

# Processing/Packing Line/Facility Cleaning Log

Name of Operation:

Please see the food safety plan for overall cleaning procedures and time intervals.

Date	Time	Cleaning List (check each)						Initials
		Producing receiving area	Produce Contact Surfaces	Washing/ Cooling/ Sanitizing Tanks	Floor drains	Trash receptacles	Storage area(s)	

Reviewed by:

Title:

Date: