

Concession Stands Facilities Hazard Identification Inspection				
Agency:			Inspection Date:	
Name of Inspector:			Title:	
Location Inspected:				
#	Needs Work	N/A	OK	Condition Surveyed
<b>Concession Stands:</b> 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?

*\*Write line #'s & comments on back for all "Needs Work" listings, and notify management to initiate required corrective action.  
This document does not and is not intended to address every loss potential. There may be other conditions that may contain a potential for liability.*