

HACCP SANITATION FORM

COMPANY NAME: _____

COMPANY ADDRESS: _____

Date	Time	Initials	(1) Safety of water for processing and ice production	(2) Condition and cleanliness of food contact surfaces	(3) Prevention of cross contamination	(4) Maintenance of hand washing	(5) Protection from adulterants	(6) Labeling storage and use of toxic compounds	(7) Employees with adverse health conditions	(8) Exclusion of pests	Corrective actions and comments	Type of Sanitizer used: Hands: <u>50-100 ppm</u> Utensils: <u>200 ppm</u> Sanitizer Concentration (put the number on the line each day in "ppm")

REVIEWED BY: _____ DATE: _____

