SANITATION CHECKLIST
Sign or initial each box after task has been completed each day.

Boat or Harvest Pool

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**Boat**
*Fish contact surfaces are clean and sanitized.*

**Cooler/Fish box**
*Clean and sanitized.*

**Water**
*Water is potable.*

**Ice**
*Ice is clean and made from potable water.*

**Knives, Cutting Boards,**
**Equipment**
*Clean and sanitized.*

**Truck Box**
*Clean and sanitized.*

**Clothes**
*Clothes are clean and hair is covered.*

**Gloves**
*Clean and sanitized.*

**Packaging**
*Clean and protected.*

**Fishing Gear**
*Clean and protected.*

**Checklist**
**Reviewed By:**

*(This checklist is a basic sanitation plan. Your specific fishing and sales operation may warrant more specific sanitation subtopics.)*

COLUMBIA RIVER INTER-TRIBAL FISH COMMISSION
SALMON MARKETING PROGRAM