

Your Company

DAILY SANITATION REPORT • TEMPERATURE LOG • SCALE CALIBRATION LOG • THERMOMETER CALIBRATION LOG

Procedure	Time:	Time:	Corrective Actions
1. Safety of the water that comes into contact with food, food contact surfaces, and ice.			Refer to Certified Water Analysis.
2. Condition and cleanliness of food contact surfaces including utensils, gloves, and outer garments.			
3. Prevention of cross-contamination from unsanitary objects to food, food packaging material, and other food contact surfaces, including utensils, gloves, and outer garments, and from raw product to cooked product.			
4. Maintenance of hand washing, hand sanitizing and toilet facilities.			
5. Protection of food, food packaging material, and food contact surfaces from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate, and other chemical, physical, and biological contaminants.			
6. Proper labeling, storage, and use of toxic compounds.			
7. Control of employee health conditions that could result in the microbiological contamination of food, food packaging materials, and food contact surfaces.			
8. Exclusion of pests from the food plant.			
Performed by:	Date:		Time:

Cooler Temperature Log				
Time	°F	Iced	Corrective Actions	Initial

Scale Calibration Log			
Scale 1	Scale 1	Scale 3	Scale 4

Thermometer Calibration Log				
Thermometer	Method (slurry or IR)	°F	Corrective Action	Initial

Reviewed By:

Date:

P = PASS • F = FAIL

Perform eight sanitation procedures above, twice daily. Not all corrective actions taken. The cooler temperature and adequacy of ice on Scombrotxin species shall be checked twice per day. The Scales shall be checked for accuracy once a day. Thermometers shall be checked for accuracy monthly.