

Sub3 3 16 — Food Safety & Sanitation Checklist

Kitchen & Equipment Safety

- ☐ Work surfaces cleaned and sanitized
- ☐ Hands washed before handling food
- ☐ Knives, boards, and tools sanitized
- ☐ Pets kept out of processing area
- ☐ Spoiled or questionable food discarded

Preservation Safety

- ☐ Tested recipes followed
- ☐ Jars inspected for chips / cracks
- ☐ Lids and seals checked before use
- ☐ Finished jars inspected for seal and quality

Incidents / Corrective Actions
