CLEANING AND SANITIZING SCHEDULE

F/V ______________________________________________________________________________
Owner ____________________________________________________________________________
Location ___________________________________________________________________________

Cleaning Solution (soap) used: __________________________________________________________
Sanitizing Solution used:  ______________________________________________________________

**Sanitizing Solution Concentration**

<table>
<thead>
<tr>
<th>50 ppm chlorine solution (if dipped)</th>
<th>100 ppm chlorine solution (if wiped)</th>
</tr>
</thead>
<tbody>
<tr>
<td>☐ 20 gal water + 5 tbl 5% chlorine</td>
<td>☐ 20 gal water + 10 tbl 5% chlorine</td>
</tr>
<tr>
<td>☐ 40 gal water + 10 tbl 5% chlorine</td>
<td>☐ 40 gal water + 20 tbl 5% chlorine</td>
</tr>
<tr>
<td>☐ 20 gal water + 1.75 tbl 15% chlorine</td>
<td>☐ 20 gal water + 3.5 tbl 15% chlorine</td>
</tr>
<tr>
<td>☐ 40 gal water + 3.5 tbl 15% chlorine</td>
<td>☐ 40 gal water + 7.0 tbl 15% chlorine</td>
</tr>
</tbody>
</table>

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 ballon 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):