

## Daily Sanitation Control Record

**Report Date:**

**Firm Name:**

Line 1: Raw Seafood (not ready-to-eat)  
Line 2: Ready-to-eat

**Firm Address:**

Sanitation Area and Goal	Pre-Op Time:	Start Time:	4 Hour Time:	8 Hour Time:	Post-Op Time:	Comments and Corrections
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1) Safety of Water (See Monthly Sanitation Control Record) • Back Siphonage- Hose (S/U)						
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2) Condition and Cleanliness of Food Contact Surfaces (See Monthly Sanitation Control Record) • Equipment cleaned and sanitized  Line 1: (S/U)						
Line 2: (S/U)						
• Sanitizer Strength Sanitizer Type _____  Strength _____ ppm						
Line 1: (ppm)						
Line 2: (ppm)						
• Gloves and aprons clean and in good repair						
Line 1: (S/U)						
Line 2: (S/U)						

3) Prevention of Cross-Contamination (See Monthly Sanitation Control Record) • Hands, gloves, equipment, and utensils washed/sanitized after contact with unsanitary objects (S/U) • Employees working on raw products, wash and sanitize hands/gloves/outerwear before working with cooked products (S/U) • Unpackaged cooked products separated from raw products (S/U)						

S = Satisfactory / U = Unsatisfactory

## Daily Sanitation Control Record (page 2)

Sanitation Area and Goal	Pre-Op Time:	Start Time:	4 Hour Time:	8 Hour Time:	Post-Op Time:	Comments and Corrections
<p>4) Maintenance of Hand-washing, Hand-sanitizing, and Toilet Facilities</p> <ul style="list-style-type: none"> <li>• Hand-washing and hand-sanitizing stations adequate</li> </ul> <div style="margin-left: 40px;">Line 1: (S/U)</div> <div style="margin-left: 40px;">Line 2: (S/U)</div> <ul style="list-style-type: none"> <li>• Hand-sanitizing station</li> </ul> <div style="margin-left: 40px;">Sanitizer Type _____</div> <div style="margin-left: 40px;">Strength _____ ppm</div> <div style="margin-left: 40px;">Line 2: (ppm)</div> <ul style="list-style-type: none"> <li>• Toilets clean, properly functioning, and adequately supplied (S/U)</li> </ul>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	
<p>5) Protection from Adulterants</p> <p style="margin-left: 20px;">and</p> <p>6) Labeling, Storage, and Use of Toxic Compounds</p> <ul style="list-style-type: none"> <li>• Product protected from contamination (S/U)</li> <li>• Cleaning compounds, lubricants, and pesticides labeled and stored properly (S/U)</li> </ul>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	
<p>7) Employee Health Conditions</p> <ul style="list-style-type: none"> <li>• Employees do not show signs of medical problems (S/U)</li> </ul>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	
<p>8) Exclusion of Pests</p> <ul style="list-style-type: none"> <li>• Pests excluded from processing area (S/U)</li> </ul>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 40px; height: 20px; margin: 0 auto;"></div>	
<p>S = Satisfactory / U = Unsatisfactory</p> <p>Signature or initials _____ Date _____</p>						

Source: Daily Sanitation Control Record. In *Sanitation Control Procedures for Processing Fish and Fishery Products* (SGR-119), First Edition January 2000. Manual available from IFAS Extension Bookstore, Building 440 Mowry Road, P.O. Box 110011, Gainesville, FL 32611. <http://IFASbooks.ufl.edu> Phone: 352/392-1764.

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<http://www-seafood.ucdavis.edu/haccp/plans/afirmact.htm>