ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT PLAN REVIEW CHECKLIST

	SAT.	<u>UNSAT</u> .	<u>N/A</u>	INSUFF INFORM.
FINISH SCHEDULE Kitchen Warewashing Food Storage Dry Storage Serving Toilet Rooms Janitorial Areas Dining	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
LIGHTING Food Preparation Storage Serving Walk-ins Dining Toilet Rooms	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
VENTILATION Cooking Equipment Dishwashers Restrooms General	()	()	()	()
	()	()	()	()
	()	()	()	()
INSECT AND RODENT PROTECT Outer openings screened Outer doors self-closing Building rodent proof Harborage eliminated	CTION () () () ()	() () ()	() () ()	() () ()
EMPLOYEE RESTROOMS Location Number Soap Hand drying Toilets Urinals Waste receptacles Self-closing doors	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()

	<u>SAT</u>	<u>UNSAT.</u>	<u>N/A</u>	<u>INSUFF.</u> INFORM.
PLUMBING INSTALLATION				
Location	()	()	()	()
Enclosed	()	()	()	()
Spaced for cleaning	()	()	()	()
Sealed	()	()	()	()
Provision for indirect was	te(`)	<u>(</u>)	()	()
Overhead protection	()	()	()	()
Backflow protection	()	()	()	()
Equipment .	<u>(</u>)	()	()	()
Sinks	<u>(</u>)	()	()	()
Hose connections	()	()	()	()
HAND SINKS	` '	()	()	` ,
Conveniently located	()	()	()	()
Adequate number	<u>(</u>)	()	()	()
Mixing valves	()	()	()	()
WATER SUPPLY	()	、	()	()
Adequate	()	()	()	()
Public-ADEM approved	()	()	()	()
Private-Sample taken	<u>(</u>)	()	()	()
Hot water requirements	()	()	()	()
Temperature	()	()	()	()
Capacity	<u>(</u>)	()	()	()
SEWAGE AND LIQUID WASTE	()	()	()	` '
Adequate	()	()	()	()
Public Sewer-ADEM app.	()	()	()	()
Private-Health Dept. app.	()	()	()	()
Grease traps	<u>(</u>)	()	()	()
Location	<u>(</u>)	()	()	()
Installation	()	()	()	()
GARBAGE AND SOLID WASTE		,	()	()
Outside storage area	()	()	()	()
Sealed concrete	()	()	()	()
Machine laid asphalt	()	()	()	()
Can storage	()	()	()	()
Adequate number	()	()	()	()
Can wash provided	()	()	()	()
Dumpster [']	()	()	()	()
Pad provided with drain	()	()	()	()
Drain connected to sewe	r ()	()	()	()
Hot water available	()	()	()	()
Compactor	()	()	()	()
Location	()	()	()	()
Drainage	<u>`</u>	()	()	()
Incineration	()	()	()	()
ADEM approved	<u>`</u>))	()	()
Solid waste collector	()	()	()	()
	` '	` '	` /	` /

	SAT.	UNSAT.	<u>N/A</u>	INSUFF INFORM.
GENERAL STORAGE Cleaning supplies Maintenance equipment Insecticides Other toxic items First aid supplies Personal belongings Linens (clean and soiled) Single service items Utensils and tableware Kitchenware	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
FOOD STORAGE Dry (location and space) Refrigerated and frozen Reach-in Walk-in Hot food	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
EQUIPMENT Materials and design Dinnerware Single-use Installed Floor-mounted Table or counter mounted Portable Wall mounted	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
	()	()	()	()
WAREWASHING Procedure Pots, pans, utensils Tableware Clean in place Waste Wash Rinse Sanitize Heat Chemical Drainboards Carts Dishmachine Installation Frozen dessert machine(s	() () () () () () () () () ()			

	<u>SAT.</u>	<u>UNSAT.</u>	<u>N/A</u>	<u>INSUFF</u> <u>INFORM.</u>
FOOD DISPLAY AND DISPE Hot Cold Food guard(s) Vacuum packaging/ Smoking HACCP plan Ice Storage Source Handling methods Other OTHER AREAS OF CONSID Laundry Facilities Location Serving stations Food transportation sy Cleaning systems COMMENTS: (explain why a	() () () () () () () () () ()	() () () () () () () () () ()	() () () () () () () () () ()	
REVIEWER SIGNATURE APPROVAL: DISAPPROVAL: REASON FOR DISAPPROVAL:	DATE:		DATE	