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| Concession StandsFacilities Hazard Identification Inspection |
| Agency: | Inspection Date: |
| Name of Inspector: | Title: |
| Location Inspected: |
| # | Needs Work | N/A | OK | Condition Surveyed |
|  | Concession Stands: Includes both personnel and food safety items |
| 1 |  |  |  | Is the state construction symbol posted by the exterior door? |
| 2 |  |  |  | Is the state sanitation permit posted? |
| 3 |  |  |  | Is there any debris or trash lying about? (Poor housekeeping) |
| 4 |  |  |  | Is there evidence of regular pesticide services? Traps or certificate |
| 5 |  |  |  | Is there a fire extinguisher mounted near the door? |
| 6 |  |  |  | Is the extinguisher serviced annually by an outside vendor? |
| 7 |  |  |  | Is the extinguisher inspected monthly by a trained individual? |
| 8 |  |  |  | Is there a fire suppression system?  |
| 11 | **NO** | **YES** |  | Does the cooking include use of a deep fat fryer? |
| 12 |  |  |  | Is the fire suppression system inspected annually? |
| 13 |  |  |  | If there is a vapor hood is it kept clean? |
| 14 |  |  |  | Are all lighting fixtures covered? |
| 15 |  |  |  | Are all appliance outlets of the 3-wire grounded type? |
| 16 |  |  |  | Does the electrical panel have a legible directory? |
| 17 |  |  |  | Is there an Arc-Flash warning sticker on/in the electric panel? |
| 18 |  |  |  | Are any CO2 soda gas cylinders secured? |
| 19 |  |  |  | Is there a closure on the people door, to minimize insect intrusion? |
| 20 |  |  |  | Are all electric outlets within 6’ of sinks GFCI protected? |
| 21 |  |  |  | Are the aisles to the exit door maintained open? |
| 22 |  |  |  | Is there a hand wash sink with running water available? |
| 23 |  |  |  | Is there a supply of hand soap and clean towels available? |
| 24 |  |  |  | Is a “No smoking” signs posted in the building? |
| 25 |  |  |  | Is a first aid kit provided? |
| 26 |  |  |  | Are the pads and walkways around the building free of cracks? |
| 27 |  |  |  | Is all food stored off the floor? |
| 28 |  |  |  | Are food thermometers provided and used appropriately? |
| 29 |  |  |  | Are adequate covered waste containers provided? |
| 30 |  |  |  | Do all personnel wear hair restraint such as a hat, bandanna or hairnet that completely covers hair? |
| 31 |  |  |  | Are foods kept covered to protect them from insects? |
| 32 |  |  |  | Are foods that require refrigeration cooled to below 41 F? |