FOOD FACILITY SANITATION CHECK LIST 403662						
FACILITY OR AIRCRAETS OPERATIONAL UNIT			BUSTON PART NO.	DATE EVAL	UATED	TIME
Encustak Post Ex	cha a s	+/	walls fill	12 Jan	78	16:00
ITEMS EVALUATED	NON- COM- PLIANCE	DATE COR- RECTED	ITEMS EVALUATED	0	NON- COM- PLIANCE	DATE COR- RECTED
1. FOOD HANDLERS			5. PREPARATION TECHNIQUE			
A. HEALTH CERTIFICATES			A. SERVING LINE (Temperature)			
B. PERSONAL HYGIENE			B. POTENTIALLY HAZARDOUS FOODS			
C. TRAINING CERTIFICATES			C. SANDWICHES			
D. EXAMINATION BY SUPERVISORS			D. GREEN VEGETABLES			
			E. FROZEN FOOD			
2. FACILITIES AND EQUIPMENT	 		F. LEFT-OVER FOODS			
A. DESIGN AND CONSTRUCTION	 		G. DISHES AND UTENSILS			
B. VENTILATION C. FLOORS			H. HANDLING PROCEDURES	5		
D. INSECT AND RODENT CONTROL	 		5 20 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5			
E. PREPARATION SURFACES	 		6. WASHING AND SANITIZING A. PRE-WASH			
F. UTENSIL STORAGE	 		a. WASH (Temperature)			
G. HAND WASHING FACILITIES			C. RINSE (Temperature)			
H. MOP AND BROOM RACK	ļ		D. SANITIZING (Temperature or			
I. OUTSIDE AREA			Chemical)			
J. LATRINE(S)						
			E. LARGE EQUIPMENT (Pots	, Pans,		
3. FROM APPROVED SOURCES			etc.)			
A. FOOD			F. AIRCRAFT WATER AND COFFEE			
B. WATER/ICE			CONTAINERS			
			G. OTHER FOOD CONTACT	SURFACES		
4. STORAGE TECHNIQUE			H. VENDING MACHINES			
A. REFRIGERATORS						
B. FREEZERS			7. FACILITY CLEANLINESS			
C. VEGETABLES			A. GARBAGE STANDS/DUMPSTERS			
D. BREAD AND BAKERY PRODUCTS	ļ		B. GREASE INTERCEPTORS			
E. MILK DISPENSERS	 		C. AIRCRAFT REFUSE HANE	DLING		
F. DRY STORAGE	ļ					
G. NON-FOOD	 		8. OTHER			
H. CLEAN EQUIPMENT	 				 	
1. VENDING MACHINES	1	L	1		1	1 -4
REMARKS AND RECOMMENDATIONS (Use reverse, if necessary) all areas were Satisfactory but						
2-6. Ventilation of the facility was rated unsating-						
factory due 20 the air condition not in order.						
Recommend that a temporary unit be installed						
in insure that food Spollage do not accur due						
to temperature / Humidity; and insure maximum Storey						
life of Subsistence / Commodities, adequacy fratective						
Protective Measures Should taken as Form as possible UNSATISFACTORY						
SIGNATURE OF FOOD FACILITY REPRESENTATIVE SIGNATURE OF EVALUATOR						
AF MAY 75 977 PREVIOUS EDITIONS ARE OBSOLETE.						SAF.
AF FORM 977 PREVIOUS EDITIONS ARE OBSOLETE.						