



## What to have ready for an ADEC Inspection of a Direct Market Vessel



In order to make your ADEC inspection as efficient as possible we recommend having the items in the list below ready for the Environmental Health Officer to review.

### **Paper Work**

- Hazard Analysis
- HACCP Plans for each product
- Standard Sanitation Monitoring Plan (SSOP)
- HACCP Monitoring Records
- Daily Sanitation Monitoring Checklists
- Product Label (may submit for department review)
- Waste dumping logs (for example: latitude and longitude of discharge)

### **Facility Requirements**

- Food grade hoses for all water that comes in contact with product
- Sanitizers that are acceptable for food contact surfaces
- Smooth, and easily cleanable food contact surfaces
- Test strip for sanitizers that are used
- Test strips for testing Free Chlorine in processing water
- Hot water for hand wash sink, soap, and paper towels
- Covered Processing Area
- Approved Marine Head
- Water lines are labeled or color coded for easy identification