

# SANITATION INSPECTION REPORT (BEANS, PEAS, AND LENTILS)

**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 hour 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.

SANITATION INSPECTION OF (Name and Address of Plant)

INSPECTOR

DATE INSPECTED

PLANT OWNED BY (Company or Individual)

INSPECTOR ACCOMPANIED BY (Name and Title)

SANITARY DEFECTS		Assigned Defect Points	Insp'r's Defect Points	SANITARY DEFECTS		Assigned Defect Points	Insp'r's Defect Points
<b>I. PREMISES</b>				<b>C.</b> Toilet room(s) not equipped with self-closing doors.		3	
A.	Outside premises not well drained.	3		<b>D.</b> Toilet room(s) open directly into a processing of food storage room where food is exposed.		Critical	
B.	Outside premises not free of weeds, clutter, or unused equipment or other materials.	3		<b>E.</b> Cold and hot, water or tepid water not provided at wash basins.		3	
C.	Waste not properly stored or contained.			<b>F.</b> Hand cleaner and towels not provided at or near each basin.		3	
D.	Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	3		<b>G.</b> Adequate hand-washing signs not posted.		3	
		4		<b>H.</b> Adequate dry waste receptacles not provided.		3	
<b>II. RAW MATERIALS</b>				<b>I.</b> Toilet facilities not working.		5	
A.	Beans, peas, and lentils not handled in a sanitary manner that would prevent adulteration.	Critical		<b>J.</b> Toilet and locker room not satisfactorily ventilated.		4	
<b>III. CONSTRUCTION OF BUILDING</b>				<b>K.</b> Toilet and dressing rooms not kept in a clean orderly condition.		5	
A.	Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.	3		<b>IX. CONSTRUCTION AND REPAIR EQUIPMENT</b>			
B.	Walls, partitions, ceilings, and exposed structural supports in poor repair.	3		<b>A.</b> Adequate space not allowed around equipment for cleaning and inspection process.		4	
C.	Floors not smooth and readily cleanable, or impervious under normal usage.	3		<b>B.</b> Equipment not designed to protect the product zone against contamination or extraneous material.		5	
D.	Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		<b>C.</b> Equipment not free of parts or areas inaccessible for cleaning and sanitary inspection.		4	
E.	Exposed, unprotected overhead sewer lines present in product lines.	Critical		<b>X. CLEANING AND SANITIZING TREATMENT</b>			
F.	Walls not sealed at juncture with floor.	3		<b>A.</b> Equipment not cleaned at frequencies to prevent contamination of the product.		Critical	
G.	Walls and ceilings not free of flaked paint, nor in good repair.	3		<b>XI. CONTROL OF INSECTS AND ANIMALS</b>			
H.	Windows not intact.	3		<b>A.</b> Presence of evidence of any rodents in plants.		5	
I.	Entranceways to production rooms not equipped with self-closing doors nor provided with other effective means to prevent entrance of vermin.	3		<b>B.</b> Presence of any birds or any other animals including domestic types in the plants.		5	
J.	Screen doors, where present, not self closing.	3		<b>C.</b> Presence of live insects in processing or product storage area (two or more).		Critical	
<b>IV. LIGHTING</b>				<b>D.</b> Presence of dead insects in processing equipment (two or more).		Critical	
A.	Production rooms not adequately lighted (20-foot candles).	3		<b>E.</b> Presence of live or dead insects in more than minimal number in other areas (three or more).		5	
B.	Places where detailed inspection of the product or ingredients is required not adequately lighted (50-foot candles).	4		<b>F.</b> Rodenticides, insecticides, and other control or eradication material including applicatory equipment not used in safe acceptable manner.		Critical	
C.	Places where inspection of the processes or operations is required not adequately lighted (50-foot candles).	4		<b>G.</b> Evidence that effective pest control not exercised where needed.		3	
D.	Storage areas not adequately lighted (20-foot candles)	3		<b>XII. PERSONNEL</b>			
E.	Toilets and dressing rooms not adequately lighted (20-foot candles).	3		<b>A.</b> Employees not wearing garments suitable for work being performed.		4	
F.	Protective shields for lights not present in areas where essential to protect the product during protection.	5		<b>B.</b> Personnel in contact with unwrapped product or ingredients not using proper headwear including protection from facial hair.		4	
<b>V. VENTILATION</b>				<b>C.</b> Gloves, if worn, not kept in a sanitary condition.		3	
A.	Plant not reasonably free of undesirable odors.	3		<b>D.</b> Storage of employees personal effects in production rooms.		3	
B.	Evidence of presence of excessive condensate on walls, ceilings, equipment, or pipeline.	4		<b>E.</b> Employees not washing hands after contamination.		Critical	
C.	Windows opening to the outside not screened with 14-mesh or finer screen (during presence of flies or other flying insects).	3		<b>F.</b> Failure of employees to be hygienically clean; fingernails not kept cleaned and trimmed.		4	
D.	Exhaust fans not screened or equipped with self-closing louvers.	3		<b>G.</b> Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas.		Critical	
<b>VI. WATER SUPPLY</b>				<b>H.</b> Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body, not excluded from contacting ingredients, products or product zone.		5	
A.	Lack of satisfactory evidence that the water supply is potable.	Critical		<b>I.</b> Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling.		5	
B.	Presence of cross-connection between water lines and sewage system (not allowed).			<b>J.</b> Personnel not prohibited from expectorating, eating, or smoking in product areas.		5	
<b>VII. DISPOSAL OF WASTES</b>				<b>TOTAL</b> .....			
A.	Garbage, trash, and dry waste material, inside or outside the building, not satisfactorily contained.	4					
B.	Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4					
<b>VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES</b>							
A.	Toilet Facilities not provided for each sex.	3					
B.	Toilets and urinals not water flushed.	3					

Plant operations are considered to be insanitary if one or more critical defects are found or if the plant receives a score of 46 or higher.

Please use reverse side of this form for remarks.

**SANITATION INSPECTION REPORT  
(BEANS, PEAS, AND LENTILS)**

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SANITATION INSPECTION OF (Name and Address of Plant)

1

INSPECTOR

3

DATE INSPECTED

4

PLANT OWNED BY (Company or Individual)

2

INSPECTOR ACCOMPANIED BY (Name and Title)

5

SANITARY DEFECTS	Assigned Defect Points	Insp'r's Defect Points	SANITARY DEFECTS	Assigned Defect Points	Insp'r's Defect Points
<b>I. PREMISES</b>					
A. Outside premises not well drained.	3		C. Toilet room(s) not equipped with self-closing doors.	3	
B. Outside premises not free of weeds, clutter, or unused equipment or other materials.	3		D. Toilet room(s) open directly into a processing of food storage room where food is exposed.	Critical	
C. Waste not properly stored or contained.			E. Cold and hot, water or tepid water not provided at wash basins.	3	
D. Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	3		F. Hand cleaner and towels not provided at or near each basin.	3	
	4		G. Adequate hand-washing signs not posted.	3	
<b>II. RAW MATERIALS</b>			H. Adequate dry waste receptacles not provided.	3	
A. Beans, peas, and lentils not handled in a sanitary manner that would prevent adulteration.	Critical				
<b>III. CONSTRUCTION OF BUILDING</b>			I. Toilet facilities not working.	5	
A. Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.	3		J. Toilet and locker room not satisfactorily ventilated.	4	
B. Walls, partitions, ceilings, and exposed structural supports in poor repair.	3		K. Toilet and dressing rooms not kept in a clean orderly condition.	5	
C. Floors not smooth and readily cleanable, or impervious under normal usage.	3		<b>IX. CONSTRUCTION AND REPAIR EQUIPMENT</b>		
D. Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		A. Adequate space not allowed around equipment for cleaning and inspection process.	4	
E. Exposed, unprotected overhead sewer lines present in product lines.	Critical		B. Equipment not designed to protect the product zone against contamination or extraneous material.	5	
F. Walls not sealed at juncture with floor.	3		C. Equipment not free of parts or areas inaccessible for cleaning and sanitary inspection.	4	
G. Walls and ceilings not free of flaked paint, nor in good repair.	3		<b>X. CLEANING AND SANITIZING TREATMENT</b>		
H. Windows not intact.	3		A. Equipment not cleaned at frequencies to prevent contamination of the product.	Critical	
I. Entranceways to production rooms not equipped with self-closing doors nor provided with other effective means to prevent entrance of vermin.	3		<b>XI. CONTROL OF INSECTS AND ANIMALS</b>		
J. Screen doors, where present, not self closing.	3		A. Presence of evidence of any rodents in plants.	5	
<b>IV. LIGHTING</b>			B. Presence of any birds or any other animals including domestic types in the plants.	5	
A. Production rooms not adequately lighted (20-foot candles).	3		C. Presence of live insects in processing or product storage area (two or more).	Critical	
B. Places where detailed inspection of the product or ingredients is required not adequately lighted (50-foot candles).	4		D. Presence of dead insects in processing equipment (two or more).	Critical	
C. Places where inspection of the processes or operations is required not adequately lighted (50-foot candles).	4		E. Presence of live or dead insects in more than minimal number in other areas (three or more).	5	
D. Storage areas not adequately lighted (20-foot candles)	3		F. Rodenticides, insecticides, and other control or eradication material including applicatory equipment not used in safe acceptable manner.	Critical	
E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3		G. Evidence that effective pest control not exercised where needed.	3	
F. Protective shields for lights not present in areas where essential to protect the product during protection.	5		<b>XII. PERSONNEL</b>		
<b>V. VENTILATION</b>			A. Employees not wearing garments suitable for work being performed.	4	
A. Plant not reasonably free of undesirable odors.	3		B. Personnel in contact with unwrapped product or ingredients not using proper headwear including protection from facial hair.	4	
B. Evidence of presence of excessive condensate on walls, ceilings, equipment, or pipeline.	4		C. Gloves, if worn, not kept in a sanitary condition.	3	
C. Windows opening to the outside not screened with 14-mesh or finer screen (during presence of flies or other flying insects).	3		D. Storage of employees personal effects in production rooms.	3	
D. Exhaust fans not screened or equipped with self-closing louvers.	3		E. Employees not washing hands after contamination.	Critical	
<b>VI. WATER SUPPLY</b>			F. Failure of employees to be hygienically clean; fingernails not kept cleaned and trimmed.	4	
A. Lack of satisfactory evidence that the water supply is potable.	Critical		G. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas.	Critical	
B. Presence of cross-connection between water lines and sewage system (not allowed).			H. Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body, not excluded from contacting ingredients, products or product zone.	5	
<b>VII. DISPOSAL OF WASTES</b>			I. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling.	5	
A. Garbage, trash, and dry waste material, inside or outside the building, not satisfactorily contained.	4		J. Personnel not prohibited from expectorating, eating, or smoking in product areas.	5	
B. Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4		<b>TOTAL</b>		
<b>VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES</b>					
A. Toilet Facilities not provided for each sex.	3				
B. Toilets and urinals not water flushed.	3				

FORM EXHIBIT

Plant operations are considered to be insanitary if one or more critical defects are found or if the plant receives a score of 46 or higher.

Please use reverse side of this form for remarks.

**SANITATION INSPECTION REPORT (SIR)**  
FGIS-952-1, For Beans, Peas, and Lentils Processors

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. The most serious defects do not have assigned defect points but are listed as "critical."
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. Score critical Items as either "pass" or "fail." For example, the item "Presence of live insects in processing or product storage areas (two or more)" is a critical item. When any type of insect is present in the number indicated, it is a critical defect. Use the back of the form for remarks and explain critical defects to clearly describe the conditions observed.
8. Total the Inspector's Defect Points. If the SIR score meets or exceeds 46, consider plant operations insanitary. A plant may not have any critical items but their overall sanitary condition is so poor that they should discontinue processing and have a general cleanup or initiate a maintenance program. Evaluate plants in this condition based on their total SIR score.
9. Place any remarks on the back of the form.

Immediately after completing the SIR, give a copy to the plant representative. This copy is the plant's written notification of the conditions found.
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## 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](mailto:henry.c.greenwood@usda.gov)

