## **Processed Food Registration – Readiness Checklist**

To facilitate the inspection process and prevent delays, please refer to the regulations and guidance available on our <u>website</u>.

The Inspector may assess/request the following items for review to aid their licensing determination. **This is not an all-inclusive list.** 

- Food Safety Plan/Process Flow Diagram
- Production Records/Logs
- Sanitation Plan (including but not limited to Pest Control measures)
- Allergen Plan (if applicable)
- Product Lists and associated ingredient Suppliers
- Product Labels and advertising
- o Additional documentation pertaining to your specific products or process
- o General cleanliness and conditions of the facility.