

VERMONT DEPARTMENT OF CORRECTIONS - FOOD SERVICE INSPECTION REPORT

Facility _____ Time In _____ Time Out _____ Date _____
 Water Supply (5-209) _____ Sewage Disposal (5-210) _____

Item	Debit Points	Description	Item	Debit Points	Description	Item	Debit Points	Description
Food Protection, 5-204 & 5-205			Food Equipment & Utensils - Cleanliness, 5-208			DOC Related Facilities Items (5-214, 5-215, 5-216, 5-217, 5-211)		
*1	5	BGS Approved Source__ Sound Condition__ Menu Compliant__	19	2	Dish & Pot Washing: Scraped__ Preflush__ Presoaked__	*34	3	No Insects/Rodents/Vermis__ Outer Openings Protected__ Animals, Birds, Reptiles Prohibited__
2	1	Inventory: Original Container__ Properly Labeled__ Evidence of FIFO__	20	2	Wash & Rinse Water: Clean__ Proper Temperature Maintained__ Aquir Pot Soap Used__	35	2	Floors: Good Repair__ Clean__ Proper: Covering__ Cleaning Method Used__
*3	5	Potentially Hazardous Food: Dated__ Meets Time Requirement__ Meets Temperature Requirements During: Storage__ Preparation__ Service__ Transportation__ Cooling to 41° in 4 hours__	*21	4	Sanitization Rinse: Clean__ Proper Temperature Maintained__ Proper Concentration/Test Strips__ HPC Insp. On File__ Pressure 15-25 psi__ Adequate Exposure Time__ Log__	36	2	Walls, Ceilings & Attached Equipment: Good Repair__ Clean__ Proper: Surfaces__ Cleaning Method Used__
*4	4	Preventing Cross Contamination: Hands__ Reused Tableware__ Suitable Utensils__ Separation__ Segregation__ Unapproved Additives__ Contact Surfaces__ Ice__ Washed Fruit & Vegetables__	22	2	Wiping Cloths: Clean__ Food Contact Surfaces__ Used on D.R. Table__ Quaternary ppm tested__ Laundered__ Sponges Prohibited__	37	1	Adequate Lighting: Intensity__ Fixtures Shielded__ Fixtures Shatter-Resistant__
5	4	Product Temperature Maintained: Holding Temp__ Adequate Facilities__ Refrig Temp. Log__ Temp. Measuring Devices: Properly Accessible__ Accurate/Calibrated__ Clean__	23	2	Cleaning Food Contact Surfaces of Equipment & Utensils: Proper Frequency__ Proper Method Used__ Tableware Cleaned__ Equipment Cleaned__ Dispensers__ Cooking Utensils__ Other__	38	1	Rooms & Equipment: Vented as Required__ Adequate__ Clean__ K-Extinguisher Mounted__
6	3	Potentially Hazardous Food - Properly Thawed	24	2	Cleaning Non-Food Contact Surfaces: Weekly Cleaning Schedule Posted__ Proper Frequency__ Proper Method Used__ Free of Contaminants__	39	1	Hood Ventilation: Screens Clean__ Inside & Outside of Hood by Immates__ Duct Work twice annually cleaned__ Suppression System 6 months or less__
*7	4	Unwrapped, Potentially Hazardous Food: Re-Served__ Returned__	25	2	Cleaned Equipment & Utensils Properly: Stored__ Handled__	40	1	Rooms: Designated__ Clean__ Lockers Provided__ Facilities: Clean__ Conveniently Located__
8	2	Food Protected During: Storage__ Preparation__ Display__ Service__ Transportation__	Garbage & Refuse Disposal			*41	4	No: Cross-Connection__ Back Siphonage__ Backflow Prevention Devices Provided__
9	2	Handling of Food Minimized__ Gloves Used Properly__ Convenient & Suitable Utensils Used__	26	1	Receptacles: Covered__ Properly Located__ Sufficient Capacity__ Proper Storage/Removal__ Insect/Rodent-Proof__ Clean__	Red Deductions		
10	1	In-Use Food & Ice Dispensing Utensils/Equipment: Properly Stored__ Clean__ Use Limited__	27	2	Outside Storage Area Enclosures: Properly Constructed__ Maintained__ Clean__	Black Deductions		
11	1	Single-Service Articles: Stored__ Dispensed__ Handled__ Not Reused__	Miscellaneous Inspection Items (5-219)			Net Score		
						Last Month	This Month	
Personnel, 5-206			*28	5	Necessary Toxic Items: Properly Stored__ Separated__ Labeled__ Used__ MSDS__ Log__	Facility & BGS Related Items w/Current Communications		
*12	5	Personnel with Infections Restricted/Excluded, Log__	29	1	Premises Maintained__ Free of Litter & Unnecessary Items__ Cleaning & Maintenance Equipment Properly Stored	Facility	2	Outside Storage Area Enclosures: Properly Constructed__ Maintained__ Clean__
*13	5	Hands Properly Washed & Clean__ Hygienic Practices Employed__ No Eating, Drinking__	30	1	Cleaned & Soiled Linens: Properly Stored__ Proper Cleaning Frequency__	BGS-1	2	Walls, Ceilings & Attached Equipment: Properly Constructed__ Good Repair__
14	2	Clean: Outer Clothing__ Uniform__ Apron__ Hair Restraints Used__	*31	2	Logs: 7 Days Frozen Dead man Trays__ Knives__ Special Diets__ Utensils__ Portion Size Compliance__	BGS-2	2	Floors: Properly Constructed__ Good Repair__ Proper Covering__
Equipment & Utensils Functionality, 5-207			Toilet & Hand Washing Facilities, (5-212)			BGS-3	2	Food & Ice Contact Surfaces: Design__ Durability__ Cleanability__ Construction__ Maintenance__ Installation__
15	2	Food & Ice Contact Surfaces: Cleanability__ Maintenance__ Location__ Use Limited__	*32	4	Adequate Number__ Conveniently Located__ Accessible__ Service Sink Provided__ Properly Operated/Maintained__ Designed__ Installed__ Utilized	BGS-4	2	Non-Food Contact Surfaces: Design__ Construction__ Maintenance__ Installation__ Cleanability__
16	2	Non-Food Contact Surfaces: Maintenance__ Location__ Cleanability__ Cleaning Schedule Posted & Followed__	*33	1	Toilet Rooms: Enclosed__ Adequate Water Temperature__ Self-Closing Doors__ Properly Maintained__ Cleaning Materials Provided__ Sign Posted__ Proper Waste Receptacles__	BGS-5	2	Dishwashing Facilities: Design__ Construction__ Maintenance__ Installation__ Location__
17	2	Dishwashing Facilities: Maintenance__ Location__ Operation__ Log__				BGS-6	*4	Potable Water Source Safe__ Approved System__ Proper Construction__ Sufficient Capacity/Pressure__ Hand washing Accessible & 120°F or less__
18	2	Provided: Accurate Temperature Measuring Devices__ Quaternary test strips__ Pressure Gauges__				BGS-7	*4	Air Gapped Sewage Properly Constructed__ Installed__ Maintained__
						Red Deductions		
						Black Deductions		
						<small>Net Score Not Part of FSS Responsibilities</small>		
Sanitarian _____								
Facility Staff (Print) _____ (Title) _____ (Signature) _____								

* All critical items require immediate attention. Circled debit points indicate non-compliance.