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| --- | --- | --- | --- |
| **Sanitation Condition**  **Date: ……………..** | **Con-forming** | **Non- conforming** | **Comments/Corrective Actions** |
| 1. **Water Systems** | | | |
| Chlorination levels of 0.33-0.5 ppm in piped supply |  |  |  |
| 2. **Processing Equipment and Utensils in Suitable Condition** | | | |
| Pre-Processing area (tables, sinks, tubs, knives) |  |  |  |
| Processing area  Exhaust box |  |  |  |
| 3. **Physical Condition of Plant, Surroundings and Vehicles** | | | |
| External grounds free of pest harborage shrubs, clutter and garbage |  |  |  |
| Walls and floors smooth and clean |  |  |  |
| Drains and outlets clean and covered |  |  |  |
| Ceilings and overhead fixtures and fans clean and free of cobweb |  |  |  |
| Lighting fixtures intact and shielded |  |  |  |
| Mesh – present at all entrances and windows and intact |  |  |  |
| Delivery vehicles – washed and clean |  |  |  |
| Workshop – organized and clean |  |  |  |
| Storage areas clean and organized  Warehouse (finished goods and Packaging)  Spice Room  Cold Storage |  |  |  |

Checked by: ……………………………

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