

Meat Processing Plant Inspection Checklist

Facility Information

Plant Name	<div></div>	Date	<div></div>
Location	<div></div>	Inspector	<div></div>

Checklist

Inspection Item	Compliant	Non-compliant	Comments
Building maintenance: floors, walls, ceilings in good condition	<div></div>	<div></div>	<div></div>
Sanitation: cleaning schedules followed and documented	<div></div>	<div></div>	<div></div>
Employee hygiene and PPE compliance	<div></div>	<div></div>	<div></div>
Equipment cleanliness and maintenance	<div></div>	<div></div>	<div></div>
Temperature controls of storage and processing areas	<div></div>	<div></div>	<div></div>
Waste management and pest control	<div></div>	<div></div>	<div></div>
Product traceability and labeling	<div></div>	<div></div>	<div></div>

Additional Observations

Inspector Signature