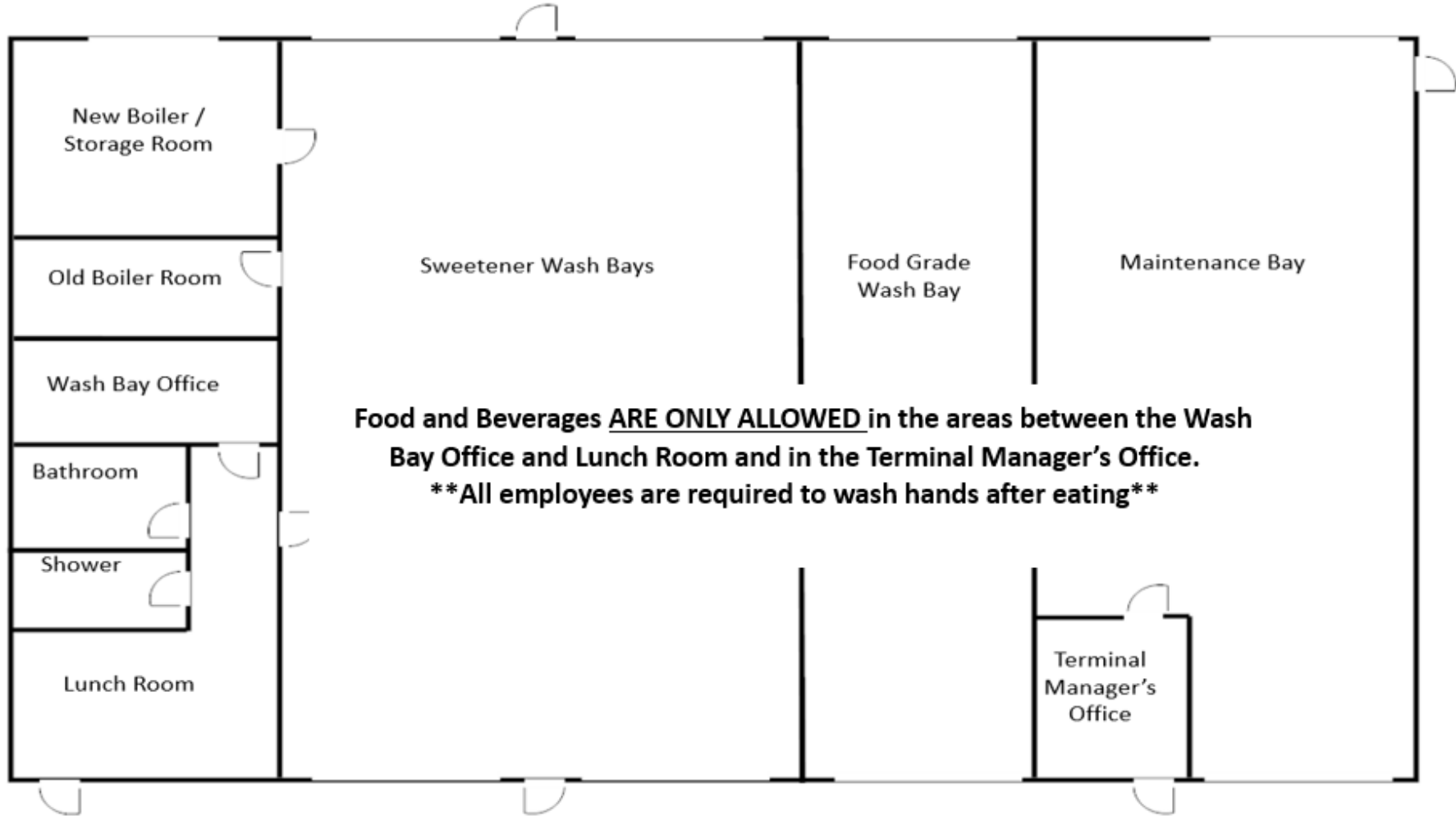
By
Howard Sik



DESIGNATED EATING/DRINKING AREAS

Revised
8/28/2018

By
Howard Sik



If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

GLASS BRITTLE PLASTIC AUDIT SHEET

Any discrepancies or changes must be noted in the comments section. Should any item or piece of an item be unaccounted for, refer to the Glass/Brittle Plastic Policy of this manual.

Date:		Inspected By:		
Last Inventory Revised Date:		06/07/16		
<u>Item</u>	<u>QTY</u>	<u>Status</u>	<u>Intls</u>	<u>Comments/Corrective Action</u>
Windows – North Wall Wash Bay	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – South walk door	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – North Office Wall	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – Office door	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – Break room doors	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – North wall break room	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Window – West side break room	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Light - break room	4	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Light – Hallway	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Lights – Office	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Lights – Restroom	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Lights – Shower room	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Shower door	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
TV Screen	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Microwave Door	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Bug zapper lights	4	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Mirror Restroom	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Mirror Shower Room	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Exit Signs (In wash bays)	4	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Lights Bay 3	4	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Safety Lights Bay 3	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
PH Monitor Cover Bay 3	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Lights Sweetener Bays	11	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Safety Lights Sweetener Bays	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Water Pressure Gauge Sweetener Bays	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Plexi Glass Window Covers Sweetener Bays	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Air Pressure gauge catwalk	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Water Pressure gauge catwalk	2	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Picture in hallway	1	<input type="checkbox"/> Present/Intact <input type="checkbox"/> Missing/Broken		
Corrective actions have been completed. Signature _____				

Wash Station Supervisor must complete a monthly audit of the production areas.

SOP:	Emergency & Regulatory Agent Contacts		
LOCATION:	Cedar Rapids Terminal	REVISED:	12/20/2021
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

This list covers

- Medical
- Fire
- Crime
- Food Safety
- Regulatory Agents

AMBULANCE: 911

Mercy Medical Center
 701 10th St SE
 Cedar Rapids, IA 52403
 (319) 398-6011

Fire Department & Police: 911

IN CASE OF EMERGENCY SPILL CALL

Brian Essington	Dispatcher	Cell	(320) 267-5518
Nathan Viessman	Terminal Manager	Office	(319) 399-1818
		Cell	(507) 380-8730
David Vogt	Director Spec Prj	Cell	(507) 829-2626

If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

SOP:	Loadout Tanker Rejection		
LOCATION:	Cedar Rapids Terminal	REVISED:	12/20/2021
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

Cliff Viessman, Inc has set forth policies and procedures designed to eliminate the potential for a trailer rejection at customer’s loadout, but it is necessary to address the duties of personnel should this event occur. If a trailer is rejected at the loadout facility, it is important that the following procedures are followed so that the customer can receive the product as soon as possible.

1. Notify dispatch immediately and advise them of the situation.
2. Head back to the wash station for a complete wash again.
3. Dispatch must inform customer or reroute trucks in order to meet delivery time.
4. Dispatch must notify Wash Station Supervisor.
5. Wash Station Supervisor will investigate incident and develop policies to prevent it from happening again.
6. Wash Station Supervisor will then send a copy of findings to the Project Manager for review and decision on the best solution available.

Brian Essington	Dispatcher	Cell	(320) 267-5518
Nathan Viessman	Terminal Manager	Office	(319) 399-1818
		Cell	(507) 380-8730
David Vogt	Director Spec Prj	Cell	(507) 829-2626

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If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

SOP:	Stop Load		
LOCATION:	Cedar Rapids Terminal	REVISED:	12/20/2021
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The following SOP must be followed in the event of an actual or potential syrup tanker contamination that has been identified after the tanker has left the facility. It is crucial that the following items are done as soon as possible. Timely handling of a potential or actual contamination can prevent contaminated products and customer dissatisfaction. It is the responsibility of any employee who discovers a contamination to set in action the following procedure. As stated in CVI’s employee empowerment statement, no employee will receive reprimand for trying adhering to procedure and/or stopping a contaminated load.

1. If the trailer has recently left for load-out, call load-out personnel and advise them not load the trailer and have the driver bring it back for an appropriate wash.
2. Contact dispatch immediately. This means day or night. All dispatcher’s office, home and cellular phone numbers have been provided to you. Make sure that you have the necessary information to give to dispatch. CVI has 2 corn syrup dispatchers; both have sufficient knowledge to handle the situation.
3. Contact customers load-out and notify them of the situation. This will normally be handled by dispatch, but if you can not contact dispatch, notify customer immediately.

Brian Essington	Dispatcher	Cell	(320) 267-5518
Nathan Viessman	Terminal Manager	Office	(319) 399-1818
		Cell	(507) 380-8730
David Vogt	Director Spec Prj	Cell	(507) 829-2626

If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

SOP:	Bay Conversion to Non-Allergen					
Version:	11.0	Document:	SSOP-004	Marshall, MN	REVISED:	05/11/18

This procedure is to be used any time a non-allergen trailer is to be washed in the food grade bay.

Check off the box to the left after each task or process is completed.

Once completed, sign the bottom and file with the wash ticket

Before the trailer is pulled in the bay

- Put all of the tools used to wash trailers in the allergen cabinet in that is in the bay
 - Brushes (exterior & interior), gloves, tools, etc used on allergen trailers
 - These items are orange

- Wash the spinner and sanitize

- Wash down the bay

- Wash off your boots

- Wash your hands

- Utilize the non-allergen gloves located in the non-allergen cabinet.
 - Turquoise color

- After the wash return the turquoise colored gloves to the non-allergen cabinet

Trailer Number

Wash Tech (Print)

Date

SOP:	Cargill Glycerin Wash Procedures		
LOCATION:	CVI Wash Stations	REVISED:	06/21/16
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

Before you start the wash, review the BOL for previous product.

If the BOL ***DOES NOT*** say Cargill USP Kosher Food Grade Glycerin you must give the trailer a ***double detergent/caustic*** wash.

If the previous product ***WAS*** Cargill USP Kosher Food Grade Glycerin, then just a ***single detergent/caustic*** wash is required.

Use the correct procedures below based on previous commodity:

- Cargill Glycerin
- Not Cargill Glycerin

SOP:	Cargill Glycerin Wash Procedures		
LOCATION:	CVI Wash Stations	REVISED:	06/21/16
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

IF PREVIOUS PRODUCT WAS CARGILL GLYCERIN:

1. Place spinner in trailer. Turn on hot water.
2. Spray off the dome area with hot water.
3. Pump Box
 - a. Loosen the back-valve nut enough to let water out
 - b. Loosen nuts on the face plate of the pump
 - c. Loosen the elbow on the discharge elbow on the pump
4. Hoses
 - a. Pull both hoses out
 - b. Pull the hose gaskets out and brush the end of the hoses with detergent soap and spray off with hot water
 - c. Scrub the gaskets with detergent and brush
 - d. Put gaskets back in hose
 - e. Hook the hoses together
5. Rinse the trailer for 15 minutes.
6. After 15 minutes switch to low heat at switch on catwalk.
7. Monitor the discharge temperature until it gets down to 165 degrees.
8. Turn on the detergent/caustic
 - a. Let detergent/caustic run for 15 min.
 - b. Turn off detergent/caustic
9. Rinse for 10 minutes on low heat.
10. Turn the boiler back to high heat.
11. Drain the parts wash sink to drain out the detergent.
 - a. Spray off all the parts with hot water then brush with soap and place in parts sink
12. Hook up the backflush to the pump and flush for 15 minutes.
13. Monitor the discharge temperature. Once it reaches 180 degrees, wash for 15 minutes.
14. Compare pH Levels – Use pH Test Strips
 - a. Test the pH of the water at the hand wash sink
 - b. Test the pH of the water coming out of the trailer
 - c. If they are the same go to next step; if they are not the same, continue rinsing until they are the same pH (this means all of the detergent/caustic has been removed)
15. Put air drier in the trailer and dry until all of the water is removed.
 - a. Anywhere from 20 min to an hour
 - b. While trailer is drying lift the hoses 4-5 times to make sure all of the water is out
 - c. Remove the face plate from the pump—let dry
 - d. Check dome gasket
16. Button up the trailer as normal.

SOP:	Cargill Glycerin Wash Procedures		
LOCATION:	CVI Wash Stations	REVISED:	06/21/16
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

IF PREVIOUS PRODUCT WAS NOT CARGILL GLYCERIN:

1. Place spinner in trailer; turn on hot water
2. Close air valve when water isn't hitting the top of the spinner. Doing this will make sure you don't get hit in the face with hot water
3. Pump box
 - a. Loosen the back-valve nut enough to let water out.
 - b. Loosen nuts on the face plate of the pump
 - c. Loosen the elbow on the discharge elbow on the pump
4. Hoses
 - a. Pull both hoses out
 - b. Pull the hose gaskets out and brush the end of the hoses with detergent soap and spray off with hot water
 - c. Scrub the gaskets with detergent and brush
 - d. Put gaskets back in hose
 - e. Hook the hoses together
 - f. Hook hoses up to the trailer and oil separator
5. Leave the hoses hooked up to the separator for 20 minutes
 - a. After taking the hose off the separator, lay the end of the hose on the bumper of the trailer with the hose end pointing up
 - b. Monitor the water coming out of the hose
 - c. Once the water has come clear (no rainbow colors); If there is still oil in the water, hook back to the oil separator again and check in a few minutes
 - d. Keep checking until water runs clean
6. Switch to low temperature at top of catwalk.
7. Hook the hose to the parts sink
8. Let the trailer get down to 165 degrees
9. Turn on the detergent/caustic
 - a. Let detergent/caustic run 15 minutes
 - b. Turn off detergent/caustic
10. Drain the parts wash sink to drain out the detergent/caustic
11. Rinse the trailer for 15 minutes
 - a. Spray off all the parts with hot water then brush with soap and pace in parts sink
12. After 15 minutes of rinsing, turn on the detergent/caustic
 - a. Let detergent/caustic run for 15 minutes
 - b. Turn off detergent/caustic
13. Rinse at low heat for 10 minutes

SOP:	Cargill Glycerin Wash Procedures		
LOCATION:	CVI Wash Stations	REVISED:	06/21/16
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

14. Turn the boiler back to high heat
15. Drain the parts wash sink to drain out the detergent/caustic
16. Hook up the backflush to the pump and flush for 15 minutes
17. Once the discharge gets up to 180 degrees or more wash for 15 minutes
18. Compare pH Levels – Use pH Test Strips
 - a. Test the pH of the water at the hand wash sink
 - b. Test the pH of the water coming out of the trailer
 - c. If they are the same go to next step; if they are not the same, continue rinsing until they are the same pH (this means all of the detergent/caustic has been removed)
19. Put air drier in the trailer and dry until all water is removed
 - a. Anywhere from 20 minutes to an hour
 - b. While trailer is drying lift the hoses 4-5 times to make sure all of the water is out
 - c. Remove the face plate from the pump and let dry
 - d. Check dome gasket
20. Button up the trailer as normal

If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

SOP:	Check Valve Verification		
LOCATION:	Cedar Rapids Terminal	REVISED:	07/16/2010
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>			

The check valve operation must be verified weekly and done so following the procedure below.

1. Shut down the washing pumps.
2. Close the valve prior to the check valve. This is the first valve after the pipe comes through the wall.
3. Open the drain valve located on the bottom of the water feed line. Water will drain out of the line.
4. Close the valve to the spinner valve.
5. Open the chemical injection valve. This line has city water pressure to it. Opening the valve allows city water pressure to push back against the check valves.
6. Make sure that no water drains out of the line.
7. If water does drain out, do not wash any more trailers and contact the Wash Station Manager.
8. The wash station manager will repeat the process for verification and then repair/replace the check valve.
9. No further bay 3 washing can occur until the check valve is repaired.
10. If no water drains out, close the chemical injection line, close the drain valve.
11. Document any findings on the daily sanitation schedule.

WASH BAY OPEN DOOR POLICY

LOCATION: CVI Wash Stations	REVISED: 07/31/12
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Doors may be open during normal business hours of operation to ensure the temperature inside the wash bays does not become so high that it creates an unhealthy environment for the operators. Due to the location, and length of the trailers, the open doors do not create a risk to the sanitary status of the trailers being washed

Doors are to be closed if any of the following occur

- Inclement weather or threat of
- Presence of birds
- Other circumstances from the outside that could adversely affect the wash or potentially contaminate the trailer.

WASH STATION ORGANIZATIONAL CHART

Director of Special Projects
Corporate Level

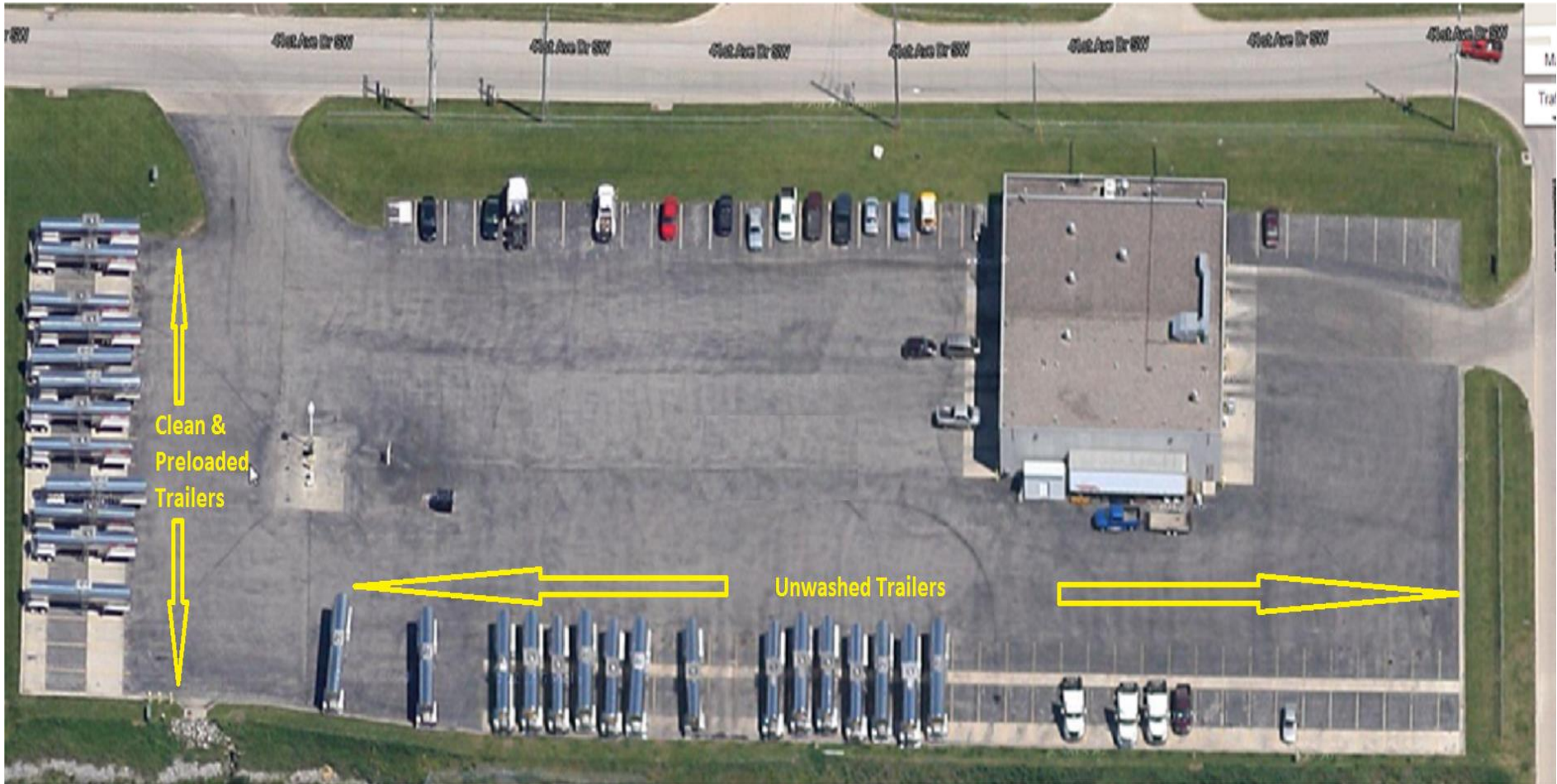
Compliance Manager
Corporate Level

Terminal Manager
Wash Station Level

Wash Station Supervisor
Wash Station Level

Wash Tech
Wash Station Level

<h1 style="margin: 0;">TRAILER SEGREGATION</h1>		
REVISED:	09/06/2013	
<i>Hard copies are not controlled documents. All controlled documents are write-protected files.</i>		



If printed and posted, below must be completed		
Name (Printed)	Signature	Date Posted

APPROVED CHEMICAL LISTING

Revised 11/01/2020

Manufacturer	Name of Product	Product Use Description	Location of Use
C-Aire	Compressor Oil ISO 68	Lubricant	Boiler/Maint Room (Compressor)
C-Aire	Full Synthetic Compressor Oil 10287	Lubricant	Boiler/Maint Room (Compressor)
Clorox	Bleach 5813-50	Cleaner/Disinfectant	Sweetener Wash Bays (sanitation solution)
Ingersoll Rand	T30 Food Grade Oil	Lubricant	Wash Bays (oil/water separator)
Zep	FS Anti Microbial Hand Cleaner 0901	Cleaner	Restroom
Solutions ²	CT9009 Aluma Shine Concentrate	Cleaner	Wash Bays (trailer exterior)
Solutions ²	512-029 Commercial Vehicle Wash	Cleaner	Wash Bays (trailer exterior)
Solutions ²	522-038 Fleet Wash	Cleaner	Wash Bays (trailer exterior)
Solutions ²	522-040 Clear Sky Wash & Wax	Cleaner	Wash Bays (trailer exterior)
Solutions ²	512-035 Internal Tank Cleaner	Cleaner	Food Grade Wash Bay (trailer interior)
Solutions ²	512-043 Supernova Detergent	Cleaner	Wash Bays (trailer exterior)
Solutions ²	512-047 AlumaFlash 70	Cleaner	Wash Bays (trailer exterior)
Solutions ²	512-048 AlumaFlash PRO	Cleaner	Wash Bays (trailer exterior)
Solutions ²	624-007 Caustic Soda Beads - Granular	Cleaner	Food Grade Wash Bay (trailer interior)

If printed and posted, below must be completed

Name (Printed)	Signature	Date Posted