

NAME AND LOCATION OF PLANT

<p>1. FLOORS: Smooth; impervious; in good repair (a) _____ Joints between walls and floors tight (b) _____ Floor drains properly trapped (c) _____</p> <p>2. WALLS AND CEILINGS: In production areas--smooth, cleanable, light colored (a) _____ In production areas--good repair (b) _____</p> <p>3. DOORS AND WINDOWS: All outside openings protected against entrance of insects, dust, and airborne contamination (a) _____ Outer doors tight, self-closing (b) _____</p> <p>4. LIGHTING AND VENTILATION: Adequate light in all rooms--20-foot candles in production areas and 5-foot candles in storage areas (a) _____ Ventilation sufficient to prevent excessive odors and condensation (b) _____ Pressure ventilation systems filtered (c) _____</p> <p>5. SEPARATE ROOMS: Fabrication rooms separate from non-processing areas (a) _____ Regrinding conducted in separated room(s) (b) _____</p> <p>6. TOILET FACILITIES/SEWAGE DISPOSAL: Disposal of waste in compliance with local regulations (a) _____ All plumbing complies with State and local plumbing codes (b) _____ Self-closing doors on toilet rooms (c) _____ Clean; in good repair (d) _____ Adequate light and ventilation (e) _____ Proper handwashing facilities (f) _____ Windows effectively screened (g) _____ Employee handwashing signs posted (h) _____ Eating/food storage prohibited (i) _____</p> <p>7. WATER SUPPLY: Safe; sanitary quality; complies with bacteriological and construction requirements (a) _____ No direct or indirect connection between safe and unsafe water (b) _____ Water supply sampled annually (c) _____</p> <p>8. HANDWASHING FACILITIES: Hot and cold or warm running water, soap, individual towels or air dryers provided (a) _____ Clean; convenient to fabricating areas (b) _____</p> <p>9. PLANT CLEANLINESS: Floors, walls, ceiling, overhead beams, fixtures of all rooms clean (a) _____</p>	<p>Plant interior free of evidence of insects, rodents and birds (b) _____ Machines and appurtenances clean (c) _____</p> <p>10. LOCKERS AND LUNCHROOMS: Separated from plant operation; self-closing doors (a) _____ Eating/storage of food prohibited in fabricating and storage rooms (b) _____ Locker and lunchrooms clean (c) _____ Covered, impervious trash containers provided (d) _____ Handwashing facilities provided (e) _____ Employee handwashing signs posted (f) _____</p> <p>11. DISPOSAL OF WASTES: Refuse in plant properly stored in covered containers (a) _____ Refuse containers properly identified (b) _____ Refuse stored outside plant (c) _____</p> <p>12. PERSONNEL CLEANLINESS: Clean hands (a) _____ Clean garments; hair restraints (b) _____ No person with inadequately treated wounds or lesions working in processing areas (c) _____ Tobacco use in authorized areas only (d) _____</p> <p>13. PROTECTION FROM CONTAMINATION: Product contact surfaces protected (a) _____ Air directed at product contact surfaces in compliance (b) _____ Pesticides approved; safely used (c) _____</p> <p>14. STORAGE OF MATERIALS AND FINISHED PRODUCTS: Elevated off the floor and away from wall (a) _____ Single service articles in process protected from contamination (b) _____ Stored in clean, dry place, protected from splash, insects, and dust (c) _____ Containers and closures stored in original cartons and sealed until used; partially used cartons resealed during storage (d) _____ Containers for reuse materials are covered, clean and identified (e) _____</p> <p>15. FABRICATING, PROCESSING AND Contact surfaces clean (a) _____ Materials in process protected from contamination; overhead shields (b) _____ Fasteners, guides hangers, supports and baffles properly constructed; makeshift devices not used (c) _____</p>	<p>Container contact surfaces properly constructed; in good repair (d) _____ Wax coating applied properly; wax temperature maintained (e) _____ Grinders, shredders and similar equipment properly installed; protected from contamination (f) _____ Resin storage facilities properly filtered; air tubes covered (g) _____</p> <p>16. EQUIPMENT AND MATERIALS FOR CONSTRUCTION OF CONTAINERS AND CLOSURES: Equipment thoroughly cleaned after use of non-food-grade materials (a) _____ Plastic sheeting, laminated paper, metal, and paper board blanks from approved source (b) _____ Sanitary lubricants used on contact surface (c) _____ Proper separation of raw and non-food-grade materials (d) _____ Containers or materials for containers not used if on floor (e) _____</p> <p>17. WAXES, ADHESIVES, AND INKS: Properly stored in covered containers (a) _____ Materials not in use properly stored (b) _____ Nontoxic; impart no flavor or odor (c) _____ Transfer containers clean; identified (d) _____</p> <p>18. HANDLING OF CONTAINERS AND EQUIPMENT: Handling of product contact surfaces minimal (a) _____</p> <p>19. WRAPPING AND SHIPPING: Single service articles protected from contamination prior to use (a) _____ Packaged contents protected (b) _____ Transportation vehicles clean; in good repair (c) _____ Paper board containers, wrappers and dividers not reused (d) _____ Packaging materials in compliance (e) _____</p> <p>20. IDENTIFICATION AND RECORDS: Plant identification on outer wrapping (a) _____ Required bacteriological tests on file (b) _____ All materials and components in compliance; records on file (c) _____</p> <p>21. SURROUNDINGS Surroundings neat and clean and free of breeding areas (a) _____ Driveways graded; no standing water (b) _____</p>
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REMARKS:

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NOTE: This form has been developed for use with the Grade A Pasteurized Milk Ordinance/Recommendations of the U.S. Public Health Service