Food Processing Safety Inspection Checklist

Ensure comprehensive compliance with the **food processing safety inspection checklist** designed to identify potential hazards and maintain hygiene standards. This checklist helps streamline safety audits, ensuring all critical control points are thoroughly evaluated. Regular inspections safeguard product quality and consumer health by enforcing strict safety protocols.

Checklist

1. **Personal Hygiene**
   - Staff wash hands before handling food
   - Appropriate protective clothing worn (hair nets, gloves, aprons, masks)
   - No jewelry, watches, or unauthorized items in production area
2. **Facility Cleanliness**
   - Floors, walls, and ceilings are clean and free from contaminants
   - Waste properly disposed of and bins regularly emptied
   - Doors and windows are properly screened
3. **Equipment and Utensils**
   - All equipment cleaned and sanitized before use
   - No signs of corrosion or damage on utensils
   - Proper storage for all clean equipment
4. **Temperature Control**
   - Refrigerators and freezers maintained at correct temperatures
   - Temperature logs updated regularly
   - No expired or spoiled food in storage
5. **Pest Control**
   - No evidence of pests (insects, rodents) in any area
   - Pest control devices in place and regularly inspected
6. **Hazardous Substances**
   - Chemicals labeled and stored away from food areas
   - Material Safety Data Sheets (MSDS) available and up-to-date
7. **Critical Control Points (CCP)**
   - Identify and monitor CCPs according to HACCP plan
   - Corrective actions documented if deviations occur
8. **Documentation and Records**
   - Inspection logs completed and signed
   - Training records available for all staff

Inspector's Notes

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Signature

Inspector: _____   Date: _____