Swine | CHECKLIST

Pork Safety Audit Checklist

Use this Pork Safety Audit Checklist for auditing pork safety practices. Work down the list each visit, mark what you checked, and note any item needing attention.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Hands washed and gear clean	☐	☐	☐
Food contact surfaces cleaned	☐	☐	☐
Meat kept cold per rules	☐	☐	☐
Temperature records kept	☐	☐	☐
Cross contact prevented	☐	☐	☐
Pest control in place	☐	☐	☐
Water source safe	☐	☐	☐
Employee training current	☐	☐	☐
Recall plan ready	☐	☐	☐
Records stored	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Use official food safety guidance and check state rules for your type of operation.