



**DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONAL SERVICES  
FOOD SERVICE  
WEEKLY SANITATION REPORT**

FACILITY or UNIT

<b>Date:</b>		<b>Time:</b>		<b>Dietary Supervisor:</b>		
<b>AREA</b>	<b>SAT</b>	<b>UNSAT</b>	<b>AREA</b>	<b>SAT</b>	<b>UNSAT</b>	
Receiving & Storage Areas:			Food Service Areas:			
1. Dock			Hot Holding & Pass-through Warmers			
Grounds			All Mobile Food Service Equipment			
Compactor			Shelves, Cupboards, Racks			
Food Preparation Area			Serving Line Units & Counters			
Ventilation & Exhaust Hoods			Walls, Floors, Ceilings (including lights)			
Grills, Griddles			Inmate/Resident Dining Rooms			
Deep Fat Fryers			Tables, Chairs			
Kettles, Braising Pans			Walls, Floors, Ceilings (including lights)			
Ovens			Staff Dining Rooms			
Refrigerators/Freezers			Tables, Chairs			
Mixers, Choppers, Blenders			Walls, Floors, Ceilings (including lights)			
Mobile Food Service Equipment			Staff & Inmate/Toilet Rooms			
Work Tables			Food Service Administrative Offices			
Walls, Floors, Ceilings (including lights)						

**PLEASE USE REVERSE SIDE FOR COMMENTS**

