

# Mushroom Farm Sanitation Inspection Checklist

Date of Inspection:		Inspector Name:	
Farm Name/Location:		Supervisor:	

## General Sanitation

Item	Status (Yes/No/N.A.)	Comments
Floors clean and free of debris		
Walls and surfaces free of mold/contamination		
Proper ventilation maintained		
Tools and equipment clean and sanitized		
Hand washing facilities accessible		

## Growing Rooms

Item	Status (Yes/No/N.A.)	Comments
Growing trays/beds clean and in good condition		
No visible pests or contamination		
Temperature and humidity controls operational		

## Harvest & Storage Areas

Item	Status (Yes/No/N.A.)	Comments
Harvesting tools clean and stored properly		
Storage areas clean and organized		
Harvested mushrooms protected from contamination		

## Personnel Hygiene

Item	Status (Yes/No/N.A.)	Comments
Workers wear clean uniforms/protective clothing		
Proper handwashing procedures followed		
No eating/drinking in production areas		

## Pest Control

Item	Status (Yes/No/N.A.)	Comments
Pest control measures in place and documented		
No signs of rodents/insects in facility		

Inspector Signature:

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Supervisor Signature:

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