

## WEEKLY FOOD SERVICE AREA SANITATION INSPECTION

NOAA Ship			Inspected by	Month	Day	Year	
Pass	Fail	N/A	GALLEY	Comments		Date Corrected	Initials
			1. Hand washing sink - clean with paper towels and liquid hand soap				
			2. "Hand Wash Sink Only" sign posted over hand washing sink				
			3. No touch faucet - clean and operational				
			4. Sink area - clean and dry, with no food, rust or soap residue				
			5. Drying racks - clean, no debris and in good repair				
			6. Dishwasher - clean and operational, gaskets with tight seal				
			7. Reefer - good condition, clean, gaskets with tight seal, two temperature gauges				
			8. Reefer temperature (33°F < t < 41°F)	TEMP =			
			9. Freezer - good condition, clean, gaskets with tight seal, two temperature gauges				
			10. Freezer temperature (t ≤ 0°F)	TEMP =			
			11. Range hood - clean and operational				
			12. Grill surface and drip pans - clean and no rust, food, grease or debris				
			13. Deep fat fryer - clean and two operational thermostats				
			14. Conventional oven - clean and no food, grease or debris				
			15. Convection oven - clean and no food, grease or debris				
			16. Microwave oven - clean and operating properly				
			17. Steam kettle or steamer - clean and no food, grease or debris				
			18. Rice cooker - clean and no food, grease or debris				
			19. Meat slicer - clean and no rust, food or debris, blade is sharp				
			20. Waffle iron - clean, no rust or food build-up				
			21. Toaster - clean, no food build-up				
			22. Mixer - clean, good working order and no rust, food or debris				
			23. Can opener - clean, no rust and removable cutting tip present				
			24. Counter surfaces - clean, no rust and no food present				
			25. Cabinets and drawers - clean and well organized				
			26. Pots, pans and cooking bowls - stored clean and dry				
			27. Cooking utensils - clean and free of food, rust or debris				
			28. Cutting knives - clean, rust free and in proper holders				
			29. Cutting boards - clean, separate boards for fish, poultry, beef and vegetables				
			30. Raw meats - prepared away from cooked foods and vegetables				
			31. Proper hygiene practices observed (disposable gloves, hairnets, no jewelry)				
			32. Prepared foods labeled with "Contents", "Preparation", and "Discard By" dates				
			33. Repackaged foods labeled with "Contents", "Preparation", and "Discard By" dates				
			34. Packaged foods within "Best Used By" date				
			35. Condiment bins / spice racks - clean and well organized				
			36. Food Handler certificates posted for all food service personnel				
			37. Cleaning supplies and equipment stored away from all food service areas				
			38. Garbage containers and lids – clean, with liner present				
			39. Galley deck - clean and dry without any obstructions or safety hazards				
			40. Galley drain lines - no sewage, water or pipe leaks noted				
			41. Galley ventilation - fans and vents clean, operational and unobstructed				
			42. Galley lighting - clean, no bulbs broken or out				
			43. Other (indicate item and location)				
			44. Other (indicate item and location)				
			45. Other (indicate item and location)				

1. GALLEY \_\_\_\_\_ Number of items evaluated \_\_\_\_\_ Number of items Passed \_\_\_\_\_ Number of items Failed

## WEEKLY FOOD SERVICE AREA SANITATION INSPECTION

NOAA Ship			Inspected by	Month	Day	Year	
Pass	Fail	N/A	MESS DECK		Comments	Date Corrected	Initials
			1.	Hand washing sink - clean with paper towels and liquid hand soap			
			2.	"Hand Wash Sink Only" sign posted over hand washing sink			
			3.	No touch faucet - clean and operational			
			4.	Sink area - clean and dry, with no food, rust or soap residue			
			5.	Serving utensils - placed in the prepared food or hot water			
			6.	Cups and glasses - clean and dry; no cracks or chips			
			7.	Dishware - clean, dry, and stacked securely; no cracks or chips			
			8.	Silverware - clean, sorted properly, no rust or bent pieces			
			9.	Reefer - good condition, clean, gaskets with tight seal, two temperature gauges			
			10.	Reefer temperature (33°F < t < 41°F)	TEMP =		
			11.	Freezer - good condition, clean, gaskets with tight seal, two temperature gauges			
			12.	Freezer temperature (t ≤ 0°F)	TEMP =		
			13.	Balance meal menu posted on the Mess Deck			
			14.	Service line sneeze and food guards - clean and secure			
			15.	Hot service line - clean and operational			
			16.	Hot service line temperature (t > 140°F)	TEMP =		
			17.	Cold service line / Salad bar - clean and operational			
			18.	Cold service line / Salad bar temperature (33°F < t < 41°F)	TEMP =		
			19.	Microwave oven - clean and operating properly			
			20.	Toaster - clean, no food build-up			
			21.	Dessert service area – clean with discard label			
			22.	Rice cooker - clean and no food, grease or debris			
			23.	Ice machine - clean and operational, ice scoop stored externally			
			24.	Ice dispenser - clean and operational			
			25.	Milk dispenser - clean and operational			
			26.	Juice machine - clean and operational, no build-up or residue			
			27.	Coffee maker - clean and operational			
			28.	Water cooler - clean and operational			
			29.	Water dispenser or scuttlebutt - clean and operational, filter date in range			
			30.	Counter surfaces - clean, dry and well maintained			
			31.	Cabinets and drawers - clean and well organized			
			32.	Open shelving - clean and well organized			
			33.	Mess Deck tables - clean, dry and well maintained			
			34.	Prepared foods labeled with "Contents", "Preparation", and "Discard By" dates			
			35.	Repackaged foods labeled with "Contents", "Preparation", and "Discard By" dates			
			36.	Packaged foods within "Best Used By" date			
			37.	Condiment bins - clean and well organized			
			38.	Garbage containers and lids – clean, with liner present			
			39.	Mess Deck - clean and dry without any obstructions or safety hazards			
			40.	Mess Deck drain lines - no sewage, water or pipe leaks noted			
			41.	Mess Deck ventilation - fans and vents clean, operational and unobstructed			
			42.	Mess Deck lighting - clean and operational, all light bulbs shielded			
			43.	Other (indicate item and location)			
			44.	Other (indicate item and location)			
			45.	Other (indicate item and location)			

2. MESS DECK \_\_\_\_\_ Number of items evaluated \_\_\_\_\_ Number of items Passed \_\_\_\_\_ Number of items Failed

## WEEKLY FOOD SERVICE AREA SANITATION INSPECTION

NOAA Ship			Inspected by	Month	Day	Year		
Pass	Fail	N/A	<b>DISHWASHERS</b>		Attach test strips below		Temperature	Initials
			1. Dishwasher Unit #1					
			with sanitizer - ( $t \geq 120^{\circ}\text{F}$ )					
			without sanitizer - ( $t \geq 160^{\circ}\text{F}$ ) or per manufacturers specifications					
			without sanitizer - ( $t \geq \quad^{\circ}\text{F}$ ) or per manufacturers specifications					
			2. Dishwasher Unit #2					
			with sanitizer - ( $t \geq 120^{\circ}\text{F}$ )					
			without sanitizer - ( $t \geq 160^{\circ}\text{F}$ ) or per manufacturers specifications					
			without sanitizer - ( $t \geq \quad^{\circ}\text{F}$ ) or per manufacturers specifications					

3. DISHWASHERS \_\_\_\_\_ Number of items evaluated \_\_\_\_\_ Number of items Passed \_\_\_\_\_ Number of items Failed

Pass	Fail	N/A	WALK-IN FREEZER	Comments	Date Corrected	Initials
			1. Freezer door and gaskets - clean, good condition and tight seal			
			2. Emergency exit device - clean and operational			
			3. Freezer contents - clean and well organized; no freezer burn			
			4. Freezer temperature gauges - two gauges within 2°F of each other			
			5. Freezer temperature ( $t \leq 0^{\circ}\text{F}$ )	TEMP =		
			6. No ice build up around door frame or elsewhere in the freezer			
			7. Freezer deck - clean without obstructions			
			8. Freezer lighting - all light bulbs shielded			
			9. Food items stored at least 1" from bulkhead			
			10. Food items stored at least 6" off the deck			
			11. Prepared foods labeled with "Contents", "Preparation", and "Discard By" dates			
			12. Repackaged foods labeled with "Contents", "Preparation", and "Discard By" dates			
			13. Packaged foods within "Best Used By" date			
			14. First-in / First-out stock rotation plan used			

4. WALK-IN FREEZER \_\_\_\_\_ Number of items evaluated \_\_\_\_\_ Number of items Passed \_\_\_\_\_ Number of items Failed

Pass	Fail	N/A	WALK-IN REEFER	Comments	Date Corrected	Initials
			1. Reefer door and gaskets - clean, good condition and tight seal			
			2. Emergency exit device - clean and operational			
			3. Reefer contents - clean and well organized; no wilted or decaying fruits or vegetables			
			4. Reefer temperature gauges - two gauges within 2°F of each other			
			5. Reefer temperature ( $33^{\circ}\text{F} < t < 41^{\circ}\text{F}$ )	TEMP =		
			6. No ice build up around door frame or elsewhere in the reefer			
			7. Reefer deck - clean without obstructions			
			8. Reefer lighting - all light bulbs shielded			
			9. Food items stored at least 1" from bulkhead			
			10. Food items stored at least 6" off the deck			
			11. Food items stored to minimize drips from higher shelves			
			12. Prepared foods labeled with "Contents", "Preparation", and "Discard By" dates			
			13. Repackaged foods labeled with "Contents", "Preparation", and "Discard By" dates			
			14. Packaged foods within "Best Used By" date			
			15. First-in / First-out stock rotation plan used			

5. WALK-IN REEFER \_\_\_\_\_ Number of items evaluated \_\_\_\_\_ Number of items Passed \_\_\_\_\_ Number of items Failed

## WEEKLY FOOD SERVICE AREA SANITATION INSPECTION

NOAA Ship			Inspected by	Month	Day	Year	
Pass	Fail	N/A	THAW ROOM		Comments	Date Corrected	Initials
			1.	Thaw Room door and gaskets - clean, good condition and tight seal			
			2.	Emergency exit device - clean and operational			
			3.	Thaw Room - clean and well organized			
			4.	Thaw Room temperature gauges - two gauges within 2°F of each other			
			5.	Thaw Room temperature (33°F < t < 41°F)	TEMP =		
			6.	Thaw Room deck - clean and without obstructions			
			7.	Thaw Room lighting - all light bulbs shielded			
			8.	Food items stored at least 1" from bulkhead			
			9.	Food items stored at least 6" off the deck			
			10.	Food items stored to minimize drips from higher shelves			

6. THAW ROOM                      \_\_\_\_\_ Number of items evaluated                      \_\_\_\_\_ Number of items Passed                      \_\_\_\_\_ Number of items Failed

Pass	Fail	N/A	DRY STORES		Comments	Date Corrected	Initials
			1.	Dry Stores - clean and well organized			
			2.	Dry Stores temperature (50°F < t < 70°F)	TEMP =		
			3.	Dry Stores deck - clean and without any obstructions or safety hazards			
			4.	Dry Stores lighting - all light bulbs shielded			
			5.	Food items stored at least 6" off the deck			
			6.	Repackaged foods labeled with "Contents", "Preparation", and "Discard By" dates			
			7.	Packaged foods within "Best Used By" date			
			8.	Packaged foods: No open, crushed or wet packages			
			9.	Canned foods: No soiled, rusted or swollen cans; no dents on any seams			
			10.	Bottled foods: No cracked, broken or leaking bottles			
			11.	First-in / First-out stock rotation plan used			
			12.	Dry Stores drain lines - no sewage, water or pipe leaks noted			
			13.	Infestation - no signs of insect or rodent infestation			

7. DRY STORES                      \_\_\_\_\_ Number of items evaluated                      \_\_\_\_\_ Number of items Passed                      \_\_\_\_\_ Number of items Failed

### Inspection Summary

1. GALLEY	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
2. MESS DECK	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
3. DISHWASHERS	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
4. WALK-IN FREEZER	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
5. WALK-IN REEFER	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
6. THAW ROOM	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
7. DRY STORES	_____	Number of items evaluated	_____	Number of items Passed	_____	Number of items Failed
 INSPECTION TOTALS	 _____	 Number of items evaluated	 _____	 Number of items Passed	 _____	 Number of items Failed

INSPECTED BY: Medical Officer or MPIC, Name and Signature	DATE
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APPROVED BY: Commanding Officer, Name and Signature	DATE
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