

# Bakery Sanitation Compliance Form

Bakery Name

Location

Date

Inspector Name

## Sanitation Checklist

Item	Compliant	Notes
Food contact surfaces clean and sanitized	<input type="text"/>	<input type="text"/>
Handwashing facilities available & stocked	<input type="text"/>	<input type="text"/>
Employee hygiene practices followed	<input type="text"/>	<input type="text"/>
Floors, walls, and ceilings clean	<input type="text"/>	<input type="text"/>
Proper waste disposal	<input type="text"/>	<input type="text"/>
Equipment properly stored and maintained	<input type="text"/>	<input type="text"/>

Additional Comments

Inspector Signature

