



## Site Location Risk Assessment Checklist

SQF 11.1.1

**Frequency**

**Corrective Actions / Site-Assessment Notes**

1	Assessment Descriptions	Yes	No	Observation/Non-Conformance	Performed by	Performed date/time
1.1	Location – Food Facility					
1.1.1	Are Food Facilities located away from areas that may pose a risk of contamination? (If yes, please specify)					
1.1.2	Are Food Facilities located away from areas that, even with protective measures, still pose a risk to food safety?					
1.1.3	Are Food Facilities located away from environmentally polluted areas or industrial activities that pose a serious threat of contaminating food?					
1.1.4	Are Food Facilities located away from areas subject to flooding and have adequate drainage to prevent the accumulation of water?					
1.1.5	Are Food Facilities located away from areas prone to infestation of pests?					

1.1.6	Is the Vegetation surrounding the Food Facility maintained and removed regularly?				
1.1.7	Are Food Facilities located away from areas where wastes, solid or liquid, cannot be removed effectively?				
1.1.8	Is there a periodic assessment conducted to assess the risk of food safety to and from Food Facilities?				
1.1.9	Environment such as footpaths, roads, yards, loading and unloading zones, and parking areas maintained so as to not present a hazard to the Food Facility?				
1.2	Location – External Walls				
1.2.1	Are External Walls constructed of an adequate thickness to resist the impact of traffic impact?				
1.2.2	Are all Entrances / Exits adequately sealed?				
1.2.3	Are External Walls constructed of materials that are designed to keep maintenance at a minimum?				
1.2.4	Are external drainpipes protected from pest access?				
1.2.5	Are External Walls constructed of a smooth material to prevent rodents from climbing them?				
1.2.6	Are Entrances heavily protected to prevent accidental damage to internal facility?				
1.3	Location – Building				

1.3.1	Are buildings designed and constructed from durable materials and maintained to prevent any food safety hazards?				
1.3.2	Are all buildings, including those temporary or located on the external designed and constructed to protect against the harboring of pest and prevent product contamination?				
1.3.3	Are all buildings protected from cracks and crevices that are adequate to prevent rodent access?				
1.3.4	Design and construction of buildings and infrastructures designed to minimize the accumulation of dirt and debris?				
1.3.5	Are stairs, catwalks, and platforms designed to prevent product contamination?				
1.4	Location – Ceilings				
1.4.1	Are all ceilings solid and not hollow in construction and design?				
1.4.2	Are ceilings fire-resistant?				
1.4.3	Are all ceilings and their finishes impervious and nonabsorbent, washable, easily cleaned, and non-contaminating?				
1.4.4	Are all ceilings and overhead fixtures constructed to minimize the buildup of dirt and condensation?				
1.4.5	Are all ceilings constructed of a durable material and maintained to prevent and food safety hazards?				

1.4.6	Are roofs designed and constructed to include adequate drainage and include protective measures to prevent leaks?				
1.5	Location – Building Design and Layout				
1.5.1	Is the facility appropriate for its intended use of manufacturing food?				
1.5.2	Are site boundaries clearly defined?				
1.5.3	Is there a site plan showing personnel access points, traffic routes, delivery, and dispatch points?				
1.5.4	Loading/Unloading dock is designed to protect and prevent product contamination?				
1.5.5	Is there an adequate pest control program in place?				
1.5.6	Is the internal design and layout of the food facility adequate to protect against cross-contamination in between and during operations?				
1.5.7	Is segregation established and adequate to protect against high-risk processing? (ex: weighing)				
1.5.8	Is there restricted access to high-risk processing areas and dedicated clothing, footwear, and PPE?				
1.5.9	Is the production process flow logically and follow a one-way system?				
1.5.10	Is the process flow designed to prevent cross-contamination?				

1.5.11	Areas where the transfer of raw materials is designed to prevent the entry of pests, contamination of foreign bodies, and cross-contamination?				
1.5.12	Is there a segregated washing facility designed to be adequate for cleaning equipment and utensils?				
1.5.13	Are on-site laboratory operations segregated from production areas or testing conducted by qualified third-party labs?				
1.5.14	Are storage rooms designed efficiently for the hygienic storage of intended materials, such as labels, chemicals, equipment, utensils, or finished product?				
1.5.15	Are adequate security measures in place with restricted access to food facilities?				
1.5.16	Are visitors, contractors, and staff movements controlled to minimize the risk of cross-contamination?				

Verified By