# SHELLFISH PLANT SANITATION ITEMS CHECKLIST

## Company Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Cert. #:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Company Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date of Daily Sanitation Monitoring:\_\_\_\_\_\_\_\_\_\_\_Product Identity:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| --- | --- | --- | --- | --- | --- |
| **Sanitation Item/Area** | **Time** | **Acceptable** **Y or N (List value where needed)** | **Corrective** **Actions** | **Initials** | |
| **8 - Safety of Water & Ice Production**  √ Private system testing adequate  √ Cross connections/backflow devices  √ Ice from approved source |  |  |  |  | |
|  |  |  |  | |
|  |  |  |  | |
| **9 – Condition and Cleanliness of FCS**  √ FCS construction  √ FCS clean & sanitized prior to start-up  **\* Document sanitizer concentration** |  |  |  |  | |
|  | ppm |  |  | |
| **10 – Prevention of Cross Contamination**  √ Protection of Shellfish (General)  √ Employee Practices – Hand-washing &  Hand-sanitizing  √ Hand Sanitizing Station  **\* Document sanitizer concentration**  √ Equipment Stored Protected |  |  |  |  | |
|  |  |  |  | |
|  | ppm |  |  | |
|  |  |  |  | |
| **11 – Maintenance of Hand-washing, Hand- sanitizing, and toilet facilities.**  √ Hand Wash Stations w/ Warm Water &  Mixing Valve Faucet  √ Toilet FacilitiesAdequate in Number and  Supplied w/ Toilet Paper  √ Sewage Disposal Proper |  |  |  |  | |
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| **Sanitation Item/Area** | **Time** | **Acceptable** **Y or N** | **Corrective** **Actions** | | **Initials** |
| **12 – Protection from Adulterants** √ Shellfish Protected from Adulterants  √ FCS Protected from Adulterants  √ Ice Protected from Adulterants  √ Lights Shielded  √ No Condensation into Ice, Food, FCS  (adequate ventilation) |  |  |  | |  |
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| **13 – Labeling, Storage, & Use of Toxics** √ Storage of Toxic Compounds  •Only toxics required on site  •No toxics above FCS or Shellfish  •Separate Storage for:  Insecticides/rodenticides  Cleaners, Sanitizers  Caustic Acids, Polishes    √ Use of Toxic Compounds  • Pesticides Applied Correctly  • All Toxic Substances Used according  to manufacturer directions & applicable  laws  √ Labeling of all Toxic Compound |  |  |  | |  |
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| **14 - Employee Health Conditions**  √ No Employees w/ communicable diseases transmissible through food  √ Infected Wounds Properly Covered |  |  |  | |  |
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| **15 – Exclusion of Pests**  √ Pests are excluded from Facility |  |  |  | |  |
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Signature of person reviewing SOP records\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date\_\_\_\_\_