FOO	D FACIL	ITY SAN	ITATION CHECK LIST	£.	103662	
FACILITY OR AIRCRAETS OPERATIONAL U	INIT		BUSHING BREAKT NO.	DATE EVAL	UATED	TIME
Encaratal Post Ev	c.	+/	wall Fill	12 1/2	. 28	16:00
ITEMS EVALUATED	NON- COM- PLIANCE	DATE COR- RECTED	ITEMS EVALUATED	9	NON- COM- PLIANCE	DATE COR- RECTED
1. FOOD HANDLERS			5. PREPARATION TECHNIQUE		<b></b>	
A. HEALTH CERTIFICATES	† <del></del>		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	-		H. HANDLING PROCEDURES			
C. FLOORS						
D. INSECT AND RODENT CONTROL			6. WASHING AND SANITIZING			
E. PREPARATION SURFACES			A. PRE-WASH		]	
F. UTENSIL STORAGE			B. WASH (Temperature)			
G. HAND WASHING FACILITIES			C. RINSE (Temperature)			
H. MOP AND BROOM RACK			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	ļ	<u> </u>	7. FACILITY CLEANLINESS			
C. VEGETABLES	<u> </u>		A. GARBAGE STANDS/DUM	STERS	<u> </u>	
D. BREAD AND BAKERY PRODUCTS			B. GREASE INTERCEPTORS			
E. MILK DISPENSERS			C. AIRCRAFT REFUSE HAN	DLING		
F. DRY STORAGE						
G. NON-FOOD			8. OTHER			
H. CLEAN EQUIPMENT						
I. VENDING MACHINES					<u> </u>	
REMARKS AND RECOMMENDATIONS (Use reverse, if necessary) all areas were Satisfactory but						
2-6. V. + 0 1:	O.I.	_0 (			-	-
2-6. Ventilation of the facility was rated unsatin-						
factory due 20 the air condition not in order.						
Lecommend the	at c	i te	mparary unit	lue in	estal	led
in insure that of	مم	Siso	llage do not	G - •		
-for to one of	1 21	1	tu. CO:	- were	n au	e f
temperature	,	0 -	1.4.	i max	mum	Large
lige of Subsistence / Commodities, adequacy frotective Protective Measures Should taken as Foon as fossible SATISFACTORY						
/ SATISFACTORY	<u> </u>	hould	UNSATISFACTORY	an an	for	eble
SIGNATURE OF FOOD FACILITY REPRESENTATIVE SIGNATURE OF EVALUATOR						
AF MAY 15 977 PREVIOUS EDITIONS ARE OBSOLETE.						
AF MAY 75 977 PREVIOUS EDITION	NS ARE 089	OLETE.		,,	10	