

Item	X	WT	Description	Item	X	WT	Description	Item	X	WT	Description
			FOOD	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean, controlled incineration
1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water, clean, proper temperature				INSECT, RODENT ANIMAL CONTROL
2		1	Original Container, Properly Labeled	20		4	Sanitization rinse; clean temperature, concentration	35		4	Presence of insects/rodents – outer openings protected, no birds, turtles, other animals
			FOOD PROTECTION	21		1	Wiping cloths; clean, use restricted				FLOORS, WALLS AND CEILINGS
3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36		1	Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods
4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	37		1	Walls, ceiling, attached equipment; constructed good repair, clean surfaces, dustless cleaning methods
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils				LIGHTING
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required – Fixtures shielded
7		4	Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	26		2	No re-use of single-service articles				VENTILATION
8		2	Food protection during storage, preparation, display, service and transportation				WATER	39		1	Rooms and equipment – vented as required
9		2	Handling of food (ice) minimized methods	27		5	Water source, safe: Hot and cold under pressure				DRESSING ROOMS
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	40		1	Rooms clean, lockers provided, facilities clean
			PERSONNEL	28		4	Sewage and waste water disposal				OTHER OPERATIONS
11		5	Personnel with infections restricted				PLUMBING	41		1	Toxic items properly stored, labeled and used
12		5	Hands washed and clean, good hygienic practices	29		1	Installed, maintained	42		1	Premises; maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
13		1	Clean clothes, hair restraints	30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
			FOOD, EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	44		1	Clean, soiled linen properly stored
14		2	Food (ice) contact surfaces; designed, constructed, maintained, installed, located	31		4	Number convenient, accessible, designed, installed	45			Management personnel certified YES NO
15		1	Non-food contact surfaces; designed, constructed, maintained, stalled located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue				Manager Certification # ID# _____
16		2	Dishwashing facilities; designed, constructed, maintained, installed, located, operated				GARBAGE AND REFUSE DISPOSAL				Manager Certification ID # _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock	33		2	Containers or receptacles covered: adequate number; insect/rodent proof frequency clean				Manager Certification ID # _____