|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Sanitation Condition**  **Date: …………….** | **Time** | **Conforming** | **Non-Conforming** | **Comments/Corrective Actions** |
| 1. **Water Systems** |  |  |  |  |
| Chlorination levels in piped supply  0.33 - 0.5 ppm |  |  |  |  |
| Chlorination levels in cooling tank water 3.0 - 3.5 ppm |  |  |  |  |
| 1. **Equipment Cleaning and Sanitizing (Sauce, Jerk Season, Canning & Bammy Line)** | | | | |
| Concentration of Soap- 950ml/5 gal of water  Sanitizer - 375ml/5gal of water |  |  |  |  |
| 1. **Internal Premises** |  |  |  |  |
| Processing contact surfaces clean and sanitized |  |  |  |  |
| Walls, floor and Drain washed clean, free from debris and drains covered |  |  |  |  |
| 1. **Employee Attire** |  |  |  |  |
| Protective clothing, gloves and hair nets clean and in good condition |  |  |  |  |
| Respirators clean and in good condition |  |  |  |  |
| Employees free of jewelry |  |  |  |  |
| Appropriate footwear worn |  |  |  |  |
| 1. **Cross Contamination** | | | | |
| Raw Material Wash Station Cleaned |  |  |  |  |
| Hands, equipments and utensils that contact unsanitary objects are washed and sanitized before handling products |  |  |  |  |
| Employees from high risk areas do not contact low risk areas unless hands, gloves and aprons are changed or washed and sanitized |  |  |  |  |
| 1. **Hand Washing and Sanitizing Facilities** | | | | |
| Hand wash stations supplied with soap, Sanitizer and drying facilities |  |  |  |  |
| Hands washed at appropriate times |  |  |  |  |
| 1. **Employee Facilities** | | | | |
| Toilets clean and supplied with soap, tissue and hand drying facilities |  |  |  |  |
| Changing Rooms clean and in good repair |  |  |  |  |
| Toilets properly functioning |  |  |  |  |
| Canteen area clean |  |  |  |  |
| 1. **Pests** | | | | |
| No pests in pre-processing or processing areas |  |  |  |  |
| 1. **External Premises** | | | | |
| Yard clean in the morning and after lunch break |  |  |  |  |
| Washing of drums at end of production day |  |  |  |  |
| Ensure that sanitation workers empty skip before rain and at the end of the day |  |  |  |  |
| Ensure that all drums are covered |  |  |  |  |
| Drain washed and free from debris |  |  |  |  |

Checked by: ……………………………

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| 1. **Processing Line Inspection** | | | | | | | | | | | |
|  | **Kettle, Pump & Hose** | | **Conveyer** | | **Funnel & Fillers** | | **Baking Iron** | | **Table** | | **Comments** |
| Process  Time | Before | After | Before | After | Before | After | Before | After | Before | After |  |
|  |  |  |  |  |  |  |  |  |  |
| **Ackee** |  |  |  |  |  |  |  |  |  |  |  |
| **Jerk** |  |  |  |  |  |  |  |  |  |  |  |
| **Sauce** |  |  |  |  |  |  |  |  |  |  |  |
| **Bammy** |  |  |  |  |  |  |  |  |  |  |  |
| **Signature** |  |  |  |  |  |  |  |  |  |  |  |

Conformance: √

Non-Conformance: X

Reviewed by: …………………………... Date: …………………..