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| **Unit name:** | **Unit number:**  |
| **Date:**  |
| **Pre and post production checks**  | **Yes** | **No** |
| Check to ensure equipment, machinery and utensils are free from any damage that has the potential to result in cross-contamination during the next and future production runs  |  |  |
| ***Guidance:*** *Post production, lines, machinery, equipment and utensils should be visually checked to ensure that they are clean and in good condition. Buttons, E-stops from machines and equipment should be intact and in good condition* |
| Check to ensure equipment, machinery and utensils are free from any damage that has the potential to result in cross-contamination during the next and future production runs |  |  |
| ***Guidance:*** *Post production, lines, machinery, equipment and utensils should be visually checked to ensure that they are in good condition. Buttons, E-stops from machines and equipment should be intact and in good condition. Once production has finished, prior to clean down, all ingredient leftovers and packaging must be removed to the waste holding area to minimise the potential risk of contamination* |
| For any negative responses report to a manager immediately and record corrective actions below |
|  |
| **For any negative responses, record any corrective actions required:**  |
|  |
| **Name and designation** |  |
| **Signed:** |  |

**Document Control**

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| **Document reference:** | **CPU.FS.F.022.01** |
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