

Registered Establishment Hygiene Requirements Check List	Yes	No	N/A
Hygiene procedures Before processing prescribed goods for export			
Storage area clean			
Processing area clean			
Equipment clean			
Records to be kept up to date			
Hygiene systems in place			
Pest control practices			
• Bird control			
• Bait stations location and replacement			
Daily cleaning process			
Floor Hygiene			
Sweeping of broken hay			
Cleaning of bird droppings			
Sweepings collected and put in bin			
Bins			
Accessible location			
Lids kept closed			
Regular disposal of bin content			
Rodent baiting procedures			
• documented			
• recorded			
• audited			
• verified			
Replacement/Replenishment			
Erected trial barriers that can effectively keep out rodents			
Bird control			
Regular removal of bird droppings			
Remove birds			
Erect screens to keep birds out			
Pest control			
Pest management practice (for storage insect pests)			
Spray weeds			
Remove weeds			
Clear the surrounds to remove pest breeding grounds			
Storage areas			
Stacking with spaces that allow human access			
At least 1 m away from the shed walls			
Segregation			
Processed vs unprocessed			
Inspected vs uninspected			
Field (non-commercial) vs commercial			
Loading zone			
Any residues removed			
Daily cleaning			
Shed perimeters inspected and cleaned regularly e.g:			
Support beams cleaned, free of pests			
Drains clean and in working order			
Weeds removed or sprayed			
Equipment stored appropriately			
Pallets cleaned, free of debris and pests			
Unused products properly stored away from shed			