

Dairy Processing In-Process Inspection Checklist

Date:

Line / Area:

Inspector Name:

Inspection Items

Check Item	Yes	No	N/A	Comments
Milk received at correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Storage tanks cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Pasteurization temperatures maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Equipment functioning correctly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
CIP records up to date	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Packaging materials clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Finished product cooled properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Personal hygiene protocols followed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>

Additional Observations

Inspector Signature Supervisor Signature