

Monthly Sanitation Control Record

Report Date: _____

Firm Name: _____

Firm Address: _____

Sanitation Area	Decision	Comments/Corrections
<p>1) Safety of Water</p> <ul style="list-style-type: none"> • Safe and sanitary source (S/U) (Annual) • No cross-connections in hard plumbing (S/&)amp; 	<div style="border: 1px solid black; width: 100px; height: 40px; margin-bottom: 10px;"></div> <div style="border: 1px solid black; width: 100px; height: 40px;"></div>	
<p>2) Condition and Cleanliness of Food Contact Surfaces</p> <ul style="list-style-type: none"> • Processing equipment and utensils in suitable condition (S/U) 	<div style="border: 1px solid black; width: 100px; height: 40px;"></div>	
<p>3) Prevention of Cross-Contamination</p> <ul style="list-style-type: none"> • Physical conditions of plant and layout equipment (S/U) 	<div style="border: 1px solid black; width: 100px; height: 40px;"></div>	

S = Satisfactory / U = Unsatisfactory

Additional Comments:

Signature or initials: _____

Source: Monthly 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>