

## Food Production Sanitation Log

Standard	Daily Results. ✓ = acceptable; X = unacceptable; NA= not applicable. Initial each section.						
At the Start of Processing	Date:	Date:	Date:	Date:	Date:	Date:	Date:
1. Food contact surfaces are in good order.							
2. Food contact surfaces were cleaned and sanitized after last use.							
3. Equipment and utensils are in good repair, clean and sanitary.							
4. Indirect food-contact surfaces (floors, refrigerators, etc) are clean and in good working order.							
5. Cleaners, sanitizers, pesticides and other chemicals are properly labeled and stored separately from food.							
6. Food containers and packages are stored to protect from contamination.							
7. Food containers are cleaned before being used (mechanical washer specified).							
8. Ingredient storage areas are maintained to prevent direct or indirect contamination of food.							
9. Water used in food processing is from an approved source and meets standards.							
INITIALS							
Operational – Hygiene							
1. No person with illness and/or open/infected wounds is allowed to handle foods or be in contact with food-contact surfaces.							

<b>Operational - Hygiene</b>	Date:						
2. Employees do not wear jewelry (other than secured wedding bands) or cosmetic items that could contaminate product.							
3. Employees wear clean garments, hair restraint, and gloves (ready-to-eat foods).							
4. Employees wash hands properly after using bathroom or handling objects that may contaminate food.							
5. Employees do not use tobacco, eat, or drink in food processing or storage areas.							
6. Hand wash facilities and toilets are adequate and functioning correctly.							
INITIALS							
<b>Post-Processing</b>							
1. Equipment and food contact surfaces are cleaned, sanitized and covered to prevent recontamination.							
2. Sanitizers and methods used comply with regulations.							
3. Sinks, floors and other indirect food contact surfaces are cleaned.							
4. Appropriate steps are taken to prevent cross-contamination with allergens.							
5. Finished product and ingredients are properly stored.							
6. Waste materials are properly contained and removed from the processing area.							
7. Cleaning and sanitizing chemicals are properly stored.							
INITIALS							