

SANITATION ITEMS	RECORDING FREQUENCIES	SANITATION MONITORING RECORD FOR SHUCKER PACKER													
		From: ____ / ____ / ____ To: ____ / ____ / ____													
		Day 1		Day 2		Day 3		Day 4		Day 5		Day 6		Day 7	
	Monitoring is ongoing: Observe conditions and activities throughout the day.	✓	X	✓	X	✓	X	✓	X	✓	X	✓	X	✓	X
Safety of water for processing and ice production	Faucets protected against back-siphonage: hoses off floor, ice protected. <i>Start of operation</i>														
Prevention of cross-contamination (microbiological)	Separation of operations: <i>Start of operation</i>														
	Shellstock stored to prevent contamination														
	Shucked shellfish protected from contamination														
	Employee practices do not result in contamination of product: <i>Start of operation & Every 4 hours</i>														
Maintenance of hand-washing and toilet facilities	Warm water, soap and hand drying facilities & waste containers provided and clean, sanitary and in good repair: <i>Start of operation</i>														
Protection from adulterants	Cleaning and sanitizing compounds properly labeled, stored and used														
And	Lights shielded														
	Shellfish, packaging & food contact surfaces protected from condensate or water splash														
Proper Labeling, Storage, and Use of toxic compounds	Lubricants, pesticides and other toxic compounds properly labeled, stored and used														
Control of employees with adverse health conditions	Employees observed for signs of illness, infected wounds or open sores: <i>Start of operation</i>														
Exclusion of pests	Pests excluded from production areas														
Condition and cleanliness of food contact surfaces	Equipment and utensils constructed and maintained to be cleanable: <i>Start of operation</i>														
	All food contact surfaces clean and sanitized: <i>Start of operation & every 4 hours</i>														
	Outer garments/gloves maintained, clean & sanitized: <i>Start of operation & Every 4 hours</i>														
	Food grade sanitizer strength adequate: <i>Start of operation & as needed</i>	Time	ppm	Time	ppm	Time	ppm	Time	ppm	Time	ppm	Time	ppm	Time	ppm
	Start up concentration: 200 ppm Min./Max. Values: 100 ppm to 200 ppm														
Firm Name: Firm Location:		Time	Init.	Time	Init.	Time	Init.	Time	Init.	Time	Init.	Time	Init.	Time	ppm
		Processing – Check Yes(Y) or No(N) (processing is as defined in the shellfish code with the exclusion of storage only)													
		Y	N	Y	N	Y	N	Y	N	Y	N	Y	N	Y	N
		Corrective Actions:													