

CLEANING AND SANITIZING SCHEDULE

F/V _____

Owner _____

Location _____

Cleaning Solution (soap) used: _____

Sanitizing Solution used: _____

Sanitizing Solution Concentration

50 ppm chlorine solution (if dipped)	100 ppm chlorine solution (if wiped)
<input type="checkbox"/> 20 gal water + 5 tbl 5% chlorine	<input type="checkbox"/> 20 gal water + 10 tbl 5% chlorine
<input type="checkbox"/> 40 gal water + 10 tbl 5% chlorine	<input type="checkbox"/> 40 gal water + 20 tbl 5% chlorine
<input type="checkbox"/> 20 gal water + 1.75 tbl 15% chlorine	<input type="checkbox"/> 20 gal water + 3.5 tbl 15% chlorine
<input type="checkbox"/> 40 gal water + 3.5 tbl 15% chlorine	<input type="checkbox"/> 40 gal water + 7.0 tbl 15% chlorine

Concentration verification to be made with test strips, kit, or other device and recorded on log:

- each processing period; once daily to verify formula; once weekly to verify formula; twice weekly to verify formula; other (describe) _____

Fish processing area (non food contact): to be rinsed with seawater

- Immediately Before and After each processing period.
- Immediately Before and at least every 4 hours during processing period.
- _____ times daily _____ am, _____ am, _____ am, _____ pm, _____ pm, _____ pm
- Other (describe):

Fish processing area (non food contact): to be cleaned with soap and water

For sanitizing: _____ 50 ppm if immersed (dipped) or, _____ 100 ppm (if sprayed or wiped)

- Immediately Before and After each processing period.
- Immediately Before and at least every 4 hours during processing period.
- _____ times daily _____ am, _____ am, _____ am, _____ pm, _____ pm, _____ pm
- Other (describe):

Food (fish) contact surfaces (knives, butchering trays, cutting boards, totes and other equipment): to be cleaned and sanitized:

For sanitizing: _____ 50 ppm if immersed (dipped) or, _____ 100 ppm (if sprayed or wiped)

- Immediately Before and After each processing period.
- Immediately Before and at least every 4 hours during processing period.
- _____ times daily _____ am, _____ am, _____ am, _____ pm, _____ pm, _____ pm
- Other (describe):

Fish Holds: to be cleaned and sanitized

For sanitizing: _____ 50 ppm if immersed (dipped) or, _____ 100 ppm (if sprayed or wiped)

- Immediately after each delivery..
- Immediately after each unloading.
- Within _____ hours after each delivery and unloading.
- Other (describe):

Toilet and handwash facilities: to be cleaned and disinfected (kept sanitary at all times)

For sanitizing: _____ 50 ppm if immersed (dipped) or, _____ 100 ppm (if sprayed or wiped)

- Daily
- _____ times daily
- _____ times weekly
- Other (describe):

Hand Dip

(5 gallon bucket of water with seawater and chlorine for rinsing hands and gloves while processing)
_____ 100 ppm

Concentration to be measured and recorded _____ each batch, _____ time daily, _____ time weekly

- Fresh bucket of solution every processing period..
- Fresh bucket of solution every 4 hours.
- Fresh bucket of solution as needed.
- Other (describe):

