Fish Processing Checklist

This printable fish processing checklist helps fish farmers, pond owners and managers prepare and run fish processing safely. Tick each item as you go. Keep finished copies with your farm records for easy reference later.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Clean and sanitize work surfaces	☐	☐	☐
Check tools and knives	☐	☐	☐
Confirm ice and cold storage ready	☐	☐	☐
Wash hands and wear clean gear	☐	☐	☐
Keep raw and finished product apart	☐	☐	☐
Label each batch	☐	☐	☐
Clean up waste per rules	☐	☐	☐
Record batch details	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Check state and federal rules for selling processed fish and ask your regulator what applies to you.

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