

Food Processing Plant Pollution Prevention Checklist

Facility Name:

Date:

Completed by:

1. Raw Material Storage & Handling

Checklist Item	Compliant	Corrective Action Needed	Comments
Raw materials stored to minimize spills and contamination			
Storage areas inspected and maintained regularly			
Spill containment measures in place			

2. Process Operations

Checklist Item	Compliant	Corrective Action Needed	Comments
Processes optimized to reduce waste generation			
Water and energy use monitored and reduced where possible			
Equipment maintained to minimize leaks and loss			

3. Cleaning & Sanitation

Checklist Item	Compliant	Corrective Action Needed	Comments
Cleaning chemicals handled and stored properly			
Water use for cleaning minimized			
Procedures prevent wash water from reaching storm drains			

4. Waste Handling & Disposal

Checklist Item	Compliant	Corrective Action Needed	Comments
Solid waste segregated for recycling or proper disposal			

Liquid waste managed and treated prior to discharge			
Organic waste evaluated for reuse or composting			

5. Air Emissions Control

Checklist Item	Compliant	Corrective Action Needed	Comments
Odors and emissions monitored and controlled			
Ventilation and filtration systems maintained			

6. Spill Prevention & Response

Checklist Item	Compliant	Corrective Action Needed	Comments
Spill kits accessible and stocked			
Staff trained in spill response procedures			

Additional Notes

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