ALABAMA DEPARTMENT OF PUBLIC HEALTH MANUFACTURING PLANT INSPECTION REPORT

(Single-Service Containers)

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NAME				OV	VNER	OR M	ANA	GER NA	ME				٦
ADDRESS											ZIP COI	DE	\exists
PERMIT NUMBER A	REA NO	MO.	DAY	YEAR		WATE	RSE	\// L D	NSP.	OPERATING	DAILY	UNITS	}
					PUB. PRI.		[YES NO		GA 1/2 Ga	
TO THE PROPRIETOR OR MANAGER: An official inspection of the above-named dairy has been made this day and you are respectfully notified of such violation of the Alabama State Board of Health Rules Governing the Production, Handling or Distribution of Milk, Milk Products and Frozen Desserts are as indicated by a cross (X) in the Inspection Report. This report, if any items are marked, constitutes a written notice to comply with Appendix J of the aforesaid Rules. RECEIVED BY: NAME ENVIRONMENTALIST:													
RECEIVED BY: NAME					NVIR	ONME	NIA	JS1:					_
1. FLOORS: Smooth; impervious; in good repair Joints between walls and floors tight Floor drains properly trapped 2. WALLS AND CEILINGS:) 1	Plant interior insects, rode Machines ar 10. LOCKEI Separated from the color of the	ents and bind appurter RS AND LU rom plant o	rds nances clea JNCHROO I	n MS :	(b) (c)	2	construct Wax coa wax tem Grinders	ted; in go iting appli perature i s, shredde	surfaces properly od repair ed properly; maintained rs and similar ly installed;	(d)_ (e)_	2	<u> </u>
in production areas-smooth, cleanable, light colored in production areas- good repair 3. DOORS AND WINDOWS: All outside openings protected	1 1	self-closing Eating/stora in fabricating Locker and I Covered, im provided	ge of food g and stora Lunchroom	ge rooms s clean	ers	(c)	2	protecte Resin st filtered; 16. EQU	d from cor orage fact air tubes of I IPMENT	ntamination lities properly	(f)_ (g)_	5	5
against entrance of insects, dust, and airborne contamination. (a Outer doors tight, self-closing. (b 4. LIGHTING AND VENTILATION Adequate light in all rooms-20 foot		Handwashin Employee har 11. DISPOS Refuse in platin covered co	andwashin AL OF WA ant properl	g signs posi STES:	ted	(d) (e) (f) (a) (b)		AND CL Equipme use of ne Plastic s	OSURES ent thorou on-food-g heeting, la		(a)_		
candles in production areas and 5-foot candles in storage areas Ventilitation sufficient to prevent excessive odors and condensation Pressure ventilation systems	1 2 3	Refuse cont Refuse store 12. PERSOI Clean hands Clean garme	ainers proped outside p NNEL CLE Sents; hair re	olant ANLINESS estraints		(b) (c) (b)	3	from app Sanitary surface Proper s non-food	proved sor lubricants eparation l-grade m	urce s used on contact of raw and aterials	(b)_ (d)_	_ 5	5
filtered (c 5. SEPARATE ROOMS: Fabrication rooms separate from non-processing areas (a Regrinding conducted in	/	No person w wounds or le processing a Tobacco use only	eisons work areas	king in	I	(c)	2	containe	(ES, ADH stored in	ed if on floor ESIVES, AND INK	(e)_ (s: (a)_ (b)_		
separated room(s) (b 6. TOILET FACILITIES/SEWAGE DISPOSAL: Disposal of waste in compliance with local regulations (a All plumbing complies with State		13. PROTECT CONTAMINAL Product conprotected Air directed	ATION: tact surface	es		(a)		Nontoxion Transfer identified	c; impart n container d	se properly stored to flavor or odor rs clean;	(d)_ (b)_	3	}
and local plumbing codes (b Self-closing doors on toilet rooms (c Clean; in good repair (d Adequate light and ventilation (e Proper handwashing facilities (f)	2	surfaces in o Pesticides a 14. STORAO FINISHE	compliance pproved; si GE OF MA ED PRODU	afely use TERIALS A CTS	ND	(c)	5	AND EQU Handling of surfaces r 19. WRAF Single ser from conta Packaged Transports good repa	OUIPMEN' of produ minimal APPING A	T: ct contact ND SHIPPING:	(a)_		
Windows effectively screened (g Employee handwashing signs posted (h Eating/food storage prohibited (i 7. WATER SUPPLY	2	Elevated off from wall Single service protected from Stored in clean	ce articles i om contami ean, dry pla	n process nation ce, protecte	ed	(a) (b)			ntamination ed content ortation vel	rvice articles protected amination prior to use I contents protected ation vehicles clean; in air ard containers, wrappers		5	5
No direct or indirect connection between safe and unsafe water	5	Containers a original carto used; partial during stora				(d)	5 and divide Packagir 20. IDEN Plant ide		ders not reng material NTIFICATI Entification	amers, wrappers eused als in compliance ION AND RECORI I on outer			
Water supply sampled annually 8.HANDWASHING FACILITIES Hot and cold or warm running water, soap, individual towels or air dryers provided (a		Containers f covered, cle 15. FABRIC PACKA Contact surf	an and ide ATING, PR GING EQU	ntified ROCESSING		(e) (a)	10	on file All mate compliar	d bacterio rials and once; recor		(a)_ (b)_ (c)_	5	5
Clean; convenient to fabricating areas (b 9.PLANT CLEANLINESS: Floors, walls, ceiling, overhead beams, fixtures of all rooms clean (a	2	Materials in contamination Fasteners, go and baffles makeshift de	on; overhea guides hand properly co	ad shields gers, suppo nstructed;		(b)	5	Surround free of b	reeding a	t and clean and	(a)_ (b)_	2	<u>}</u>
REMARKS RATING SCORE													
										less weight of s violated]
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