

## Annual Food Service Area Sanitation Inspection

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

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\_\_\_\_\_ Total Score of Galley items evaluated   
 \_\_\_\_\_ Total Points of Galley items evaluated   
 \_\_\_\_\_ Final Grade (Score/Points)

## Annual Food Service Area Sanitation Inspection

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

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\_\_\_\_\_ Total Score of Mess Deck items     
 \_\_\_\_\_ Total Points of Mess Deck items     
 \_\_\_\_\_ Final Grade (Score/Points)

## Annual Food Service Area Sanitation Inspection

NOAA Ship			Commanding Officer			Month		Day	Year
Score	Points	N/A	<b>DISHWASHERS</b>			Date Tested	Initials	Attach test strips below	
	5		1. Dishwasher Unit #1						
			with sanitizer - ( $t \geq 120^{\circ}\text{F}$ )			Temperature Reading			
			without sanitizer - ( $t \geq 160^{\circ}\text{F}$ ) or per manufacturers specifications						
			without sanitizer - ( $t \geq \quad^{\circ}\text{F}$ ) or per manufacturers specifications						
	5		2. Dishwasher Unit #2						
			with sanitizer - ( $t \geq 120^{\circ}\text{F}$ )			Temperature Reading			
			without sanitizer - ( $t \geq 160^{\circ}\text{F}$ ) or per manufacturers specifications						
			without sanitizer - ( $t \geq \quad^{\circ}\text{F}$ ) or per manufacturers specifications						

\_\_\_\_\_ Total Score of Dishwasher items     
 \_\_\_\_\_ Total Points of Dishwasher items     
 \_\_\_\_\_ Final Grade (Score/Points)

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

\_\_\_\_\_ Total Score of Walk-in Freezer items     
 \_\_\_\_\_ Total Points of Walk-in Freezer items     
 \_\_\_\_\_ Final Grade (Score/Points)

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

\_\_\_\_\_ Total Score of Walk-in Reefer items     
 \_\_\_\_\_ Total Points of Walk-in Reefer items     
 \_\_\_\_\_ Final Grade (Score/Points)

## Annual Food Service Area Sanitation Inspection

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

\_\_\_\_\_ Total Score of Thaw Room items     
 \_\_\_\_\_ Total Points of Thaw Room items     
 \_\_\_\_\_ Final Grade (Score/Points)

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

\_\_\_\_\_ Total Score of Dry Stores items     
 \_\_\_\_\_ Total Points of Dry Stores items     
 \_\_\_\_\_ Final Grade (Score/Points)

### Inspection Summary

1. GALLEY	_____ Total Score of Galley items	_____ Total Points of Galley items	_____ Final Grade (Score/Points)
2. MESS DECK	_____ Total Score of Mess Deck items	_____ Total Points of Mess Deck items	_____ Final Grade (Score/Points)
3. DISHWASHERS	_____ Total Score of Dishwasher items	_____ Total Points of Dishwasher items	_____ Final Grade (Score/Points)
4. WALK-IN FREEZER	_____ Total Score of Walk-in Freezer items	_____ Total Points of Walk-in Freezer items	_____ Final Grade (Score/Points)
5. WALK-IN REEFER	_____ Total Score of Walk-in Reefer items	_____ Total Points of Walk-in Reefer items	_____ Final Grade (Score/Points)
6. THAW ROOM	_____ Total Score of Thaw Room items	_____ Total Points of Thaw Room items	_____ Final Grade (Score/Points)
7. DRY STORES	_____ Total Score of Dry Stores items	_____ Total Points of Dry Stores items	_____ Final Grade (Score/Points)
 INSPECTION TOTALS	 _____ Total Score of all items	 _____ Total Points of all items	 _____ Final Grade (Score/Points)
DEFICIENCY	_____ Category 1 - grade is < 85%	_____ Category 2 - grade is 85 - 90%	_____ Category 3 - grade is 91 - 95%

Inspected by: Fleet Inspector Name and Signature	Date
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\_\_\_\_\_ No Significant Deficiencies - grade is > 95%