

Victorian Meat Pre-Operational Hygiene Inspection Record

For Victorian retail butcher and meat-processing operations that document daily hygiene checks before processing starts. Use this record with the site food safety program and applicable Safe Food Victoria requirements.

Business / site	Licence no.	Area / department	Date / shift	Inspector

Pre-operational hygiene check

Review item	Yes	No	N/A	Evidence / action reference
1. Food-contact equipment and utensils are visibly clean and ready for use.	☐	☐	☐	
2. Required cleaned / sanitised equipment has been reassembled correctly and is in good repair.	☐	☐	☐	
3. Benches, work surfaces and non-food-contact surfaces are free of visible contamination.	☐	☐	☐	
4. Floors, drains and surrounding processing areas are clean with no residue or standing waste water.	☐	☐	☐	
5. Chillers / freezers and overhead areas are free of contamination, drip or condensation risks relevant to production.	☐	☐	☐	
6. Cleaning tools, chemicals and cleaned equipment are stored so they do not contaminate food or food-contact surfaces.	☐	☐	☐	
7. Hand-washing, sterilising and hygiene facilities required for the operation are available and ready for use.	☐	☐	☐	
8. Protective clothing, knives, scabbards and other working equipment are clean where required before use.	☐	☐	☐	
9. Raw and ready-to-eat areas / equipment are separated as required by the site program.	☐	☐	☐	
10. Any hygiene deficiency identified before start-up has been corrected before affected processing begins.	☐	☐	☐	

Release / corrective action

Deficiency / corrective action / re-cleaning completed	Processing release decision / released by / time

Use with the site food safety program

This record supports daily hygiene and pre-operational cleanliness checks. It is not a Safe Food Victoria audit form. The site program, licence conditions and applicable meat standard determine the checks and evidence required.