Inspection for Sanitation in Public Place

date: time:

points

			name:		
1. B	Basic Information				
the	name / representative	sec	tor		
	the type	ce	II		
b	usiness days & time	villa	ge		
	number of workers	person ir	ı charge		
	<u> </u>	•			
2. W	Vorkers			% 4points,	/1check
No.	check list	Yes	No	coments	
1	their nails are short.				
2	their uniforms or cloths are clean.				
3	they wear separate shoes.				
4	they have a scratch on their hands.				
	they are sick or get diarrhea.				
	they wash their hands with soap before cooking	and			
6	after toilet.				
	1				points
3. K	itchen Tools and Facilities				
No.		Yes	No	coments	
	kitchen tools and facilities are clean.				
	refrigerator is properly working				
	they disinfect and dry kitchen tools and facilities			How to disinfect	
3	every day.				
	tablewares(dishes, glasses, etc) are clean and th	I P.V			
/	lare stored cleanly.	le y			
4	are stored clearity.				points
1 C	tock of Food				points
No.		Yes	No	coments	
		162	NO	Coments	
	the best-before period is proper.				
	they follow "the first-in first-out" method. there is mutual contamination in the refrigerator	O.r.			
2	storage room.	OI			
4	foods are stored in appropriate temperature.				
F	·-t-·				<u>points</u>
	vater check list	Yes	No	comente	
No.		res	No	coments	
	they use clean and fresh water.				
2	water tank is clean.				
	New York and All Community of the Commun				points
	Sarbage and Sewer Water				
No.		Yes	No	coments	
	they dispose garbage properly.				
2	sewer water leaks .				

7. Toilet

No.	check list	Yes	No	coments
1	toilet is clean.			
2	there is hand-wash equipment and it's available.			
3	there is a soap to wash hands.			

<u>points</u>

8. Pest Control

No.	check list	Yes	No	coments
1	there are insects and mice or their traces.			
2	the room is filled with stinky smell.			
3	insect net is put on the windows.			

<u>points</u>

9. Other

No	. check list	Yes	No	coments
	there are some unwanted materials, outsiders and			
	animals in the kitchen.			

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