		INSPECTION CHECK SHEET	
Naı	me of Premises:		
Add	dress:		
Tel	No:		
Co	ntact Person Name:		
Dat	e of Assessment:		
ЕН	P: HI No:		
	Foodstuffs produced/processed:		

Sr	ITEM DESCRIPTION	Y/N/NA
1	DOCUMENTED PROOF	
A.	Valid Certificate of Acceptability	
B.	OTHER LISTINGS/ CERTIFICATIONS	
i.	HACCP - Management manual in place	
ii.	TQM - Management manual in place	
iii.	QM - Management manual in place	
C.	Copy of legal requirements verified by company	
D.	Copy of list for raw product procurement?	
E.	Copy of Export list received?	
	(Products must be indicated)	
F.	Copy of local distribution	
G.	Listeria prevention plan available?	
H.	CLEANING SCHEDULE	
i.	CIP - Cleaning in place - Dates indicated	
ii.	COP - Cleaning out of place - Dates indicated	
iii.	Material safety data sheets (MSDS), cleaning	
	chemicals	
l.	MAINTENANCE SCHEDULE	
	Specific area listed and dated?	
	SOP for maintenance procedure in place?	
J.	TEMPERATURE CHECK LISTS	
i.	Calibration certificate of all thermometers/guages	
ii.	Received foodstuffs	
iii.	Fridge	
iv.	Freezer	
٧.	Heat treatment areas	
۷i.	Transport vehicles	

		1
vii.	SOP for temperature deviations	
K.	Complaints register	
L.	SAMPLING AND ANALYSIS PLAN	
i.	Is a sampling plan available and implemented?	
ii.	Water - Bacteriological results compliant?	
iii.	Water - Chemical results compliant?	
iv.	Environmental swabs - Bacteriological results	
	compliant?	
٧.	Environmental swabs - Chemical results compliant	
	(pesticides)?	
vi.	Raw product - Bacteriological results compliant?	
	Raw product - Chemical results compliant?	
viii.	End product - Bacteriological results compliant?	
	End product - Chemical results compliant?	
M.	LISTERIA SPECIFIC SAMPLING	
i.	Environmental swabs taken?	
ii.	Environmental swabs compliant?	
iii.	Product samples taken?	
	Product samples compliant?	
N.	TRAINING PROGRAM	
i.	Training program available?	
ii.	Training register signed	
iii.	Operation of company - operating machinery, Health	
	and Safety training	
iv.	Hygenic working methods	
٧.	Prevention of listeria	
vi.	Wearing of PPE	
vii.	Cleaning of facility (Complements duty sheet)	
	Maintenance personnel	
0.	MAINTENANCE OF PPE	
_	Replacement schedule	
	Washing of PPE, SOP in place?	
iii.	Inspection register in place?	

Р.	Injury and illness register?	
Q.	LAYOUT PLAN	
i.	Layout plan available?	
ii.	Product flow indicated?	
iii.	Personnel flow indicated?	
iv.	Zoning of facility indicated?	
٧.	Flow of waste water?	
R.	Product traceability/recall documentation available?	
S.	Pest Control documents	
T.	Total % compliance	0

2.	PLANT EVALUATION								
A.	CHANGE/BREAK ROOMS	Male	Female	Male	Female	Male	Female	Male	Female
	Indicate area in this space:								
	Y if a set (male/female) was used and NA if not								
i.	Is this area separate from the processing area?								
ii.	Is the floor, wall and ceiling properly cleaned?								
iii.	Is there an adequate amount of lockers available?								
iv.	Is the lockers properly cleaned? (Inside and outside)								
٧.	Is there an adequate amount of toilets available?								
٧i.	Is the toilets properly cleaned?								
vii.	Liquid handwash soap available?								
viii.	Disposable paper towel?								
ix.	Hot and cold water available?								
Χ.	Sufficient amount of basins available?								
χi.	Hand washbasin clean?								
χij.	Sufficient amount of showers available?								
xiii.	Is the showers clean?								
xiv.	% COMPLIANCY	0	0	0	0	0	0	0	0

		Receiving	Process	Dispatch	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
B.	STAFF ENTRY	(Y / N / NA)	plant (Y / N / NA)	(V / N / NA)	(V / NI / NIA)	(Y / N / NA)			
		(1 / N / NA)	(1/N/NA)	(1 / N / NA)	(1/N/NA)	(1/N/NA)	(1/N/NA)	(1 / N / NA)	(1/N/NA)
	Was this area available "Y" or not "N"								
i.	FOOT BATH								
a)	Boot wash/ Foot bath available?								
	Sanitizing liquid in foot bath?								
	Brushes for scrubbing available?								
d)	Brushes in a good state?								
e)	Hot and or cold water available?								
ii.	HAND WASH BASIN								
a)	Hand wash basin clean?								
b)	Sanitizing liquid handwash soap available?								
c)	Hot and or cold water available?								
	Members washing hands correctly?								
e)	Disposable paper towel /functional hand drying?								
f)	Is the basins used for hand washing only?								
g)	Bins available?								
iii.	Self closing doors?								
iv.	Check point to ensure no jewellery, ear rings and								
	armbands enter processing plant.								
٧.	Staff wearing necessary PPE, as prescribed?								
vi.	Area free from pests?								
vii.	% COMPLIANCY	0	0	0	0	0	0	0	0
		Receiving	Process	Area 3:	Area 4:	Area 5:	Area 6:	Area 7:	Area 8:
C.	AREA	area	Area						
		(Y / N / NA)	(Y / N / NA)	(Y / N / NA)	(Y / N / NA)	(Y / N / NA)	(Y / N / NA)	(Y / N / NA)	(Y / N / NA)
	Was this area available "Y" or not "N"								
A.	Is the area free from pests?								
Б	Is the area constructed in such a way that it prevents								
B.	contamination to delivered foodstuffs?								

D. Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust i Walls i Floors	C.	Is this area properly cleaned?				
mooth; rust free; cleanable; non-absorbent; dust i Walls ii Floors iii Ceilings iv. Food handling surfaces E VENTILATION i. Is the area free from condensation? iii Air flow from clean to dirty? iii. Is natural ventilation available? iv. Is mechanical ventilation available? iv. Is mechanical ventilation available? ii. Is is the light quarded to prevent breakage and ii. Is natural lill lillimination available? iii. Is natural lillimination available? iii. Crack free? iii. Crack free? iii. Crack free? iv. In good hygiene status and easy to clean? v. Rust free equipment? h. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? ii. Is cross contamination prevented during loading? ii. Is no good state of repair and free from contaminants/ toxic substances iii. Lesily cleanable iii. Tight fitting lids. (Where necessary)						
ii Floors iii Floors iii Ceilings iv Food handling surfaces E. VENTILATION i. Is the area free from condensation? iii. Is in area free from condensation? iii. Is natural ventilation available? iii. Is natural ventilation available? F. ILLUMINATION i. Is the light quarded to prevent breakage and ii. Is natural illumination available? iii. Is natural illumination available? iii. Is natural illumination available? iii. Is cartural illumination available? iii. Chip free? iii. Cross contamination prevented during delivery? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? ii. Is cross contamination prevented during loading? ii. Is cross contamination prevented during loading? ii. I a good state of repair and free from contaminants/ toxic substances ii. Lessly cleanable iii. Tight fitting lids. (Where necessary)	ט.					
iii. Ceilings iv. Food handling surfaces E VENTILATION i. Is the area free from condensation? iii. Is in area free from condensation? iii. Is in antural ventilation available? iv. Is mechanical ventilation available? F. ILLUMINATION i. Is the light quarded to prevent breakage and iii. Is natural illumination available? iii. Is artificial illumination available? iii. Is artificial illumination available? iii. Is artificial illumination available? iii. Sartificial illumination available? iii. Spinter free? iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? ii. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? Iv. FOOD CONTAINERS ii. In a good state of repair and free from contaminants/ toxic substances iii. Easily cleanable iii. Tight fitting lids. (Where necessary)	i					
ii. Is the area free from condensation? ii. Air flow from clean to dirty? iii. Is natural ventilation available? iv. Is mechanical ventilation available? iv. Is mechanical ventilation available? ii. Is she light guarded to prevent breakage and ii. Is natural illumination available? iii. Is artificial illumination available? iii. Is artificial illumination available? iii. Is artificial illumination available? iii. Crack free? iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	ii	Floors				
E. VENTILATION i. Is the area free from condensation? ii. Air flow from clean to dirty? iii. Is natural ventilation available? iv. Is mechanical ventilation available? F. ILLUMINATION i. Is the light guarded to prevent breakage and ii. Is natural illumination available? G. EQUIPMENT ii. Crack free? iii. Crack free? iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iii	Ceilings				
i. Is the area free from condensation? ii. Air flow from clean to dirty? iii. Is natural ventilation available? iv. Is mechanical ventilation available? F. ILLUMINATION i. Is the light guarded to prevent breakage and iii. Is natural illumination available? G. EQUIPMENT i. Crack free? iii. Is artificial illumination available? G. EQUIPMENT i. Crack free? iii. Chip free? iii. In good hygiene status and easy to clean? V. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances iii. Easily cleanable iii. Tight fitting lids. (Where necessary)						
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iii. Is natural ventilation available? iv. Is mechanical ventilation available? F. ILLUMINATION i. Is the light guarded to prevent breakage and ii. Is natural illumination available? iii. Is natural illumination available? iii. Is artificial illumination available? G. EQUIPMENT i. Crack free? ii. Chip free? iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)						
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ii. Crack free? ii. Splinter free? iii. Chip free? iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)						
ii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)		·	_			
iii. Chip free? iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)						
iv. In good hygiene status and easy to clean? v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)		Splinter free?				
v. Rust free equipment? H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	***					
H. CROSS CONTAMINATION i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)		<u>'</u>				
i. Is cross contamination prevented during delivery? ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv.	In good hygiene status and easy to clean?				
ii. Is cross contamination prevented in the processing iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v.	In good hygiene status and easy to clean? Rust free equipment?				
iii. Is cross contamination prevented during loading? I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v.	In good hygiene status and easy to clean? Rust free equipment?				
I. FOOD CONTAINERS i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v. H.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION				
i. In a good state of repair and free from contaminants/ toxic substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v. H. i.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery?				
substances ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v. H. i.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing				
ii. Easily cleanable iii. Tight fitting lids. (Where necessary)	iv. v. H. ii. iii.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing Is cross contamination prevented during loading?				
iii. Tight fitting lids. (Where necessary)	iv. v. H. ii. iii.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing Is cross contamination prevented during loading? FOOD CONTAINERS				
	iv. v. H. ii. iii.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing Is cross contamination prevented during loading? FOOD CONTAINERS In a good state of repair and free from contaminants/ toxic				
J. KILL STEP (Time and temperature)	iv. v. H. ii. iii. I.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing Is cross contamination prevented during loading? FOOD CONTAINERS In a good state of repair and free from contaminants/ toxic substances				
	iv. v. H. ii. iii. I. iii.	In good hygiene status and easy to clean? Rust free equipment? CROSS CONTAMINATION Is cross contamination prevented during delivery? Is cross contamination prevented in the processing Is cross contamination prevented during loading? FOOD CONTAINERS In a good state of repair and free from contaminants/ toxic substances Easily cleanable				

į.	Required time and temperature (heat or cold) indicated?								
K.	DRAINS								
į.	Floor drains available?								
ii.	Easily cleanable? (Not with high preasure water)								
iii.	Slope correct to prevent water stagnation?								
iv.	Grids removable to ease cleaning?								
V.	Waste water flow from clean to "dirty" side?								
j.	% COMPLIANCY	0	0	0	0	0	0	0	0

D.	FOODSTUFFS STORAGE AREAS	Indicate one	Indicate one	Indicate one	Indicate one only		Indicate one	Indicate one	Indicate one
	Was this area available "Y" or not "N"	only	only	only	Offig	only	only	only	only
A.	Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust proof; water resistant.	Fridge Freezer Dry store (1)	Fridge Freezer Dry store (2)	Fridge Freezer Dry store (3)	Fridge Freezer Dry store (4)	Fridge Freezer Dry store (5)	Fridge Freezer Dry store (6)	Fridge Freezer Dry store (7)	Fridge Freezer Dry store (8)
i.	Walls								
ii.	Floors								
iii.	Ceilings								
iv.	Shelves (Overloading prevented)								
٧.	Roof								
B.	VENTILATION								
i.	Is the area free from condensation?								
ii.	Air flow from clean to dirty?								
iii.	Is natural ventilation available?								
iv.	Is mechanical ventilation available?								
C.	ILLUMINATION								
	Is the light guarded to prevent breakage and physical contamination?								
ii.	Is natural illumination available?								

iii.	Is artificial illumination available?								
	FOOD CONTAINERS								
i.	In a good state of repair and free from contaminants/ toxic								
	substances?								
ii.	Easily cleanable?								
iii.	Tight fitting lids. ? (Where necessary)								
E.	HOUSEKEEPING								
i.	Is cross-contamination prevented?								
ii.	Are all foodstuffs covered?								
iii.	Is the floor free from storage?								
i۷.	Is FIFO visible and implemented?								
٧.	Can the products be easily identified?								
	Is a back-up generator available?								
F.	% COMPLIANCY	0	0	0	0	0	0	0	0
					Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
E.	GENERAL STORAGE AREAS	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
Ε.	GENERAL STORAGE AREAS	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
Ε.	GENERAL STORAGE AREAS Was this area available "Y" or not "N"	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
	Was this area available "Y" or not "N"	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
		Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams;	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i. ii.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls Floors	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i. ii. iii.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls Floors Ceilings	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i. ii. iii. iv.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls Floors Ceilings Shelves (Overloading prevented)	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i. ii. iii. iv. v. B.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls Floors Ceilings Shelves (Overloading prevented) Roof	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:
A. i. ii. iii. v. v. B.	Was this area available "Y" or not "N" Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust Walls Floors Ceilings Shelves (Overloading prevented) Roof VENTILATION	Equipment	Chemicals	Packaging	Other 1:	Other 2:	Other 3:	Other 4:	Other 5:

iv.	Is mechanical ventilation available?								
C.	ILLUMINATION								
	Is the light guarded to prevent breakage and								
	physical contamination?								
ii.	Is natural illumination available?								
iii.	Is artificial illumination available?								
D.	HOUSEKEEPING								
i.	All products properly sealed and protected from								
	contamination								
ii.	Is the floor free from any storage?								
iii.	Is caution taken to prevent overloading of this unit?								
iv.	Is caution taken to assure correct storage								
	temperature to prevent loss of product?								
٧.	Are the correct fire extinguishers available?								
E.	% COMPLIANCY	0	0	0	0	0	0	0	0

F.	PROCESSING AREA	Process Area	Process	Process Area	Process	Process Area	Process Area	Process Area	Process Area
		1	Area 2	3	Area 4	5	6	7	8
	Was this area available "Y" or not "N"								
A.	Walls, floor and ceiling: No open joint, seams; smooth; rust free; cleanable; non-absorbent; dust								
i.	Walls								
ii.	Floors								
iii.	Ceilings								
iv.	Shelves (Overloading prevented)								
٧.	Roof								
B.	VENTILATION								
i.	Is the area free from condensation?								

ii.	Air flow from clean to dirty?								
	Is natural ventilation available?								
iv.	Is mechanical ventilation available?								
C.	ILLUMINATION								
i.	Is the light guarded to prevent breakage and								
	physical contamination?								
	Is natural illumination available?								
	ls artificial illumination available?								
	PERSONAL HYGIENE								
i.	Are hands in a good condition?								
	(Short nails, no injuries)								
ii.	Is there monitoring and control of hand washing?								
iii.	Is gloves worn when injured finger/hand is present?								
-									
	Is clean clothing worn every day?								
	Is clothing changed when sweaty?								
VI.	Is a type of hair net/hat worn to protect food from hair								
\	contamination?								
VII.	Is sweat bands worn by those who sweat profusely?								
:::	This is to protect the food from sweat dripping into								
	Is smoking prohibited inside the kitchen facility?								
	Is eating prohibited during preparation time?								
	Is talking over foodstuffs prohibited?								
	SAFETY								
	Is electrical equipment properly grounded?								
	Does an electrician regularly inspect electrical								
iii.	Are the electrical switches located so that they can								
	be reached readily in the event of an emergency?								
iv	% COMPLIANT	0	0	0	0	0	0	0	0
١٧.	/0 OOIVII LIANI	U	U	U	U	U	U	U	U

G.	GARBAGE / WASTE AREA	Waste Area 1	Waste Area 2	Waste Area 3	Waste Area 4	Waste Area 5	Waste Area 6	Waste Area 7	Waste Area 8
		704.1							
		(Y / N / NA)							
	Was this area available "Y" or not "N"								
	Walls, floor and ceiling: No open joint, seams;								
	smooth; rust free; cleanable; non-absorbent; dust								
	proof; water resistant.								
i.	Walls								
ii.	Floors								
iii.	Ceilings								
iv.	Shelves (Overloading prevented)								
٧.	Roof								
vi.	Door (and kept closed)								
vii.	Fly mesh								
B.	VENTILATION								
i.	Is the area free from condensation?								
ii.	Air flow from clean to dirty?								
iii.	Is natural ventilation available?								
iv.	Is mechanical ventilation available?								
C.	ILLUMINATION								
i.	Is the light guarded to prevent breakage and								
	physical contamination?								
ii.	Is natural illumination available?								
iii.	Is artificial illumination available?								
D.	GARBAGE BINS								
i.	Are all bins fixed with a lid?								
ii.	Are all bins washed before it is re-used?								
iii.	Is overloading prevented?								
iv.	Are all bins in a good condition?								

٧.	Recycling done/not?								
E.	GARBAGE BIN WASHING AREA								
	(Walls, floor and ceiling: No open joint, seams;								
	smooth; rust free; cleanable; non-absorbent; dust								
	proof; water resistant.)								
	Walls								
ii.	Floors								
	Ceilings								
iv.	Shelves (Overloading prevented)								
٧.	Roof								
vi.	Door (and kept closed)								
vii.	Fly mesh								
F.	VENTILATION								
i.	Is the area free from condensation?								
ii.	Air flow from clean to dirty?								
iii.	Is natural ventilation available?								
iv.	Is mechanical ventilation available?								
G.	ILLUMINATION								
i.	Is the light guarded to prevent breakage and								
	physical contamination?								
	Is natural illumination available?								
	Is artificial illumination available?								
	WASHING EQUIPMENT								
	Is hot and cold water supplied to this area?								
	Is sanitising soap available in this area?								
	Are sufficient scrubbing brushes available to this								
	Sufficient PPE worn?								
	DRYING OF BINS								
vi.	Space for drying bins up-side-down?								
i.	% COMPLIANCY	0	0	0	0	0	0	0	0
	SPECIMENS COLLECTED								

Sr Nr	Source (where)	Type (Food/Swab)	Name of Lab sent to	Reference Number	Results	Comply Yes/No
INI		(1 ood/Swab)		Number		163/110

SUN			F FINDINGS DURING E\	
	RE	GARE	ING THE % OF COMPL	IANCE
	1			
Sr Nr			Area	%
1	Doo	0		
1	Doc	U		
2	Plar	nt eva	luation	
_	a.		nge and break rooms	#DIV/0!
	b.	_	f entry	#DIV/0!
	D.	i.	Receiving area	0
		ii.	Processing area	0
		iii.	Dispatch area	0
		_	Other 1	0
		٧.	Other 2	0
		vi.		0
		vii.	Other 4	0
		viii.	Other 5	0
	C.	Area	1	#DIV/0!
		j.	Receiving	0
		ii.	Processing	0
		iii.		0
		iv.	Area 4	0
		٧.	Area 5	0
		vi.	Area 6	0
		VII.		0
			Area 8	0
	d.	1.	dstuffs storage areas	#DIV/0!
		i.	(1)	0
		ii.	(2)	0
		iii.	(3)	0
		iv.	(4)	0
		vi.	(5) (6)	0
		vii.	(7)	0
		viii.	(8)	0
	e.		eral storage areas	#DIV/0!
		i.	Equipment	0
		ii.	Chemical	0
		iii.	Packaging	0
		iv.	Other 1	0
		٧.	Other 2	0
		vi.	Other 3	0
		vii.	Other 4	0
		viii.	Other 5	0
	f.		essing area	#DIV/0!
		i.	Area 1	0
		ii.	Area 2	0
		iii.	Area 3	0
		iv.	Area 4	0
		٧.	Area 5	0
		vi.	Area 6	0
		vii.	Area 7	0
	~	Viii.	Area 8	0 #DIV/0I
	g.		page/ waste area Area 1	#DIV/0!
		i. ii.	Area 1 Area 2	0
			Area 3	0
		iii. iv.	Area 4	0
		V.	Area 5	0
		v. vi.	Area 6	0
		vii.	Area 7	0
		viii.	Area 8	0
	<u> </u>	vill.	,	

TOTAL %
COMPLIANCY

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