

# Food Processing Plant Sanitation Checklist

Date:

Inspector:

## General Facility

Area / Task	Check	Comments
Floors clean & free of debris	<input type="checkbox"/>	<div></div>
Walls & ceilings clean	<input type="checkbox"/>	<div></div>
Lighting fixtures clean & operating	<input type="checkbox"/>	<div></div>
Doors & windows in good repair	<input type="checkbox"/>	<div></div>

## Equipment & Utensils

Item	Check	Comments
Machines cleaned & sanitized	<input type="checkbox"/>	<div></div>
Utensils washed & stored properly	<input type="checkbox"/>	<div></div>
Sinks clean & free of residue	<input type="checkbox"/>	<div></div>

## Employee Hygiene

Requirement	Check	Comments
Proper handwashing observed	<input type="checkbox"/>	<div></div>
Protective clothing worn	<input type="checkbox"/>	<div></div>

No jewelry or watches in processing area	<input type="checkbox"/>	<input type="text"/>
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### Restrooms & Handwashing Stations

Item	Check	Comments
Restrooms clean & stocked	<input type="checkbox"/>	<input type="text"/>
Handwashing stations functional	<input type="checkbox"/>	<input type="text"/>
Soap & sanitizer available	<input type="checkbox"/>	<input type="text"/>

### Pest Control

Inspection Point	Check	Comments
No evidence of pests	<input type="checkbox"/>	<input type="text"/>
Doors/windows sealed properly	<input type="checkbox"/>	<input type="text"/>

### Additional Notes