

FED-STD-369
August 2, 1977
SUPERSEDING
MIL-STD-1483A
15 September 1975

FEDERAL STANDARD
SANITATION STANDARDS
FOR
FISH PLANTS

FSC 8905

Sanitation Standards for Fish Plants

1. This Federal Standard is approved for use by all Departments and Agencies of the Department of Defense and the U. S. Department of Commerce, National Oceanic and Atmospheric Administration, National Marine Fisheries Service.
2. Recommended corrections, additions, or deletions should be addressed to Superintendent, Academy of Health Sciences, US Army, ATTN: HSA-IVS, Fort Sam, Houston, TX 78234.

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FEDERAL STANDARD SANITATION STANDARD FOR FISH PLANTS

This standard was approved by the Commissioner, Federal Supply Service, General Services Administration.

S1. Purpose and Scope. This standard established the general sanitation requirements for fishery product processing plants operating under the U.S. Department of Commerce (USDC) Fishery Products Inspection and Safety Program for furnishing subsistence items to the US Armed Forces.

S1.2 Application. This standard is applicable to all types of plants supplying, processing or storing fish operating under the USDC Fishery Products Inspection and Safety Program or destined for US Armed Forces procurement. Compliance with this standard is mandatory for the listing of plants in the USDC Approved List of Sanitarily Inspected Fish Establishments or in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement as provided in AR 40-657/NAVSUPINST 4355. 4/AFR 163-2 /MCO P10110.31A.

S1.3 Objectives. Compliance with provisions of this standard should insure the maintenance of an acceptable level of plant sanitation which will facilitate consistent production of clean, safe, and wholesome fishery products.

S1.4 Limitations. This standard will be used to determine the processor's ability to produce wholesome and sanitary products. It shall not be used to determine the capability of an establishment to produce products which are in compliance with U.S Grade Standards for Fishery products, specifications or contracts.

S2. REFERENCED DOCUMENTS

S2.1 General. This standard is based upon MIL-STD-668 and those conditions set forth by the United States Department of Commerce in Title 50-CFR, Wildlife and Fisheries, Chapter II, Sub-chapter G-Processed Fishery Products, Processed Products Thereof, and Certain other Processed Food Products, Part 260.96-260.104 Requirements for Plants Operating Under Inspection on a Contract Basis.

S2.2 Issues of documents. The following documents of issue in effect on date of invitation for bids or request for proposal form a part of this standard to the extent specified herein:

U.S. Department of Health, Education, and Welfare, Food and Drug Administration:

CFR Title 21, Part 128, Human Foods; Current Good Manufacturing Practice (Sanitation) in Manufacturing, Processing, Packaging or Handling.

Publication No. 1183 - A Sanitation Standard for Manufactured Ice.

21 USC - Federal Food, Drug, and Cosmetic Act, as amended, section 402.

Environmental Protection Agency

Publication No. 24 - Manual of Individual Water Supply Systems

Publication No. 256 - Manual of Septic Tank Practice

Publication No. 956 - Public Health Service Drinking Water Standards

U. S. Department of Agriculture, Animal and Plant Health Inspection Service

Publication No. MPI - 8, List of Chemical Compounds

U.S. Department of Labor, Occupational Safety and Health Administration

CFR Title 29, Part 1910, Occupational Safety and Health Standards, General Environmental Controls, Sanitation

(Copies of above governmental publications may be obtained upon application accompanied by money order, coupon, or cash, to the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402. Prices may be obtained from the Superintendent of Documents.)

S2.3 Other publications. The following documents form a part of this standard to the extent specified herein. Unless otherwise indicated, the issue in effect on date of invitation for bids or request for proposal, shall apply:

National Sanitation Foundation (NSF)

NSF Food Service Equipment Standards

(Application for copies shall be addressed to the National Sanitation Foundation, P.O., Box 1468, Ann Arbor, Michigan 48106.)

Illuminating Engineering Society

IES Lighting Handbooks

(Application for copies should be addressed to the Illumination Engineering Society, 40 United Engineering Center, 345 East 47th Street, New York, NY 10017.)

Joint FAO/WHO Codex Alimentarius Commission

Code of Practice for Fresh Fish
 Code of Practice for Frozen Fish
 Code of Practice for Canned Fish
 Code of Practice for Smoked Fish
 Code of Practice for Shrimp or Prawns

(Application for copies should be addressed to the FAO/WHO Food Standards Programme, Food & Agriculture Organization of the United Nations, Via delle Terme di Caracalla, 00100 Rome, Italy.)

S3. DEFINITIONS

S3.1 Fish. All fishery products.

S3.2 Fishery products plant. A commercial plant which processes fish and fish products. It may be one or more buildings and includes landing facilities and separate storage areas (dry or refrigerated) which may be used to hold or store raw materials, single-service articles, packaging materials, or finished products.

S3.3 Processing. Any step in the preparation of a product, including receipt of raw materials, production procedures, packing and packaging, storage and delivery.

S3.4 Adulterated food. Adulterated food is defined in section 402, Federal Food, Drug, and Cosmetic Act, as amended.

S3.5 Wholesome. Wholesome means the minimum basis of acceptability for human food purposes of any fish or fishery product as defined in section 402 of the Federal Food, Drug, and Cosmetic Act, as amended.

S3.6 Sanitary. That condition of cleanliness which must prevail continuously in the food processing environment to prevent adulteration and assure the production of clean, safe, and wholesome foods.

S4. GENERAL REQUIREMENTS

S4.1 Sanitation compliance rating (SCR). Plants which attain an SCR of 90 or above will be listed in the USDC Approved List of Sanitarily Inspected Fish

Establishments or recommended for listing in the Directory of Sanitarily Approved Food Establishments for U. S. Armed Forces Procurement, provided no critical deficiencies, determined in accordance with 4.2.1, 4.2.3, and 4.2.5 are recorded. When a critical deficiency is recorded, an SCR shall not be computed and the establishment shall not be recommended for listing.

S4.2 Plant sanitation compliance checklist. The sanitation requirements are set forth in this standard and are itemized as sanitation deficiencies in column 1 of the checklist (see Appendix).

S4.2.1 The individual sanitation deficiencies are given assigned points in column 2 of the checklist. These range in value between 1-3, 1-4, 1-5, with some being designated as critical.

S4.2.2 The inspector shall numerically rate the individual sanitation deficiencies within the numerical range of the assigned points and record (hem in column three. At the end of the inspection the inspector's points shall be totaled on the checklist.

S4.2.3 In instances where the inspector considers a deficiency to be of such magnitude that may constitute a serious health hazard, the numerical rating shall be deleted in column 2 and the word "critical" shall be recorded in columns 2 and 3.

S4.2.4 Any deficiency entry on the checklist that is not applicable to the plant, including the assigned points, shall be deleted by lining out. The assigned points for that deficiency entry shall not be included when totaling column 2.

S4.2.5 Critical deficiencies shall be explained in the Remarks section in sufficient detail so as to clearly describe the condition which resulted in the non-rating.

S4.2.6 Reproduction of the checklist is authorized.

S4.2.7 A concise description of plant production methods shall be included in the Remarks section of the checklist using continuation sheets if necessary.

S4.3 Computation of the sanitation compliance rating. The sanitation compliance rating for each establishment shall be computed by using the following formula:

$$\frac{\text{Sum of column 2} - \text{sum of column 3} \times 100}{\text{Sum of column 2}} = \text{SCR}$$

S4.3.1 A copy of the completed sanitation compliance checklist shall be given to the plant management.

S5. DETAILED REQUIREMENTS

S5.1 Premises. The premises shall be free from conditions which may result in the contamination of food including, but not limited to, the following:

(a) Improperly stored equipment, litter, waste, refuse, and uncut weeds or grass within the immediate vicinity of the buildings or structures that may constitute an attractant, breeding place, or harborage for rodents, insects, and other pests;

(b) Excessively dusty roads, yards, or parking lots that may constitute a source of contamination in areas where food is exposed;

(c) Inadequately drained areas that may contribute contamination to food products through seepage or foot-borne filth and by providing a breeding place for insects or microorganisms.

If the grounds are bordered by grounds not under the operator's control of the kind described in paragraphs (a) through (c) of this section, care must be exercised in the establishment by inspection, extermination, or other means to effect exclusion of pests, dirt, and other filth that may be a source of food contamination.

S5.2 Raw materials. All fish and ingredients shall be from sources which are in compliance with applicable, Federal, state and local laws and regulations applicable to fishery products. All fish and ingredients used in the plant shall be wholesome (see 3.5).

S5.2.1 Single service articles and packaging materials. Single service articles, including cans, cartons, lids and wrappers, shall be free of contamination and maintained in sanitation boxes, cartons, tubes, or otherwise protected and handled in a sanitary manner.

S5.3 Construction of buildings. The building(s) shall be large enough to accommodate the operation without hampering sanitation practices. Floors, walls and ceilings shall be constructed of materials that can be kept clean, sanitary, and in good repair. Ceilings shall be smooth and of such construction that regular cleaning may be easily accomplished. An unnecessary clutter of wiring, pipes, hangers, ducts, etc., shall be avoided. Ceilings over areas with unpackaged fish shall be free of peeling paint (painted ceilings should be avoided) and condensates. The exterior openings, including doors, glazed windows and vents shall be clean and in good repair. Where practicable, they shall be equipped with screens or other effective means to prevent the entrance of insects (e.g., air curtains), rodents, and other animals. If the screening of openings is impracticable, such as in receiving areas, insect and rodent control shall be effected by maintaining sanitary surroundings, promptly removing refuse, eliminating unused equipment and other conditions which attract and harbor insects and rodents and providing properly positioned air curtains large enough to cover the total door opening. Air curtains shall comply with National Sanitation Standard No. 37 for Air Curtains for Entranceways in Food

Establishments. Screen doors shall open outward and be self-closing. A hallway or a set of double doors shall separate living quarters, garage or heavy maintenance shop from rooms which contain product. Plant arrangements shall preclude inadvertent transfer of inedible by-products to edible product, edible product contact surfaces, or packing and packaging materials.

S5.3.1 Processing rooms. Processing rooms shall be so arranged that inedibles (i.e., gurry, scales and other waste) upon separation from the edible product shall not be transferred to the contact surfaces of equipment used in processing or packaging and packing of the edible item.

S5.4 Lighting. There shall be sufficient light (1) consistent with the use to which the particular portion of the building is devoted; and (2) to provide for efficient cleaning. Belts and tables on which picking, sorting, or trimming operations are carried on shall be provided with sufficient nonglaring light to insure adequacy of the respective operation. Lighting intensities shall conform to the intensities established in the latest edition of the Illuminating Engineering Society Handbook. Light bulbs, fixtures, skylights, or other glass suspended in the ice room or over exposed food in any step of preparation shall be of the safety type or otherwise protected to prevent food contamination in case of breakage.

S5.5 Ventilation. There shall be sufficient ventilation in each room and compartment thereof to prevent excessive condensation of moisture, control visible mold, control objectionable odors, and to insure sanitary and suitable processing and operating conditions. If such ventilation does not prevent excessive condensation, the Director or Command Veterinarian may require that suitable facilities be provided to prevent the condensate from coming in contact with equipment used in processing operations and with any ingredient used in the manufacture or production of a processed product. Air sources for ventilation shall be designed and maintained to prevent the entrance of dust, dirt, insects, and other contaminating materials.

S5.6 Water supply. There shall be ample supply of both hot and cold water; and the water shall be of safe and sanitary quality with adequate facilities for its (1) distribution throughout buildings; and (2) protection against contamination and pollution. There shall be no cross-connection between the safe water supply and any unsafe or questionable water supply, nor with the sewage disposal system. The water supply shall meet applicable local, state, or Federal potable water requirements or applicable U.S. military regulations covering potable water supplies in the country concerned. Environmental Protection Agency Publication No. 24 - Manual of Individual Water Supply Systems and Publication No. 956 - Public Health Service Drinking Water Standards shall serve as minimum standards for compliance with this requirement. There shall be evidence that the water supply has been approved by state or local health authority within the past six months.

S5.6.1 Sea water. Sea water of safe suitable and sanitary quality may be used in the processing of various fishery products when approved by the National Marine Fisheries Service (NMFS) or the Command Veterinarian prior to use. Sea water outlets, if present, shall be located and identified so as to preclude the use of these water sources for other than the purpose designated.

S5.7 Ice. Ice shall be made from a supply of potable sanitary water which meets the requirements of 5.6. It shall be manufactured, handled, stored and used in a sanitary manner as specified in U.S. Department of Health, Education, and Welfare, Food and Drug Administration Publication No. 1183 - A Sanitation Standard for Manufactured Ice. Ice shall be used only once.

S5.8 Disposal of wastes. Liquid wastes shall be disposed of by methods or systems which will not create insanitary conditions. Dry waste, i.e., trash and rubbish, shall be placed in suitable receptacles conveniently located throughout the plant. Product wastes shall be collected in suitable containers which shall be kept covered when not in continuous use. All waste shall be collected and disposed of in a sanitary manner and as frequently as necessary to prevent the contamination of product or objectionable odors.

S5.9 Lavatory accommodations.

S5.9.1 Each plant shall provide its employees with adequate (adequacy shall be in accordance with 29, CFR 1910.141) toilet and associated hand washing facilities within the plant. Toilet rooms shall be furnished with toilet tissue. The facilities shall be maintained in a sanitary condition and kept in good repair at all times. Doors to toilet rooms shall be self closing, tight fitting, and shall not open directly into areas where food is exposed to airborne contamination, except where alternate means have been taken to prevent such contamination (such as double doors, positive air-flow systems, etc.). Signs shall be posted directing employees to wash their hands with cleaning soap or detergents after using the toilet. Septic tanks, if present, shall comply with Environmental Protection Agency Publication No. 256 - Manual of Septic Tank Practice. Toilet rooms shall be separately vented to the outside.

S5.9.2 Adequate and readily accessible hand washing and sanitizing facilities shall be provided in the plant for employees who may handle unprotected food, unprotected packaging materials and food-contact surfaces. Such facilities shall be furnished with running water at a suitable temperature for hand-washing, effective hand cleaning and sanitizing preparations, sanitary towel service or suitable drying devices, providing heated air, and, where appropriate, waste receptacles. They should be equipped with water control valves so designed and constructed as to prevent recontamination of clean, sanitized hands or shall be of a continuous flow type which provides an adequate flow of water for washing hands.

S5.9.3 Readily understandable signs, conspicuously posted, shall direct employees who handle unprotected packaging materials, or food-contact surfaces to thoroughly wash their hands before starting work, after each absence from their work station, and when their hands may have become soiled or contaminated.

S5.10 Construction and repair of equipment. The product contact surfaces of all equipment, containers, and utensils shall be constructed from suitable, smooth, impervious, nontoxic materials that are corrosion--resistant. All scales, filleting tables, scale tables, packing tables, benches and similar equipment, where it is practicable, shall be made of noncorrosive material. Equipment and utensils shall be of such design that they provide protection from contaminants and can be cleaned readily and effectively sanitized. Equipment shall be so located as to provide adequate space for cleaning, maintenance, and inspection. All equipment and utensils shall be maintained in good repair.

S5.11 Cleaning and sanitizing treatment. All multi-service containers, equipment, and utensils used in handling, processing, storing, or transporting of the product shall be cleaned thoroughly and sanitized after use. The methods used shall be such that the product will not be contaminated or adulterated. Chemicals used in cleaning and sanitizing treatments shall be properly labeled and stored. Detergents and disinfectants employed shall be appropriate to the purpose and shall be so used to present no hazard to public health. Chemicals, detergents, and disinfectants shall be as listed in the USDA Publication No. MPI 8, List of Chemical Compounds. Steam, hot water, chlorine, or equally efficient agents are permitted for sanitization. All rooms and areas used to receive, process, or store components or the finished product, shall be maintained in a clean, sanitary manner so as to preclude the possibility of bacterial, chemical, or physical contamination.

S5.12 Methods. Methods used in the processing and storage of fishery products shall be such as to prevent contamination and not contribute to deterioration. Extensive advisory recommendations are contained in the Joint FAO/WHO Codex Alimentarius Commission Codes of Practice. Such methods and procedures include, but are not limited to the following requirements.

S5.12.1 All fishery products shall be kept iced or otherwise properly refrigerated at all times and held in sanitarily designed and constructed containers. Fishery products shall be protected from direct sunlight, contaminants, and other spoilage agents. All raw materials shall be maintained under conditions which will protect against contamination, infestation, and product deterioration.

S5.12.2 Containers, utensils, pans and buckets used for the storage or transporting of partially processed food ingredients shall not be nested unless rewashed and sanitized before each use.

S5.12.3 Containers which are used for holding partially processed food ingredients shall not be stacked, if stacking will permit contamination of the partially processed food ingredients.

S5.13 Sanitary controls. The establishment shall have an organized, competent, sanitation control program under the supervision of a responsible plant official. Means shall be provided to assure adequate sanitary control of the raw material and finished product. The means of control shall include, but not be limited to physical, chemical and microbiological examinations and tests necessary to establish that product has not been adulterated or contaminated. Evidence that all necessary tests and examinations have been performed shall be on file and made available to the inspector.

S5.14 Control of insects, birds and animals. Birds, rodents, insects, and other pestiferous animals shall be excluded from the plant. Effective measures for the control of insects and rodents shall be maintained at all times. To exclude rodents, space around doors and windows shall not exceed 1/8 inch. Wooden sills and doors at ground level must be sheeted in 26 gauge or heavier sheet metal. All openings, vents, or holes entering into the storage area larger than 1/4 inch shall be closed or covered (including gratings around all piping, wire conduits, beams, and fire walls) with either 26 gauge or heavier sheet metal, 1/4 inch mesh hardware cloth or neat cement as required to make rat-proof.

When a woven wire enclosure is required within a storage area for security purposes, tubular steel will not be utilized for support posts. Insecticides and rodenticides, if used, shall be only those for which the Environmental Protection Agency or United States Department of Agriculture Publication No. MPI-8, List of Chemical Compounds, has issued regulations prescribing safe use condition. Further, all pesticides or products containing pesticides must have an Environmental Protection Agency (EPA) registration number. Pesticides used within any portion of the plant and storage buildings must be labeled for use in a food establishment and applied in strict accordance with label instructions. They shall be employed by approved methods and handled in a safe manner. All insecticides and rodenticides shall be stored in a separate room away from food storage and processing areas.

S5.15 Cooling and refrigeration facilities. Freezers and cold storage compartments used for storing or holding fish shall be of adequate size and design to provide for proper separation and inspection of the materials held therein and shall be fitted with proper control devices to ensure that the materials are held at the proper temperatures. The control devices may consist of an automatic system or manual system, either of which may use an indicating thermometer, a temperature measuring device or a temperature recording device. The device should be so installed as to show accurately the temperature within the compartment. If a manual system is used, the compartment shall be fitted with an automatic alarm system to indicate a significant temperature change.

S5.16 Storage facilities. Storage facilities shall be provided for storing raw materials, packing and packaging materials, and finished products. They shall be clean, sanitary, and in good repair. Storing methods which minimize deterioration and prevent contamination shall be used. Chill products shall be held below 40 degrees F (4°C) and frozen products below zero degrees F (-18°C). Shelves, cabinets and dunnage or pallets shall be used to protect materials from contamination.

S5.17 Vehicles and transportation facilities. Vehicles and transportation facilities shall be constructed and operated to protect contents from contamination and deterioration. They shall be kept clean and in good repair. Chill products shall be held below forty degrees F (4°C) and frozen products below zero degrees F (-18°C).

S5.18 Personnel. The establishment management shall be responsible for taking all precautions to assure the following:

S5.18.1 Disease control. No person affected by disease in a communicable form, or while a carrier of such disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contamination, shall work in a food plant in any capacity in which there is a reasonable possibility of food ingredients becoming contaminated by such person, or of disease being transmitted by such person to other individuals. Plant management shall require employees to report illness or injury to supervisors.

S5.18.2 Cleanliness. All persons, while working in direct contact with food preparation, food ingredients, or surfaces coming into contact therewith shall:

(a) Wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty, to the extent necessary to prevent contamination of food products.

(b) Wash their hands thoroughly to prevent contamination by undesirable microorganisms before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated.

(c) Remove all insecure jewelry, and when food is being manipulated by hand, remove from hands any jewelry that cannot be adequately sanitized.

(d) If gloves are used in food handling, maintain them in an intact, clean, and sanitary condition. Such gloves shall be of an impermeable material except where their usage would be inappropriate or incompatible with the work involved.

(e) Wear hair nets, caps, masks, or other effective hair restraint. Other persons that may incidentally enter the processing areas shall comply with this requirement.

(f) Not expectorate; nor store clothing or other personal belongings; not eat food, drink beverages; nor use tobacco in any form in areas where food or food ingredients are exposed, or in areas used for food processing, storage of food ingredients and packaging materials, and washing of equipment and utensils or in production areas.

(g) Take other necessary precautions to prevent contamination of foods with microorganisms or foreign substances including, but not limited to perspiration, hair, cosmetics, tobacco, chemicals, and medicants.

S5.13.3 Education and training. Personnel responsible for identifying sanitation failures or food contamination should have a background of education or experience, or a combination thereof, to provide a level of competency necessary for production of clean wholesome food. Food handlers and supervisors should receive appropriate training in proper food-handling techniques and food protection principles and should be cognizant of the danger of poor personal hygiene and unsanitary practices, and other vectors of contamination.

55.18.4 Supervision. Responsibility for assuring compliance by all personnel with all requirements of this document shall be clearly assigned to competent supervisory personnel.

Military Custodians:

Army - GL
Navy - SA
Air Force - 45

Review activities:

Army - MD
Navy - MS, MC
Air Force - 03
DP - SS

Preparing Activity:

Army - GL

Civil Agency Coordinating Activities:

COMMERCE-NMF
GSA-FSS
HEW-FDA, HSM, NIH
USDA-AMS
VA-DMS
USDC

Project No. 8905-0813

U.S. GOVERNMENT PRINTING OFFICE : 1977 - 241-233/1155

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APPENDIX

FISH PLANT SANITATION COMPLIANCE CHECKLIST

This appendix is an integral part of FED- STD-369 and its application is mandatory

NAME AND ADDRESS OF PLANT INSPECTED _____

PHONE NO. _____ DATE INSPECTED _____

NAME OF PLANT OWNER _____

(COMPANY OR INDIVIDUAL) _____

NAME AND GRADE OF INSPECTOR _____

NAME AND TITLE OF ACCOMPANYING INDIVIDUAL _____

TYPES OF PRODUCTS PRODUCED _____

Classification of Deficiencies (1)	Max Assigned Deficiency Points (2)	Inspector's Deficiency Points (3)
---------------------------------------	------------------------------------------	-----------------------------------------

1. PREMISES
 - a) Not free of improperly stored equipment, litter, waste, refuse, and uncut weeds or grass 4
 - b) Excessive dusty roads, yards, or parking lots 4
 - c) Inadequately drained areas 3
 - d) Proper care not exercised to effect exclusion of pests, dirt, and other filth originating from sources not under the establishment's control 4

- | | | |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 2. | RAW MATERIALS | |
| | a) Not free from adulteration | Critical |
| | b) Show evidence of decomposition | Critical |
| | c) Unused packaging materials not protected by sanitary boxes, cartons, or other means | 4 |
| 3. | CONSTRUCTION OF BUILDINGS | |
| | a) Design, materials, or constructions of walls, floors, or ceilings prevent their maintenance in a sanitary manner | 4 |
| | b) Ceilings over areas with unpackaged fish not free of peeling paint or condensates | Critical |
| | c) Exterior openings, where practicable, not equipped with screens or other effective means to prevent the entrance of insects, rodents, and other animals | 4 |
| | d) Insect and rodent control not effective in those areas where screening of exterior openings is impracticable | Critical |
| | e) Air curtains, if used, not in compliance with National Sanitation Standard No. 37 | 3 |
| | f) Screen doors not outward opening and self closing | 3 |
| | g) Processing area opens directly into living quarters, garage, or heavy maintenance shop | 4 |
| | h) Plant arrangement permits inadvertent transfer of inedible by-products to edible product surfaces, or packing and packaging materials | Critical |
| 4. | LIGHTING | |
| | a) Insufficient lighting | 5 |
| | b) Lights, etc., in processing areas not safety type or equipped with protective shields | 5 |
| 5. | VENTILATION | |
| | a) Accumulation of condensates in processing or storage areas | 5 |
| | b) Presence of mold in processing or storage areas | 3 |
| | c) Presence of objectionable odors | 5 |

	d) Does not exclude contaminants from processing areas	Critical
6.	WATER SUPPLY	
	a) Inadequate supply of both hot and cold water	5
	b) Not easily accessible	4
	c) Not protected against contamination and pollution or cross-connection exists between safe water and unsafe water supply or sewage disposal system	Critical
	d) Potability certificates not current, or not available; water supply found to nonpotable	Critical
	e) Seawater not used as specified	Critical
	f) Seawater outlets not used as specified	Critical
7.	ICE	
	a) Not made from water meeting the requirements of 5.6	Critical
	b) Not manufactured, handled, stored, or used in a sanitary manner	Critical
	c) Used more than once	Critical
8.	DISPOSAL OF WASTES	
	a) Liquid wastes not disposed in a sanitary manner	5
	b) Dry waste not collected in suitable containers conveniently located throughout the plant	3
	c) Product waste not collected in suitable containers or which are not covered when not in use	3
	d) All waste not collected and disposed of at frequent intervals or in a sanitary manner	4
9.	LAVATORY ACCOMMODATIONS	
	a) Sufficient number of toilets not provided	5
	b) Absence of tissue	5
	c) Doors to toilet rooms not self-closing, tight fitting, or open directly into a processing area. Not maintained in a sanitary condition and Inept in good repair at all time	5

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| d) Absence of sign directing employees to wash hands | 3 |
| e) Absence of hot water | 4 |
| f) Absence of soap | 5 |
| g) Absence of hand-drying facilities | 5 |
| h) Absence of waste receptacles | 4 |
| i) Toilet rooms not separately vented to the outside | 5 |
|
 | |
| 10. CONSTRUCTION AND REPAIR OF EQUIPMENT, CONTAINERS, AND UTENSILS | |
| a) Product contact surfaces of all equipment, containers, and utensils not constructed from suitable, smooth, impervious, nontoxic corrosion-resistant material | Critical |
| b) Scales, filleting tables, scale tables, packing tables, benches and similar equipment, where it is practicable, not made of non-corrosive material | 5 |
| c) Design of equipment, containers, and utensils is such that it does not provide protection from contaminants and cannot be readily cleaned | 5 |
| d) or effectively sanitized Constructed or located so that all product contact surfaces not accessible for cleaning, maintenance, and inspection | 5 |
| e) Equipment, containers, or utensils not in good repair | 5 |
|
 | |
| 11. CLEANING AND SANITIZING TREATMENT | |
| a) Product contact surfaces or equipment, containers and utensils not thoroughly cleaned and sanitized after use | 5 |
| b) Cleaning methods do not preclude contamination or adulteration | Critical |
| c) Chemicals used in cleaning and sanitizing treatment not properly labeled or stored | 5 |
| d) Unapproved chemicals used for cleaning and sanitizing | Critical |
| e) Rooms and areas used for receiving, processing, and storing of raw materials and finished product not maintained in a clean, sanitary manner | 4 |

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|-----|-------------------------------------------------------------------------------------------------------------------------------------|----------|
| 12. | METHODS | |
| | a) Methods permit contamination of product | Critical |
| | b) Methods permit deterioration of product | 5 |
| 13. | SANITATION CONTROLS | |
| | a) Absence of in-plant sanitation program | 5 |
| | b) Sanitation control of raw materials not sufficient to protect the product | 5 |
| | c) Sanitation control of finished product not sufficient to protect the product | Critical |
| | d) Test and examination results not on file or made available to the inspector | Critical |
| 14. | CONTROL OF INSECTS, BIRDS, AND ANIMALS | |
| | a) Birds and animals not excluded from the plant | 5 |
| | b) Insect and rodent control measures not effective | 5 |
| | c) Insecticides or rodenticides not safe for use as prescribed by EPA or USDA | Critical |
| | d) Not employed by approved methods or handled and stored in an unsafe manner | Critical |
| 15. | COOLING AND REFRIGERATION FACILITIES | |
| | a) Facilities do not adequately cool or maintain the raw materials or finished product in a chilled state | Critical |
| | b) Facilities do not maintain products in a frozen state | Critical |
| | c) Design of equipment permits contamination or adulteration of product | Critical |
| | d) Thermometer not present in refrigerated room | 5 |
| | e) Freezers and cold storage compartments not fitted with proper control devices to ensure materials are held at proper temperature | Critical |
| 16. | STORAGE FACILITIES | |
| | a) Storing methods do not minimize deterioration | Critical |

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| b) Storage facilities not clean, sanitary, nor in good repair | 5 |
| c) Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration | 5 |
| 17. VEHICLES AND TRANSPORTATION FACILITIES | |
| a) Not constructed or operated to protect contents from contamination or deterioration | Critical |
| b) Not properly maintained or not clean | 3 |
| c) Not capable of maintaining 40°F, or less for chilled product | Critical |
| d) Not capable of maintaining 0°F or less for frozen product | Critical |
| 18. PERSONNEL | |
| a) DISEASE CONTROL | |
| (1) Personnel with disease as described in 5.18.1, working in plant in any capacity in which there is a reasonable possibility of food ingredients becoming contaminated by such person or of disease being transmitted by such person to other individuals | Critical |
| (2) Plant management does not require employees to report illness or injury to supervisors | Critical |
| b) CLEANLINESS | |
| (1) Personnel specified not wearing clean outer garments, maintaining a high degree of personal cleanliness and conforming to hygienic practices while on duty, to the extent necessary to prevent contamination of food products | Critical |
| (2) Personnel specified not washing their hands thoroughly to prevent contamination by undesirable microorganisms before starting work, after each absence from the | |

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| work-station, and at any other time when the hands may have become soiled or contaminated | Critical |
| (3) Personnel specified do not remove all insecure jewelry, and when food is being manipulated by hand, remove from hands any jewelry that cannot be adequately sanitized | 5 |
| (4) Personnel specified using gloves in food handling, not maintaining them in an intact, clean, and sanitary condition or not of an impermeable material except where inappropriate or incompatible with work involved | |
| (5) Personnel specified not wearing hair nets, caps, masks, or other effective hair restraint | 5 |
| (6) Personnel specified storing clothing or other personal belongings, eating food, drinking beverages, chewing gum, expectrating, or using tobacco in any form in areas where food or food ingredients are exposed or in areas used for washing equipment or utensils | 5 |
| (7) Personnel specified not taking other necessary precautions to prevent contamination of foods with microorganisms or foreign substances | Critical |

c) EDUCATION AND TRAINING

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| (1) Personnel responsible for identifying sanitation do not have a background of education or experience, or combination thereof, to provide a level of competency necessary for production of clean wholesome food | 5 |
| (2) Food handlers and supervisors do not receive appropriate training in proper food-handling techniques and food protection principles or not cognizant of the danger of poor personal hygiene and unsanitary | |

practices, or other vectors or
contamination 5

d) SUPERVISION

(1) Responsibility for assuring
compliance by all personnel with all
requirements of this document not
clearly assigned to competent
supervisory personnel Critical

19.	TOTALS		
20.	Sanitation Compliance Rating	a. Computations	b. Rating Assigned
21.	REMARKS (Use additional sheets as required)		
22.	METHODOLOGY (Briefly describe production methods - use additional sheets as required)		
Type Name, Grade, and Title of Inspector		Signature of Inspector	