Controls

Resources

Inputs

Activities

Output

* Washing
* Sweeping
* Dusting
* Chopping
* Scraping
* Scouring/scrubbing
* Factory yard
* Canteen
* Bathrooms
* Drains
* Ceiling
* Factory floor
* Utensils – paddle, knives, baths, seed buckets, drums, crates, covers
* Kettles
* fillers
* Grinders
* Scanners
* Cold room (inside/out)
* Vehicles and garbage bin
* Garbage disposal unit
* Garbage drums
* Racks
* Personnel
* Power wash hose
* Mop bucket
* Scraper
* Scratch blade
* Brooms (various types)
* Mops
* Vacuum cleaner
* Water
* Bleach
* Soap
* Degreaser
* Chlorine
* Duo San
* Weed whacker, cord and gas
* Machete
* Hygienic environment suitable for production or safe food
* Clean and sanitized processing equipment

Verification/Inspection:

* After cleaning (visual) –
* Residue
* Microbial Analysis (work tables, kettles, surfaces)

Sanitation checklist