

Slaughterhouse Sanitation Management Checklist

Workplace		Address		Approval Number		
	Checklist				Result (O, X)	Remarks
Sanitation Management: Prior to work (Date: mm/dd/yyyy)	1. Hygiene checklist is reviewed by the work area personnel prior to work and appropriate corrective actions are followed through.					
	2. Sanitation equipment at the entrance of the work area are in working order, filled with disinfectants.					
	3. Floors, walls, and ceiling of the work area are clean.					
	4. Equipment, tools, knives, saws, etc. that come in direct contact with livestock products are sanitized.					
	5. Equipment, Tools, and sewer systems that are free from contamination, or corrosion and are not contaminated by livestock products.					
	6. The sanitizing basin for knives of production line is maintained at the optimal temperature. (83°C or above)					°C
	7. The temperature, lighting(illumination, protection net), ventilation and condensation inside the work area properly managed (measurements and locations of measurements are recorded.)					
	8. Drain is clean and its cover is in working order.					
	9. Water Hygiene management (check water tank for its cleanliness – free of mold, moss or scale and inspect for water quality.)					
	10. Pest control is implemented. (Equipment to prevent pests inflow are in working order.)					
	11. Carcasses are adequately stored and evenly spaced out.					
	12. Employee's compliance of hygienic practices (Disinfect at Entry, Wear clean personal protective gear, etc.)					
Sanitation Management: During work (Date: mm/dd/yyyy)	13. Hygiene condition is monitored during work and its records are kept. The Manager-on-Duty is physically present at the work area.					
	14. Knives, utensils, saws etc. are frequently washed and sanitized with water temperature of 83°C or higher to prevent contamination of carcasses.					
	15. Temperature, lighting(illumination, protection net), ventilation and condensation are properly managed. (measurements and locations of measurements are recorded.)					
	16. The floor of the work area is free from moisture(including blood). It has an adequate drain condition and free from backflow of the waste water.					

	17. Carcasses are treated and transported in a sanitary manner to prevent them from touching the walls, floors, etc.			
	18. Carcasses are treated in a sanitary manner to prevent them from being contaminated with excrements or intestinal contents.			
	19. Pest Control is implemented. (Equipment to prevent pests inflow are in working order)			
	20. Carcasses are adequately stored and evenly spaced out.			
	21. Employees are in compliance with hygienic practices (Disinfect at Entry, Wear clean personal protective clothing, etc.)			
HACCP management	22. Records for CCP monitoring, Verification(including inspection and calibration of measuring instruments), and corrective actions are maintained.			
	23. CCP monitoring, on-site activities of the personnel responsible for verification and adequate corrective actions are implemented.			
Etc.	24. Test for microorganisms and residual substances are conducted and their records are maintained.			
	25. Non-conforming products are properly handled and waste management and disposal facilities are in working order.			
	26. Other situations requiring inspection			
Date confirmed	mm/dd/yy	Manager on duty	Department	
			(Title・Name)	(Signature)
Date inspected	mm/dd/yy	Inspector	Department	
			(Title・Name)	(Signature)