

PET FOOD PRODUCTION INSPECTION CHECKLIST

GENERAL INFORMATION

Name: _____

Date: _____

Location: _____

Raw Material Handling

☐ Yes ☐ No — Ingredients are sourced from approved suppliers

☐ Yes ☐ No — Raw materials are stored in clean, labeled containers

☐ Yes ☐ No — No signs of spoilage, contamination, or pest activity

Processing Equipment

☐ Yes ☐ No — Mixers, conveyors, and extruders are cleaned and maintained

☐ Yes ☐ No — Equipment is inspected regularly for wear and safety hazards

☐ Yes ☐ No — Maintenance and sanitation logs are up to date

Production Environment

☐ Yes ☐ No — Floors, walls, and ceilings are clean and in good repair

☐ Yes ☐ No — Temperature and humidity controls are functioning properly

☐ Yes ☐ No — Proper air filtration systems are in place to control contamination

Cross-Contamination Prevention

- ☐ Yes ☐ No — Allergen protocols are in place and followed
- ☐ Yes ☐ No — Separate production lines are used for different product types (if required)
- ☐ Yes ☐ No — Cleaning procedures are validated and documented

Packaging and Labeling

- ☐ Yes ☐ No — Packaging materials are clean, undamaged, and food-safe
- ☐ Yes ☐ No — Labels include accurate ingredients, expiration dates, and batch numbers
- ☐ Yes ☐ No — Finished products are sealed and stored properly

Storage and Shipping

- ☐ Yes ☐ No — Finished goods are stored off the floor and away from walls
- ☐ Yes ☐ No — Temperature-controlled storage (if required) is maintained
- ☐ Yes ☐ No — Shipping areas are clean and monitored for pest activity

Employee Hygiene and Training

- ☐ Yes ☐ No — Staff wear proper PPE (gloves, hairnets, coats)
- ☐ Yes ☐ No — Handwashing stations are functional and stocked
- ☐ Yes ☐ No — Employees are trained in food safety and sanitation procedures

Pest Control

- ☐ Yes ☐ No — No signs of pests in production or storage areas
- ☐ Yes ☐ No — Pest control services are scheduled and documented
- ☐ Yes ☐ No — Entry points are sealed and traps are monitored regularly

Regulatory Compliance

- ☐ Yes ☐ No — Facility complies with local and national pet food safety regulations
- ☐ Yes ☐ No — Inspection and audit records are maintained and accessible
- ☐ Yes ☐ No — Quality assurance and recall plans are in place

FINAL NOTES

Inspector Comments:

Inspector Name: _____

Inspector Email: _____

Inspection Date: _____

☐ I confirm this inspection was completed accurately

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