

Food Safety Sanitation Report Form

80 POINTS

Plant _____ Date _____

Location _____

Inspection Team Members State _____ Team Number _____

Plant Contact _____

Contact Information _____

Category	Observation and Concern	Recommendation or Corrective Action
1. General maintenance of physical facilities		
2. Cleaning and sanitizing of equipment and utensils		
3. Storage and handling of clean equipment and utensils		

Category	Observation and Concern	Recommendation or Corrective Action
4. Pest control		
5. Proper use and storage of cleaning compounds, sanitizers, and pesticides		
6. Employee Training		
7. Plant Design		
8. Quality Assurance Assessment		