OIMP FORMS - TEMPLATES - INFO SHEETS

Sanitation Manual
- Sanitation Program SOP
- Non-Daily Sanitation Schedule
- Deep Clean Sanitation Schedule
- Chemical List
- Room, Equipment and Utensils List
- Sanitation Procedure - Premises
- Sanitation Procedure – Equipment
- Sanitation Procedure - Utensils
- Sanitation Checklist
- Operational Sanitation SOP
- Operational Sanitation Inspection Form
- Mid-Shift Sanitation SOP
- Welfare Area Check Record
- Pre-Operational Sanitation Inspection SOP
- Pre-Operational Sanitation Inspection Form

Maintenance and Calibration Program
- Calibration Record
- Daily Plant Temperature Log
- Equipment Review Record
- Equipment Review SOP
- Maintenance & Calibration Record - Simplified Format
- Maintenance Schedule and Record
- Maintenance Program SOP
- Master Equipment List
- Outside Premises Inspection Record
- Outside Premises Inspection SOP
- Scale Calibration SOP
- Thermometer Calibration Record
- Thermometer Calibration SOP

Pest Control Program
- Treatment and Inspection Schedule
- Map of Trap Locations
- Chemical Listing
- Treatment Records
- Pest Activity Logs

Recall Program
- Customer Complaint Investigation Form
- Customer Complaint Log
- Customer Complaint SOP
- Mock Recall Report
- Notice of Noncompliant Products
- Product Reconciliation
- Returned Product
- Returned Product SOP
- Distribution record
- Recall Manual
- Sample Emergency Preparedness Plan
- Water Quality Program
- Water Sampling Record
- Water Treatment Equipment List

Training Program
- Training Record
- Visitor Policy and Log Book

Shipping and Receiving Program
- Approved Supplier SOP
- Approved Supplier List
- Daily Truck Evaluation Shipping
- Distribution Record
- Inventory Record
- Plant Receiving Record Meat and Non-Meat

Allergen Control Program
- Supplier Allergen Check List
- Master List of Ingredients
- SAMPLE Allergen Training
- SAMPLE Allergen Control Plan

HR Material
- Customer Service Accessibility Policy
- Employee Policies and Procedures Manual
- Health and Safety Policy
- Report Form and Investigation Tool
- Workplace Harassment Policy
- Workplace Violence Policy
- Visitor Policy and Log Book

Info Sheets
- Allergen Control Plan
- Calibration Program
- Chemical Safety
- Customer Complaints
- Effective Sanitation
- Environmental Sampling Plan
- Hygienic Slaughter - Poultry
- Hygienic Slaughter - Red Meat
- Labelling Essentials
- Pest Control
- Pest Control Prevention
- Preventative Maintenance
- Root Cause Analysis
- Traceability
- Vulnerability Assessment