DEPARTMENT OF HOMELAND SECURITY

U.S. Coast Guard

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT FORM

DISTRICT	UNIT NAME AND ADDRESS	DATE

INSTRUCTIONS: Mark X in the items below that have been identified as inadequate or in violation of the recommendations of the Food Safety and Sanitation TTP. Consult the TTP for guidance on correction of violations. Mark Corrected on Site (COS) or Repeat Violation (R) accordingly.

SEATING CAPACITY	WATER SUPPLY *(check one)*	SEWAGE DISPOSAL *(check one)*	TYPE OF INSPECTION *(check one)*
	☐ PUBLIC ☐ PRIVATE	☐ PUBLIC ☐ PRIVATE	☐ GALLEY ☐ CLUB ☐ OTHER

PURPOSE OF INSPECTION *(check one)*

☐ ROUTINE ☐ FOLLOW-UP ☐ COMPLAINT ☐ INVESTIGATION ☐ OTHER

FOOD SERVICE PERSONNEL CERTIFIED *(check one)*: ☐ YES ☐ NO

ITEM	X	COS	R	DESCRIPTION
				APPROVED SOURCE
*1				Food obtained from approved source.
2				Food received at proper temperature.
3				Food in good condition, safe and unadulterated.
4				Required source records available for selected foods (e.g., shellstock tags).
				FOOD PROTECTION
*5				Proper date marking and handling for leftovers.
*6				Food protection during storage, preparation, display, service and transportation.
7				Handling of food and ice is minimized.
8				Food and ice dispensing utensils properly stored.
9				Consumer advisory provided for raw/undercooked food.
				TIME/TEMPERATURE CONTROL FOR SAFETY
*10				Proper cooking time and temperatures.
11				Proper reheating procedures for hot holding.
12				Proper cooling time and temperature.
*13				Proper hot/cold holding temperatures.
14				Approved thawing methods used.
				PERSONNEL
*15				Personnel with infections restricted.
*16				Hands washed and clean, good hygienic practices.
17				Clean clothes and hair restraints.
				FOOD EQUIPMENT AND UTENSILS
18				Food and ice contact surfaces: properly designed, constructed, maintained, installed and located.
19				Dishwashing facilities: properly designed, constructed, maintained, installed, located and operated.
*20				Thermometers provided and accurate.
21				Single-service articles: proper storage and dispensing.
22				No re-use of single-service articles.
23				Pre-flushed, scraped, soaked.
24				Wash rinse water: clean, proper temperature.
*25				Sanitizing rinse: clean, temperature, concentration.
26				Wiping cloths, clean, use restricted.
27				Food-contact surfaces of equipment/utensils clean, free of abrasives and detergents.
28				Storage, handling of clean equipment/utensils.

FOOD SERVICE PERSONNEL PHYSICALS *(check one)*: ☐ YES ☐ NO

ITEM	X	COS	R	DESCRIPTION
				WATER
*29				Water source safe: Hot and cold under pressure.
				SEWAGE
*30				Sewage and waste water properly disposed.
				PLUMBING
31				Installed, maintained.
*32				Cross connection, backflow prevented.
				TOILET AND HANDWASHING FACILITIES
*33				Handwashing and toilet facilities properly constructed, supplied, and cleaned.
				GARBAGE AND REFUSE DISPOSAL
34				Containers or receptacles, covered: adequate number, insect/rodent proof, emptied and cleaned frequently.
35				Garbage and refuse properly disposed; facilities maintained.
				INSECT, RODENT AND ANIMAL CONTROL
*36				Presence of insect/rodent - outer openings protected, no dogs, cats or other animals.
37				Integrated Pest Management Program up-to-date.
				FLOORS, WALLS AND CEILINGS
38				Floors: constructed, drained, clean and in good-repair, covering installation, dustless cleaning methods.
39				Walls, ceilings, and attached equipment: properly constructed, good repair, clean surfaces, dustless cleaning methods.
				LIGHTING AND VENTILATION
40				Adequate ventilation and lighting in food service, storage and sanitary areas.
41				Range exhaust hood: free of grease build-up and manufacturer specifications kept on file.
42				Ventilation hoods provided and maintained, lighting fixtures shielded or shatter resistant.
				OTHER OPERATIONS
*43				Toxic items properly stored, labeled and used.
44				Premises: maintained free of litter/unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel only.
45				Complete separation from living/sleeping quarters and laundry.
46				Clean and soiled linens properly stored.

No re-use of single-service articles.

*** CRITICAL ITEMS REQUIRING IMMEDIATE ATTENTION**

DATE OF INSPECTION	RECEIVED BY	INSPECTED BY

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