SANITATION INSPECTION REPORT (PROCESSED PRODUCTS)

FORM APPROVED OMB NO. 0580-0013: According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number for this information collection is 00580-0013. The time required is estimated to average 1.5 hours per response and 1 minute of recordkeeping, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

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SANI	TATION INS	PECTION OF (Name and Address of Plant)			INSPECTO	2			
					DATE INSP	ECTED			
		BY (Company or Individual)			INSPECTO		NIED BY (Name and Title)		
1 27 11	OWNED				INOT LOTO	(7)000000070			
	SANITA	RY DEFECTS	Assigned Defect	Inspr's Defect		SANITARY	DEEECTS	Assigned Defect	Inspr's Defect
	0, 111, 1		Points	Points		0,	52.2010	Points	Points
١.	PREMISE								
	А. В.	Outside premises not well drained. Outside premises not free of weeds, clutter,	3		VII.		L OF WASTES		
	5.	unused equipment or other materials.	3			A.	Garbage, trash, and dry waste materials, inside or		
	C.	Waste not properly stored or contained.	3			_	outside the building, not satisfactorily contained.	4	
	D.	Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	4			В.	Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4	
	E.	Approaches to docks not clean or treated to minimize					to prevent unsignances or undesitable odors.		
		dust.	3		VIII.		HAND-WASHING, AND DRESSING ROOM		
п.	RAW MAT	TERIALS				FACILITIE A.	S Toilet facilities not provided for each sex.	3	
	А.	Raw materials used in the product not handled in a						-	
		sanitary manner that would prevent adulteration of finished				B.	Toilets and urinals not water-flushed.	3	
		product.	Critical		_	C.	Toilet room(s) not equipped with self-closing doors.	3	
ш.	CONSTRU	JCTION OF BUILDING				D.	Toilet room(s) open directly into a processing	-	
	Α.	Plant construction does not exclude probable				_	or food storage room where food is exposed.	Critical	
	В.	entrance of insects, rodents, birds or other animals. Walls, partitions, ceilings, and exposed structural	5		_	E.	Cold and hot, water or tapped water not provided at wash basins.	3	
	D.	supports in poor repair.	3			F.	Hand cleaner and towels not provided at or		
	C.	Floors not smooth and readily cleanable.	3				near each basin.	3	
	D.	Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3			G.	Adequate hand-washing signs not posted.	3	
	E.	Exposed, unprotected overhead sewer lines present	3			0.	Adequate nand-washing signs not posted.		
		in product lines.	Critical			Н.	Adequate dry waste receptacles not provided.	5	
	-	Weeden floors, where present not control with a suitable							
	F.	Wooden floors, where present, not coated with a suitable floor seal that effectively minimizes cracks and crevices.	5			I.	Toilet facilities not working.	4	
	G.	Walls not sealed at juncture with floor.	3			J.	Toilet and locker room not satisfactorily		
	Н.	Walls and ceilings not free of flaked paint, nor in good	2			K	ventilated.	5	
		repair.	3			К.	Toilet and dressing rooms not kept in a clean orderly condition.	5	
	Ι.	Windows not intact.	3						
	J.	Entrances to production rooms not equipped with self-closing doors nor provided with other effective means			IX.	CONSTR	UCTION AND REPAIR OF EQUIPMENT		
		to prevent entrance of vermin.	3		IA.	A.	Equipment product contact surfaces not		
							constructed of smooth, nontoxic, corrosion-		
	К. L.	Screen doors, where present, not self closing. Utility rooms or areas, including boiler rooms and	3		_		resistant, odorless, materials; wood, where used, not fine, close grained, high-density type.	5	
	L.	maintenance shop, not isolated enough or separated from				В.	Equipment product zone surfaces not free of		
		production rooms.	4				cracks, crevices, pits, or other imperfections		
N/	LIGHTING					C.	(such as knots in wood). Adequate space not allowed around equipment	5	
	A.	Production rooms not adequately lighted (20-foot candles).	3			0.	for cleaning and inspection purposes.	4	
	В.	Places where detailed inspection of the product				D.	Equipment not designed to protect the product		
		or ingredients is required not adequately lighted (50-foot candles).	4				zone against contamination or extraneous material.	5	
	C.	Places where detailed inspection of the processes or	4			E.	Equipment not free of parts or areas inaccessible		
		operations is required not adequately lighted					for cleaning and inspection purposes.	4	
		(50-foot candles).	3		_	F.	Electrical system not constructed or positioned to prevent insect harborage.	3	
	D.	Storage areas not adequately lighted (20-foot candles)	3			G.	Equipment not kept in good repair.		
	E.	Toilets and dressing rooms not adequately lighted						2 for each item not in	
	F.	(20-foot candles). Light bulbs, fixtures, skylights, or other glass suspended	3		х.	CLEANING		good repair	
		over food in any stage of preparation not of a safety type				A.	Equipment not cleaned at frequencies necessary		
		or otherwise protected where essential to prevent					to prevent contamination of the product.	Critical	
		contamination of the product during production.	5		_	В.	A dust-free method of cleaning not used whenever possible.	3	
v.	VENTILAT	ΓΙΟΝ					whenever possible.		
	Α.	Plant not reasonably free of undesirable odors, hot air			XI.		L OF INSECTS AND ANIMALS		
	В.	vapors, or dust. Evidence or presence of excessive condensate on walls,	3		_	А. В.	Presence of evidence of any rodents in plant. Presence of any birds or any other animals	5	
	Б.	ceilings, equipment, or pipelines.	4			D.	including domestic types in the plant.	5	
	C.	Areas where steam or hot air vapors are predominant not				C.	Presence of live insects in processing or product		
	0	effectively exhaust-ventilated.	3		_		storage areas(two or more).	Critical	
	D.	Cooling and air-conditioning units not equipped with filtering devices; filters not changed or cleaned when				D.	Presence of dead insects in processing equipment (two or more).	Critical	
		necessary.	3			E.	Presence of live or dead insects in other plant areas		
	E.	Window openings to the outside not screened with 14-mesh				F	(three or more).	5	
		or finer window screen (during presence of flies or other flying insects.	3			F.	Rodenticides, insecticides, and other control or eradication material including applicatory		
	F.	Exhaust fans not screened or equipped with self-closing					equipment not used in a safe acceptable manner.	Critical	
		louvers.	3		_	G.	Evidence that effective pest control not exercised		
VI.	WATER S	UPPLY				Н.	where needed. Type of insecticides and rodenticides not in	3	
	A.	Lack of satisfactory evidence that the water supply is potable.	Critical				compliance with Federal Food and Drug		
	В.	Presence of a cross-connection between water lines and					Administration regulations.	4	
		sewage system (not allowed).	Critical			I.	Poisoned baits, if used, not adequately secured.	5	

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	SANITARY DEFECTS		Assigned Defect	Inspr's		C 4 4		Assigned Defect	Inspr Defe
			Points	Defect Points	SANITARY DEFECTS			Points	Poin
	COOLIN	G AND REFRIGERATION FACILITIES	POINTS	POINS	XIV.	DEDS	ONNEL	Points	POIN
•	A.	adequately			AIV .	A.	Employees not wearing garments suitable for		
	7.	protected from contamination or from				71.	work being performed.	4	
		becoming spoiled.	5			В.	Personnel in contact with unwrapped product or		
	В.	Storage areas not free of visible mold and	J			υ.	ingredients not using proper headwear		
	5.	objectionable odors.	3				including protection from facial hair.	4	
	C.	Storage area not reasonably clean.	3			C.	Fingernail polish, costume jewelry, and		
	О. D.	Where required refrigeration facilities not	3			0.	wrist watches worn by plant personnel		
	51	properly cooling and keeping perishable	5				working on the processing line.	3	
		supplies and products at temperatures				D.	Gloves, if worn, not kept in a sanitary condition.	3	
		not exceeding 45 degrees F.	5			E.	Storage of employees personal effects in		<u> </u>
	E.	Adequate skids or pallets not used when				<u> </u>	production rooms.	3	
	L.	needed.	3			F.	Employees not washing hands after	5	
	F.	Items not stored in an orderly, easily					contamination.	Critical	
	г.	accessible manner in suitable, covered, or				G.	Failure of employees to be hygienically	Chuca	
		closed containers.	3			0.	clean: fingernails not kept clean and		
		closed containers.	5				trimmed.	4	
	STORING	G AND STORAGE FACILITIES				Н.	Employees affected with or a carrier	4	
	A.	Supplies and products not adequately					of a communicable or infectious disease		
	7.	protected from contamination nor					not excluded from product area.	Critical	
		from becoming spoiled.	5			1	Plant employees having an infectious wound, sore,	Ontiour	
	В.	Storage areas not well ventilated and	J				or lesion on hands, arms, or other exposed parts of		
	D.	free from objectionable odors.	3				the body not excluded from contacting		
			5				ingredients, products, or product zone.	5	
	C.	Storage areas not clean and dry.	3			J.	Plant personnel not instructed in	5	
	D.	Materials not stored in an orderly manner	3			5.	acceptable hygienic practices and proper		
	2.	in suitable, covered, or closed containers.	3				sanitary rules of food handling.	5	
	E.	Supplies and product not protected				K.	Personnel not prohibited from		
		against unfavorable temperatures and					expectorating, eating, or smoking		
		humidity.	3				in product areas.	5	
	F.	Adequate skids or pallets not used where						⊢ [™]	
	•••	needed.	3		τοται				
		re considered to be insanitary if one or mo		-				_	<u> </u>

SANITATION INSPECTION REPORT (PROCESSED PRODUCTS)

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SANITATION INSPECTION OF (Name and Address of Plant)												
		÷			DATE INSP	ECTED						
PLANT OWNED BY (Company or Individual)						INSPECTOR ACCOMPANIED BY (Name and Title)						
			Assigned	Inspr's			9	Assigned	Inspr's			
	SANITA	RY DEFECTS	Defect Points	Defect Points		SANITARY	DEFECTS	Defect Points	Defect Points			
١.	PREMISE		6	7				1 01113	1 01113			
	А. В.	Outside premises not well drained. Outside premises not free of weeds, clutter,	3		VII.	DISPOSA	L OF WASTES					
		unused equipment or other materials.	3			A.	Garbage, trash, and dry waste materials, inside or					
	C. D.	Waste not properly stored or contained. Outside premises not free of harborage or breeding	3		4	В.	outside the building, not satisfactorily contained. Waste is not disposed of frequently enough	4				
	5.	places for insects, rodents, birds, or other animals.	4			5.	to prevent unsightliness or undesirable odors.	4				
	E.	Approaches to docks not clean or treated to minimize dust.	3		VIII.		IAND-WASHING, AND DRESSING ROOM					
п.	RAW MAT	ERIALS					S Toilet facilities not provided for each sex.	3				
	Α.	Raw materials used in the product not handled in a			MIL							
		sanitary manner that would prevent adulteration of finished product.	Critical			с.	Toilets and urinals not water-flushed. Toilet room(s) not equipped with self-closing	3				
					L .		dpors	3				
ш.	CONSTRU A.	JCTION OF BUILDING Plant construction does not exclude probable				D.	Trifet room(s) open directly into a processing or food storage room where food is exposed.	Critical				
		entrance of insects, rodents, birds or other animals.	5		1 1/1	<u>⊇</u> £. (Cold and hot, water or tapped water not	Griddar				
	В.	Walls, partitions, ceilings, and exposed structural	2				provided at wash basins.	3				
	C.	supports in poor repair. Floors not smooth and readily cleanable.	3			<u></u> F.	Hand cleaner and towels not provided at or near each basin.	3				
	D.	Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3			G.	Adequate hand-washing signs not posted.	3				
	E.	Exposed, unprotected overhead sewer lines present in product lines.	Critical			Н.	Adequate dry waste receptacles not provided.	5				
	_				1							
	F.	Wooden floors, where present, not coated with a suitable floor seal that effectively minimizes cracks and crevices.	5			l.	Toilet facilities not working.	4				
	G.	Walls not sealed at juncture with floor.	3		1	J.	Toilet and locker room not satisfactorily					
	H.	Walls and ceilings not free of flaked paint, nor in good repair. repair.	3			К.	ventilated. Toilet and dressing rooms not kept in a clean	5				
	I.	Windows not intact.	3				orderly condition.	5				
	J.	Entrances to production rooms not equipped with			1							
		self-closing doors nor provided with other effective means to prevent entrance of vermin.	3		IX.	A.	JCTION AND REPAIR OF EQUIPMENT Equipment product contact surfaces not					
					1		constructed of smooth, nontoxic, corrosion-					
	К. L.	Screen doors, where present, not self closing. Utility rooms or areas, including boiler rooms and	3		4		resistant, odorless, materials; wood, where used, not fine, close grained, high-density type.	5				
	L.	maintenance shop, not isolated enough or separated from				В.	Equipment product zone surfaces not free of					
		production rooms.	4		4		cracks, crevices, pits, or other imperfections	5				
ıv.	LIGHTING	i				C.	(such as knots in wood). Adequate space not allowed around equipment	5				
	Α.	Production rooms not adequately lighted (20-foot candles).	3		1	_	for cleaning and inspection purposes.	4				
	В.	Places where detailed inspection of the product or ingredients is required not adequately lighted				D.	Equipment not designed to protect the product zone against contamination or extraneous					
		(50-foot candles).	4				material.	5				
	C.	Places where detailed inspection of the processes or				E.	Equipment not free of parts or areas inaccessible for cleaning and inspection purposes.	4				
		operations is required not adequately lighted (50-foot candles).	3			F.	Electrical system not constructed or positioned	4				
					1		to prevent insect harborage.	3				
	D. E.	Storage areas not adequately lighted (20-foot candles) Toilets and dressing rooms not adequately lighted	3		4	G.	Equipment not kept in good repair.	2 for each				
		(20-foot candles).	3					item not in good repair				
	F.	Light bulbs, fixtures, skylights, or other glass suspended over food in any stage of preparation not of a safety type			X.	CLEANING A.	Equipment not cleaned at frequencies necessary					
		or otherwise protected where essential to prevent				<i>A</i> .	to prevent contamination of the product.	Critical				
		contamination of the product during production.	5		4	В.	A dust-free method of cleaning not used whenever possible.	3				
v.	VENTILA	TION					whenever possible.					
	Α.	Plant not reasonably free of undesirable odors, hot air			XI.		OF INSECTS AND ANIMALS					
	В.	vapors, or dust. Evidence or presence of excessive condensate on walls,	3		4	А. В.	Presence of evidence of any rodents in plant. Presence of any birds or any other animals	5				
		ceilings, equipment, or pipelines.	4		l		including domestic types in the plant.	5				
	C.	Areas where steam or hot air vapors are predominant not effectively exhaust-ventilated.	3			C.	Presence of live insects in processing or product storage areas(two or more).	Critical				
	D.	Cooling and air-conditioning units not equipped with	3		1	D.	Presence of dead insects in processing equipment	Cilicai				
		filtering devices; filters not changed or cleaned when				F	(two or more).	Critical				
	E.	necessary. Window openings to the outside not screened with 14-mesh	3		1	E.	Presence of live or dead insects in other plant areas (three or more).	5				
		or finer window screen (during presence of flies or other				F.	Rodenticides, insecticides, and other control					
	F.	flying insects. Exhaust fans not screened or equipped with self-closing	3		4		or eradication material including applicatory equipment not used in a safe acceptable manner.	Critical				
	•••	louvers.	3			G.	Evidence that effective pest control not exercised					
vi	WATER S					ы	where needed.	3				
VI.	A.	Lack of satisfactory evidence that the water supply is potable.	Critical			Н.	Type of insecticides and rodenticides not in compliance with Federal Food and Drug					
	В.	Presence of a cross-connection between water lines and			1		Administration regulations.	4				
		sewage system (not allowed).	Critical			Ι.	Poisoned baits, if used, not adequately secured.	5				
FOR	M FGIS 952	(7-02) (Replaces Form FGIS-952 (1-84)										

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SANITAR	SANITARY DEFECTS		Inspr's Defect	1 SANITARY DEFECTS	Assigned Defect	Inspr Defe
0,		Defect Points	Points		Points	Point
COOLIN	G AND REFRIGERATION FACILITIES		4			
Α.	adequately			∑ [() A └└── Employees not wearing garments suitabl	e for	
	protected from contamination or from		$P \sim \Pi $	work being performed.	4	
	becoming spoiled.	5	$_{1}$ \vee	B. Personnel in contact with unwrapped pro	duct or	
В.	Storage areas not free of visible mold and			ingredients not using proper headwear		
	objectionable odors.	3		including protection from facial hair.	4	
C.	Storage area not reasonably clean.	3		C. Fingernail polish, costume jewelry, and		
D.	Where required refrigeration facilities not	3		 Artist watches worn by plant personnel 		
	properly cooling and keeping perishable			, C (Lyorking on the processing line.	3	
	supplies and products at temperatures			Gløves, if worn, not kept in a sanitary cor	dition. 3	
	not exceeding 45 degrees F.	5	\sim	Storage of employees personal effects in		
E.	Adequate skids or pallets not used when		$n(\alpha)$	production rooms.	3	
	needed.	3	KE	F. Employees not washing hands after		
F.	Items not stored in an orderly, easily		F N S	contamination.	Critical	
	accessible manner in suitable, covered, or			G. Failure of employees to be hygienically		
	closed containers.	3		clean: fingernails not kept clean and		
				trimmed.	4	
STORIN	G AND STORAGE FACILITIES			H. Employees affected with or a carrier		
Α.	Supplies and products not adequately			of a communicable or infectious disease		
	protected from contamination nor			not excluded from product area.	Critical	
	from becoming spoiled.	5		 Plant employees having an infectious wo 	und, sore,	
В.	Storage areas not well ventilated and			or lesion on hands, arms, or other expos	ed parts of	
	free from objectionable odors.	3		the body not excluded from contacting		
	-			ingredients, products, or product zone.	5	
C.	Storage areas not clean and dry.	3		J. Plant personnel not instructed in		
D.	Materials not stored in an orderly manner			acceptable hygienic practices and prope		
	in suitable, covered, or closed containers.	3		sanitary rules of food handling.	5	
E.	Supplies and product not protected			K. Personnel not prohibited from		
	against unfavorable temperatures and			expectorating, eating, or smoking		
	humidity.	3		in product areas.	5	
F.	Adequate skids or pallets not used where			·		Ī
	needed.	3		TOTAL		

When Section XII, "Cooling and Refrigeration Facilities" is not applicable, the plant must have a score of 54 or higher. REMARKS



SANITATION INSPECTION REPORT (SIR)

FGIS-952, For Processed Product and Rice Processing Plants.

- 1. Name of plant and physical address of the sanitation inspection.
- 2. Name of the company or individual that owns the plant.
- 3. Name of the inspector performing the inspection.
- 4. Date of inspection.

5. Name and title of plant personnel that accompanied the inspector during the inspection.

6. Assigned Defect Points. This column contains pre-assigned individual defect points. The range of points assigned is based on the importance of the defect item to the maintenance of good sanitation in the plant. For example, the defect item "Presence or evidence of rodents in plant," is assigned a point range of 0 to 5; whereas, "Waste not properly stored or contained," is assigned a point range of 0 to 3.

7. Inspector's Defect Points. In this column rate the individual defect item based on your opinion as to the relative potential for product contamination. If the item is clean and presents no sanitation problem, assign 0 defect points to the item. If the item is relatively clean but not perfect, assign 1 or 2 defect points to the item. If the item is insanitary or presents a clear hazard to sanitary operations, assign the maximum defect points possible for that item.

8. Total the inspector's defect points. If the SIR score meets or exceeds 76, consider plant operations insanitary. When section XII, Cooling and Refrigeration Facilities, is not applicable, delete the assigned defect points (22) from the total overall score of 76 or higher and use 54 or higher as the defect limit.

observed.

Immediately after completing the SIR, give a copy to the plant representative. This copy is the plant's written notification of the conditions found.

Questions Concerning This Form?

USDA, GIPSA Field Management Division Policy and Procedures Branch 1400 Independence Ave. Rm. 2409 N Washington, DC 20250-3630

Telephone: (202) 720-0252

Fax questions: to (202) 720-7883

Email questions: to henry.c.greenwood@usda.gov

