U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE SANITATION SOP'S -- BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME

ESTABLISHMENT NO.

IMPLEMENTATION DATE

Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Three, Paragraph II.B.
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1. SANITATION SOP'S	REQUIREMENT	YES (✔)
	The establishment does not have written Sanitation SOP's that describe the procedures the establishment conducts daily to prevent direct contamination or adulteration of product (s) (§ 416.12 (a)).	
	The Sanitation SOP's do not identify which of the procedures are pre-operational procedures (§ 416.12 (c)).	
	The pre-operational procedures do not address (at a minimum) the cleaning of food contact surfaces of facilities, equipment, and utensils (§ 416.12 (c)).	
	The Sanitation SOP's do not specify the frequency with which the establishment will conduct each procedure $($ $416.12 (d)).$	
	The Sanitation SOP's do not identify the establishment employee or employees responsible for implementing and maintaining specified procedures (§ 416.12 (d)).	
2. RECORDKEEPING	The establishment does not have identified records that, on a daily basis, document implementation and monitoring of the Sanitation SOP's and any corrective actions taken (§ 416.16 (a)).	
3. DATED SIGNATURE	The individual with overall authority on-site or a higher level official of the establishment did not sign and date the Sanitation SOP's	
	(1) upon initial implementation, or	
	(2) upon a modification (§ 416.12 (d)).	

FSIS FORM 5000-2 (9/97)