FORM FGIS 952 (01/) Expires January 202 SANITATION INSPECTION REPORT (PROCESSED PRODUCTS)		FORM APPROVED OMB NO. 058 : According to the Paperwork Reduction Act of 1995, no agency may conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0309. The time required is estimated to average 1.5 hours per response and 1 minute of record keeping, 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)	INSPEC	INSPECTOR 3			
1		DATE II	DATE INSPECTED 4			
PLANT OWNED BY (Company or Individual)		INSPECTOR ACCOMPANIED BY (Name and Title) 5				
SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	fect SANITARY DEFECTS Defect		Inspector Defect Points	
I. PREMISES A. Outside premises not well drained.	3		VI. VENTILATION	3		
 B. Outside premises not free of weeds, clutter, unused equipment or other materials. 	3		 A. Plant not reasonably free of undesirable odors, hot air B. Evidence or presence of excessive condensate on walls, 			
C. Waste not properly stored or contained.	3		ceilings, equipment, or pipelines. C. Areas where steam or hot air vapors are predominant not	4		
D. Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	4		effectively exhaust-ventilated.	3		
E. Approaches to docks not clean or treated to minimize dust.	3		D. Storage areas not adequately lighted (20-foot candles) E. Toilets and dressing rooms not adequately lighted (20-foot	3		
II. RAW MATERIALS	CRITICAL		candles).	3		
A. Raw materials used in the product not handled in a sanitary manner that would prevent adulteration of finished product.	CRITICAL		F. Exhaust fans not screened or equipped with self-closing louvers.	3		
III. CONSTRUCTION OF BUILDING A. Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.	5		VII. DISPOSAL OF WASTES A. Garbage, trash, and dry waste materials, inside or outside the building, not satisfactorily contained.	4		
 B. Walls, partitions, ceilings, and exposed structural supports in poor repair. 	3		B. Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4		
C. Floors not smooth and readily cleanable.	3		1			
D. Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES A. Toilet facilities not provided for each sex.	3		
 E. Exposed, unprotected overhead sewer lines present in product lines. 	CRITICAL		B. Toilets and urinals not water-flushed.	3		
F. Wooden floors, where present, not coated with a suitable floor seal that effectively minimizes cracks and crevices.	5		C. Toilet room(s) not equipped with self-closing doors.	3		
G. Walls not sealed at juncture with floor.	3		 D. Toilet room(s) open directly into a processing or food storage room where food is exposed. 	CRITICAL		
H. Walls and ceilings not free of flaked paint, nor in good repair.	3		E. Cold and hot, water or tapped water not provided at wash basins.			
I. Windows not intact.	3		F. Hand cleaner and towels not provided at or near each basin.	3		
J. Entrances to production rooms not equipped with self-			G. Adequate hand-washing signs not posted.	3		
closing doors nor provided with other effective means to prevent entrance of vermin.	3		H. Adequate dry waste receptacles not provided.	5		
K. Screen doors, where present, not self closing.	3		 Toilet facilities not working. J. Toilet and locker room not satisfactorily ventilated. 	4		
L. Utility rooms or areas, including boiler rooms and maintenance shop, not isolated enough or separated from production rooms.	4		K. Toilet and dressing rooms not kept in a clean orderly condition.	5		
IV. LIGHTING A. Production rooms not adequately lighted (20-foot candles).	3		A. Equipment product contact surfaces not constructed of	5		
B. Places where detailed inspection of the product or ingredients is required not adequately lighted	4		smooth, nontoxic, corrosion-resistant, odorless, materials; wood, where used, not fine, close grained, high-density type.			
C. Places where detailed inspection of the processes or operations is required not adequately lighted (50-foot candles).	3		B. Equipment product zone surfaces not free of cracks, crevices, pits, or other imperfections (such as knots in wood).	5		
D. Storage areas not adequately lighted (20-foot candles)	3		C. Adequate space not allowed around equipment for cleaning	4		
E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3		and inspection purposes. D. Equipment not designed to protect the product zone	5		
F. Light bulbs, fixtures, skylights, or other glass suspended			against contamination or extraneous material. E. Equipment not free of parts or areas inaccessible for			
over food in any stage of preparation not of a safety type or otherwise protected where essential to prevent contamination of the product during production.	5		cleaning and inspection purposes.	4		
V. WATER SUPPLY			 F. Electrical system not constructed or positioned to prevent insect harborage. 	3		
A. Lack of satisfactory evidence that the water supply is potable.	CRITICAL		G. Equipment not kept in good repair	2 for each		
B. Presence of a cross-connection between water lines and sewage system (not allowed).	CRITICAL		item r in goo repa			

	SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	SANITARY DEFECTS		Inspector Defect Points
х.	CLEANING A. Equipment not cleaned at frequencies necessary	CRITICAL		XIII. STORING AND STORAGE FACILITIES A. Supplies and products not adequately protected from contamination nor from becoming spoiled.	5	
	B. A dust-free method of cleaning not used whenever possible.	3		B. Storage areas not well ventilated and free from objectionable		
XI.	CONTROL OF INSECTS AND ANIMALS			odors.	3	
	A. Presence of evidence of any rodents in plant.	5		C. Storage areas not clean and dry.	3	
	B. Presence of any birds or any other animals including domestic types in the plant.	5		D. Materials not stored in an orderly manner in suitable, covered, or closed containers.	3	
	C. Presence of live insects in processing or product storage areas(two or more).	CRITICAL		E. Supplies and product not protected against unfavorable temperatures and humidity.	3	
	D. Presence of dead insects in processing equipment (two or more).	CRITICAL		F. Adequate skids or pallets not used where needed.	3	
	E. Presence of live or dead insects in other plant areas (three or more).	5		 XIV. PERSONNEL A. Employees not wearing garments suitable for work being performed. B. Personnel in contact with unwrapped product or ingredients not using proper headwear including protection from facial hair. C. Fingernail polish, costume jewelry, and wrist watches worn by plant personnel working on the processing line. D. Gloves, if worn, not kept in a sanitary condition. 		
	F. Rodenticides, insecticides, and other control or eradication material including applicatory equipment not used in a safe	CRITICAL			4	
	acceptable manner. G. Evidence that effective pest control not exercised where		1		4	
	needed.	3			3	
	H. Type of insecticides and rodenticides not in compliance with Federal Food and Drug Administration regulations.	4			3	
	I. Poisoned baits, if used, not adequately secured.	5		E. Storage of employees personal effects in production rooms.	3	
				F. Employees not washing hands after contamination. G. Failure of employees to be hygienically clean: fingernails not kept clean and trimmed.	CRITICAL	
XII	A. Perishable supplies and products not adequately	5			4	
	B. Storage areas not free of visible mold and objectionable odors.	3		H. Employees affected with or a carrier of a communicable or	CRITICAL	
	C. Storage area not reasonably clean.	3		infectious disease not excluded from product area.		
	D. Where required refrigeration facilities not properly cooling and keeping perishable supplies and products at temperatures not exceeding 45 degrees F.	5		 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	
	E. Adequate skids or pallets not used when needed.	3		J. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling.	5	
	F. Items not stored in an orderly, easily accessible manner in suitable, covered, or closed containers.	3		K. Personnel not prohibited from expectorating, eating, or smoking in product areas.	5	
8 TOTAL						

Plant operations are considered to be insanitary if one or more critical defects are found or if the plant receives a score of 76 or higher.

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

REMARKS					
9					
Name of Inspector	10	Date	11		
FORM FGIS 952 (1/21) Reverse					