

Periodic Sanitation Control Record

Firm Name:	Date:		
Firm Address:			

Condition	S	U	Comments/Corrections
1. Safety of Water and Ice:			
a. Municipal water bill (annually).			
b. Building plumbing inspection report (when plumbing is modified)			
3. Prevention of cross-contamination:			Name(s)
a. Production supervisors have received basic food sanitation training (when hired).			
5. Adulteration:			
a. Invoices for food-grade chemicals checked before chemicals are stored (when received).			
6. Toxic compounds:			
a. Labels or documents for toxic compounds checked before compounds stored (when received).			
8. Pests:			
a. Pest management firm's report is satisfactory (every other month).			

Comments and Corrections:

Report by:
S = Satisfactory / U = Unsatisfactory

Source: Periodic Sanitation Control Record. In *HACCP: Hazard Analysis and Critical Control Point Training Curriculum*, 4th Edition, November 2001, p. 49. 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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UCSGEP 02-8W; August 2002

This work is sponsored in part by NOAA, National Sea Grant College Program, Department of Commerce, under grant number NA06RG0142, project number A/EA-1, through the California Sea Grant College Program, and in part by the California State Resources Agency. The U.S. Government is authorized to reproduce and distribute reprints for governmental purposes.

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