





**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.

<b>SANITATION INSPECTION OF (Name and Address of Plant)</b>  <b>1</b>	<b>INSPECTOR</b> <b>3</b>
	<b>DATE INSPECTED</b> <b>4</b>
<b>PLANT OWNED BY (Company or Individual)</b>  <b>2</b>	<b>INSPECTOR ACCOMPANIED BY (Name and Title)</b> <b>5</b>

<b>SANITARY DEFECTS</b>	<b>Assigned Defect Points</b>	<b>Inspector Defect Points</b>	<b>SANITARY DEFECTS</b>	<b>Assigned Defect Points</b>	<b>Inspector Defect Points</b>
<b>I. PREMISES</b>	<b>6</b>	<b>7</b>	<b>VI. VENTILATION</b>		
A. Outside premises not well drained.	3		A. Plant not reasonably free of undesirable odors, hot air	3	
B. Outside premises not free of weeds, clutter, unused equipment or other materials.	3		B. Evidence or presence of excessive condensate on walls, ceilings, equipment, or pipelines.	4	
C. Waste not properly stored or contained.	3		C. Areas where steam or hot air vapors are predominant not effectively exhaust-ventilated.	3	
D. Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	4		D. Storage areas not adequately lighted (20-foot candles)	3	
E. Approaches to docks not clean or treated to minimize dust.	3		E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3	
<b>II. RAW MATERIALS</b>	<b>CRITICAL</b>		F. Exhaust fans not screened or equipped with self-closing louvers.	3	
A. Raw materials used in the product not handled in a sanitary manner that would prevent adulteration of finished product.			<b>VII. DISPOSAL OF WASTES</b>		
<b>III. CONSTRUCTION OF BUILDING</b>	<b>5</b>		A. Garbage, trash, and dry waste materials, inside or outside the building, not satisfactorily contained.	4	
A. Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.			B. Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4	
B. Walls, partitions, ceilings, and exposed structural supports in poor repair.	3		<b>VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES</b>		
C. Floors not smooth and readily cleanable.	3		A. Toilet facilities not provided for each sex.	3	
D. Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		B. Toilets and urinals not water-flushed.	3	
E. Exposed, unprotected overhead sewer lines present in product lines.	<b>CRITICAL</b>		C. Toilet room(s) not equipped with self-closing doors.	3	
F. Wooden floors, where present, not coated with a suitable floor seal that effectively minimizes cracks and crevices.	5		D. Toilet room(s) open directly into a processing or food storage room where food is exposed.	<b>CRITICAL</b>	
G. Walls not sealed at juncture with floor.	3		E. Cold and hot, water or tapped water not provided at wash basins.	3	
H. Walls and ceilings not free of flaked paint, nor in good repair.	3		F. Hand cleaner and towels not provided at or near each basin.	3	
I. Windows not intact.	3		G. Adequate hand-washing signs not posted.	3	
J. Entrances to production rooms not equipped with self-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		I. Toilet facilities not working.	4	
L. Utility rooms or areas, including boiler rooms and maintenance shop, not isolated enough or separated from production rooms.	4		J. Toilet and locker room not satisfactorily ventilated.	5	
<b>IV. LIGHTING</b>	<b>3</b>		K. Toilet and dressing rooms not kept in a clean orderly condition.	5	
A. Production rooms not adequately lighted (20-foot candles).			<b>IX. CONSTRUCTION AND REPAIR OF EQUIPMENT</b>		
B. Places where detailed inspection of the product or ingredients is required not adequately lighted	4		A. Equipment product contact surfaces not constructed of smooth, nontoxic, corrosion-resistant, odorless, materials; wood, where used, not fine, close grained, high-density type.	5	
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 and inspection purposes.	4	
E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3		D. Equipment not designed to protect the product zone against contamination or extraneous material.	5	
F. Light bulbs, fixtures, skylights, or other glass suspended 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		E. Equipment not free of parts or areas inaccessible for cleaning and inspection purposes.	4	
<b>V. WATER SUPPLY</b>	<b>CRITICAL</b>		F. Electrical system not constructed or positioned to prevent insect harborage.	3	
A. Lack of satisfactory evidence that the water supply is potable.			G. Equipment not kept in good repair	<b>2 for each item not in good repair</b>	
B. Presence of a cross-connection between water lines and sewage system (not allowed).	<b>CRITICAL</b>				



