

**U.S. DEPARTMENT OF JUSTICE
FEDERAL BUREAU OF PRISONS**

FOOD SERVICE SANITATION CHECK LIST

			Tenderizer	
			Sinks	
Kitchen	Bakery		Refrigerator	Inmate Dining Room
Walls	Floors			Floors
Windows	Walls			Walls
Floors	Windows		Staff Dining & Kitchen	Windows
Oven	Oven		Dining Tables	Dining Tables
Deep Fat Fryers	Vertical Mixer		Chairs	Chairs
Griddles	Horizontal Mixer		Serving Lines	Serving Lines
Work Tables	Proofer		Canopies	Canopies
Steam Kettles	Bun Divider		Coffee Urns	Coffee Urns
Canopies	Work Tables		Beverage Dispenser	Beverage Dispenser
Vertical Mixer	Racks		Work Tables	Toasters
Walk-in Coolers	Troughs		Refrigerator	Cup and Bowl Racks
Utility Carts	Scales		Dishwashing Machine	Silverware Dispensers
Satellite Food Carts	Ice Cream Machine		Sinks	Cups
Coffee Urns	Ice Cream Cabinet		Dishes	Bowls
Sinks	Bread Slicer		Glasses	Trays
Knife Cabinet			Silverware	Silverware
			Utensils	
	Vegetable Prep Room			
Daily Storeroom	Floors			Dishwashing Room
Floors	Walls		Staff Rest Room	Floor
Walls	Windows		Floors	Walls
Shelves	Tables		Walls	Windows
Tables	Peeler		Sink Basin	Tables
	Slicer-Dicer		Urinal	Dishwashing Machine
	Sinks		Toilet	
Pot & Pan Room	Refrigerator			
Walls				
Windows			Can Wash Area	
Floor	Butcher Shop		Can Washer	
Utensils	Floor		Mop Room	
Pot Washer	Walls		Floors	
Sinks	Windows		Walls	
Tables	Tables		Garbage Cans	
	Band Saw		Mops	
	Slicer			
	Grinder			

S - Satisfactory U - Unsatisfactory RN - Repairs Needed

Instructions:

1. Inspection form to be completed by the Cook Foremen.
2. Each area to be inspected personally and rated.
3. Type of repairs needed to be fully explained on reverse side of this form and a work order submitted.
4. Completed form to be submitted to Food Service Administrator's office for necessary action.
5. File of this inspection form to be maintained in Food Administrator's office for 30 days.

Cook Foreman Date

Food Service Administrator Date

This form replaces BP-280(47) dated May 1991.