

UNIT OR AIRCRAFT OPERATIONAL UNIT		FLIGHT AIRCRAFT NO.		DATE EVALUATED	TIME
Enawetal Dining Hall		36		11 Jan 78	10:00
ITEMS EVALUATED	NON-COMPLIANCE	DATE CORRECTED	ITEMS EVALUATED	NON-COMPLIANCE	DATE CORRECTED
FOOD HANDLERS			B. PREPARATION TECHNIQUE		
HEALTH CERTIFICATES			A. SERVING LINE (Temperature)		
PERSONAL HYGIENE			B. POTENTIALLY HAZARDOUS FOODS		
TRAINING CERTIFICATES			C. SANDWICHES		
EXAMINATION BY SUPERVISORS			D. GREEN VEGETABLES		
			E. FROZEN FOOD		
FACILITIES AND EQUIPMENT			F. LEFT-OVER FOODS		
DESIGN AND CONSTRUCTION			G. DISHES AND UTENSILS		
VENTILATION			H. HANDLING PROCEDURES		
FLOORS					
INSECT AND RODENT CONTROL			6. WASHING AND SANITIZING		
PREPARATION SURFACES			A. PRE-WASH		
UTENSIL STORAGE			B. WASH (Temperature)		
HAND WASHING FACILITIES			C. RINSE (Temperature)		
MOP AND BROOM RACK			D. SANITIZING (Temperature or Chemical)		
OUTSIDE AREA					
LATRINE(S)			E. LARGE EQUIPMENT (Pots, Pans, etc.)		
FROM APPROVED SOURCES			F. AIRCRAFT WATER AND COFFEE CONTAINERS		
FOOD			G. OTHER FOOD CONTACT SURFACES		
WATER/ICE			H. VENDING MACHINES		
STORAGE TECHNIQUE					
REFRIGERATORS Bakery	✓		7. FACILITY CLEANLINESS		
FREEZERS			A. GARBAGE STANDS/DUMPSTERS		
VEGETABLES Salad bar	✓		B. GREASE INTERCEPTORS		
BREAD AND BAKERY PRODUCTS			C. AIRCRAFT REFUSE HANDLING		
MILK DISPENSERS Juice	✓		8. OTHER		
DRY STORAGE					
NON-FOOD					
CLEAN EQUIPMENT Oven	✓				
VENDING MACHINES					

MARKS AND RECOMMENDATIONS (Use reverse, if necessary)

A sanitation evaluation of the Enawetal Dining Hall was conducted on 11 Jan 78. The facility was rated satisfactory. The following discrepancies were noted:

1-A. Refrigerator use to store bakery items had an accumulation of food spillage. Recommend that this unit be cleaned prior to next inspection to prevent an unsatisfactory rating. This discrepancy noted on previous inspection, no action was taken (cont on reverse)

ATURE OF FOOD FACILITY REPRESENTATIVE	SIGNATURE OF EVALUATOR
Lawrence C. Rickett	Robert B. Morehead SSgt USAF

-C. Salad bars noted with an accumulation of liquid / food spillage. Recommend that the bars be cleaned / sanitized at the end of the day.

-E. Juice dispensers had an accumulation of buildup. Recommend that these dispensers be cleaned and sanitized at the end of the day.

4-H. The ovens had an accumulation of baked on food / liquid spillage. Recommend that these units be cleaned / sanitized at the end of the day to prevent contamination.

6-E. Griddles noted with accumulation of baked on food spillage from previous meal. Recommend that griddles be cleaned / sanitized after each meal.

BEST AVAILABLE COPY

7-A. Garbage cans used in food preparation area noted with accumulation of liquid / food spillage. Recommend that all cans used in the kitchen be cleaned and sanitized and plastic liners be provided at all times.

Recommend that the above discrepancies be corrected and Supervisor check these areas after each shift to prevent recurrence.