

FORM FGIS 952-1 (05/25) Expires 05/28 SANITATION INSPECTION REPORT (BEANS, PEAS, AND LENTILS)			FORM APPROVED OMB NO. 0581-0309: According to the Paperwork Reduction Act of 1995, no agency may conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0309. The time required is estimated to average 1.5 hours per response and 1 minute of record keeping, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.		
SANITATION INSPECTION OF (Name and Address of Plant)			INSPECTOR		
			DATE INSPECTED		
PLANT OWNED BY (Company or Individual)			INSPECTOR ACCOMPANIED BY (Name and Title)		

SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points
I. PREMISES A. Outside premises not well drained.	3		V. VENTILATION A. Plant not reasonably free of undesirable odors, hot air.	3	
B. Outside premises not free of weeds, clutter, unused equipment or other materials.	3		B. Evidence or presence of excessive condensate on walls, ceilings, equipment, or pipelines.	4	
C. Waste not properly stored or contained.	3		C. Windows opening to the outside not screened with 14-mesh or finer screen (during presence of flies).	3	
D. Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	4		D. Exhaust fans not screened or equipped with self-closing louvers.	3	
II. RAW MATERIALS A. Beans, peas, and lentils not handled in a sanitary manner that would prevent adulteration.	CRITICAL		VI. WATER SUPPLY A. Lack of satisfactory evidence that the water supply is potable.	CRITICAL	
			B. Presence of a cross-connection between water lines and sewage system (not allowed).	CRITICAL	
III. CONSTRUCTION OF BUILDING A. Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.	3		VII. DISPOSAL OF WASTES A. Garbage, trash, and dry waste materials, inside or outside the building, not satisfactorily contained.	4	
B. Walls, partitions, ceilings, and exposed structural supports in poor repair.	3		B. Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4	
C. Floors not smooth and readily cleanable, or impervious under normal usage.	3		VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES A. Toilet facilities not provided for each sex.	3	
D. Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		B. Toilets and urinals not water-flushed.	3	
E. Exposed, unprotected overhead sewer lines present in product lines.	CRITICAL		C. Toilet room(s) not equipped with self-closing doors.	3	
F. Walls not sealed at juncture with floor.	3		D. Toilet room(s) open directly into a processing or food storage room where food is exposed.	CRITICAL	
G. Walls and ceilings not free of flaked paint, nor in good repair.	3		E. Cold and hot, water or tepid water not provided at wash basins.	3	
H. Windows not intact.	3		F. Hand cleaner and towels not provided at or near each basin.	3	
I. Entrances to production rooms not equipped with self-closing doors nor provided with other effective means to prevent entrance of vermin.	3		G. Adequate hand-washing signs not posted.	3	
J. Screen doors, where present, not self closing.	3		H. Adequate dry waste receptacles not provided.	3	
IV. LIGHTING A. Production rooms not adequately lighted (20-foot candles).	3		I. Toilet facilities not working.	5	
B. Places where detailed inspection of the product or ingredients is required not adequately lighted (50-foot candles).	4		J. Toilet and locker room not satisfactorily ventilated.	4	
C. Places where detailed inspection of the processes or operations is required not adequately lighted (50-foot candles).	4		K. Toilet and dressing rooms not kept in a clean orderly condition.	5	
D. Storage areas not adequately lighted (20-foot candles).	3		IX. CONSTRUCTION AND REPAIR OF EQUIPMENT A. Adequate space not allowed around equipment for cleaning and inspection purposes.	4	
E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3		B. Equipment not designed to protect the product zone against contamination or extraneous material.	5	
F. Protective shields for lights not present in areas where essential to protect the product during protection.	5		C. Equipment not free of parts or areas inaccessible for cleaning and inspection purposes.	4	
			X. CLEANING AND SANITIZING TREATMENT A. Equipment not cleaned at frequencies to prevent contamination of the product.	CRITICAL	

SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points
XI. CONTROL OF INSECTS AND ANIMALS			XIV. PERSONNEL		
A. Presence of evidence of any rodents in plant.	5		A. Employees not wearing garments suitable for work being performed.	4	
B. Presence of any birds or any other animals including domestic types in the plant.	5		B. Personnel in contact with unwrapped product ingredients not using proper head wear.	4	
C. Presence of live insects in processing or product storage areas (two or more).	CRITICAL		C. Gloves, if worn, not kept in a sanitary condition.	3	
D. Presence of dead insects in processing equipment (two or more).	CRITICAL		D. Storage of employees personal effects in production rooms.	3	
E. Presence of live or dead insects in more than minimal number in other areas (three or more).	5		E. Employees not washing hands after contamination.	CRITICAL	
F. Rodenticides, insecticides, and other control or eradication material including applicatory equipment not used in a safe acceptable manner.	CRITICAL		F. Failure of employees to be hygienically clean: fingernails not kept clean and trimmed.	4	
G. Evidence that effective pest control not exercised where needed.	3		G. Employees affected with or a carrier of a communicable or infectious disease not excluded from product area.	CRITICAL	
			H. Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or product zone.	5	
			I. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling.	5	
			J. Personnel not prohibited from expectorating, eating, or smoking in product areas.	5	
TOTAL					

Plant operations are considered to be insanitary if one or more critical defects are found or if the plant receives a score of 46 or higher.

REMARKS

Name of Inspector

Date

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SANITATION INSPECTION OF (Name and Address of Plant) 1			INSPECTOR 3		
			DATE INSPECTED 4		
PLANT OWNED BY (Company or Individual) 2			INSPECTOR ACCOMPANIED BY (Name and Title) 5		

SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points
I. PREMISES	6	7	V. VENTILATION		
A. Outside premises not well drained.	3		A. Plant not reasonably free of undesirable odors, hot air	3	
B. Outside premises not free of weeds, clutter, unused equipment or other materials.	3		B. Evidence of presence of excessive condensate on walls, ceilings, equipment, or pipelines.	4	
C. Waste not properly stored or contained.	3		C. Windows opening to the outside not screened with 14-mesh or finer screen (during presence of flies)	3	
D. Outside premises not free of harborage or breeding places for insects, rodents, birds, or other animals.	4		D. Exhaust fans not screened or equipped with self-closing louvers.	3	
II. RAW MATERIALS			VI. WATER SUPPLY		
A. Beans, peas, and lentils not handled in a sanitary manner that would prevent adulteration.	CRITICAL		A. Lack of satisfactory evidence that the water supply is potable.	CRITICAL	
			B. Presence of a cross-connection between water lines and sewage system (not allowed).	CRITICAL	
III. CONSTRUCTION OF BUILDING			VII. DISPOSAL OF WASTES		
A. Plant construction does not exclude probable entrance of insects, rodents, birds or other animals.	3		A. Garbage, trash, and dry waste materials, inside or outside the building, not satisfactorily contained.	4	
B. Walls, partitions, ceilings, and exposed structural supports in poor repair.	3		B. Waste is not disposed of frequently enough to prevent unsightliness or undesirable odors.	4	
C. Floors not smooth and readily cleanable, or impervious under normal usage.	3		VIII. TOILET, HAND-WASHING, AND DRESSING ROOM FACILITIES	3	
D. Floors that frequently get wet not constructed to prevent pooling or are not kept dry.	3		A. Toilet facilities not provided for each sex.		
E. Exposed, unprotected overhead sewer lines present in product lines.	CRITICAL		B. Toilets and urinals not water-flushed.	3	
F. Walls not sealed at juncture with floor.	3		C. Toilet room(s) not equipped with self-closing doors.	3	
G. Walls and ceilings not free of flaked paint, nor in good repair.	3		D. Toilet room(s) open directly into a processing or food storage room where food is exposed.	CRITICAL	
H. Windows not intact.	3		E. Cold and hot, water or tepid water not provided at wash basins.	3	
I. Entrances to production rooms not equipped with self-closing doors nor provided with other effective means to prevent entrance of vermin.	3		F. Hand cleaner and towels not provided at or near each basin.	3	
J. Screen doors, where present, not self closing.	3		G. Adequate hand-washing signs not posted.	3	
IV. LIGHTING	3		H. Adequate dry waste receptacles not provided.	3	
A. Production rooms not adequately lighted (20-foot candles).			I. Toilet facilities not working.	5	
B. Places where detailed inspection of the product or ingredients is required not adequately lighted (50-foot candles).	4		J. Toilet and locker room not satisfactorily ventilated.	4	
C. Places where detailed inspection of the processes or operations is required not adequately lighted (50-foot candles).	4		K. Toilet and dressing rooms not kept in a clean orderly condition.	5	
D. Storage areas not adequately lighted (20-foot candles)	3		IX. CONSTRUCTION AND REPAIR OF EQUIPMENT	4	
E. Toilets and dressing rooms not adequately lighted (20-foot candles).	3		A. Adequate space not allowed around equipment for cleaning and inspection purposes.		
F. Protective shields for lights not present in areas where essential to protect the product during protection.	5		B. Equipment not designed to protect the product zone against contamination or extraneous material.	5	
			C. Equipment not free of parts or areas inaccessible for cleaning and inspection purposes.	4	
			X. CLEANING AND SANITIZING TREATMENT	CRITICAL	
			A. Equipment not cleaned at frequencies to prevent contamination of the product.		

SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points	SANITARY DEFECTS	Assigned Defect Points	Inspector Defect Points
XI. CONTROL OF INSECTS AND ANIMALS			XIV. PERSONNEL		
A. Presence of evidence of any rodents in plant.	5		A. Employees not wearing garments suitable for work being performed.	4	
B. Presence of any birds or any other animals including domestic types in the plant.	5		B. Personnel in contact with unwrapped product ingredients not using proper headwear	4	
C. Presence of live insects in processing or product storage areas(two or more).	CRITICAL		C. Gloves, if worn, not kept in a sanitary condition.	3	
D. Presence of dead insects in processing equipment (two or more).	CRITICAL		D. Storage of employees personal effects in production rooms.	3	
E. Presence of live or dead insects in more than minimal number in other areas (three or more).	5		E. Employees not washing hands after contamination.	CRITICAL	
F. Rodenticides, insecticides, and other control or eradication material including applicatory equipment not used in a safe acceptable manner.	CRITICAL		F. Failure of employees to be hygienically clean: fingernails not kept clean and trimmed.	4	
G. Evidence that effective pest control not exercised where needed.	3		G. Employees affected with or a carrier of a communicable or infectious disease not excluded from product area.	CRITICAL	
			H. Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or product zone.	5	
			I. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling.	5	
			J. Personnel not prohibited from expectorating, eating, or smoking in product areas.	5	
TOTAL					8

Plant operations are considered to be insanitary if one or more critical defects are found or if the plant receives a score of 46 or higher.

REMARKS

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Name of Inspector

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Date

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Instructions for Completing FGIS 952-1

1. Name of plant and physical address of the sanitation inspection.
2. Name of the company or individual that owns the plant.
3. Name of the inspector performing the inspection.
4. Date of inspection.
5. Name and title of plant personnel that accompanied the inspector during the inspection.
6. Assigned Defect Points. This column contains pre-assigned individual defect points. The range of points assigned is based on the importance of the defect item to the maintenance of good sanitation in the plant. For example, the defect item "Presence or evidence of rodents in plant," is assigned a point range of 0 to 5; whereas, "Waste not properly stored or contained," is assigned a point range of 0 to 3. The most serious defects do not have assigned defect points but are listed as "critical."
7. Inspector's Defect Points. In this column rate the individual defect item based on your opinion as to the relative potential for product contamination. If the item is clean and presents no sanitation problem, assign 0 defect points to the item. If the item is relatively clean but not perfect, assign 1 or 2 defect points to the item. If the item is insanitary or presents a clear hazard to sanitary operations, assign the maximum defect points possible for that item. Score critical items as either "pass" or "fail." For example, the item "Presence of live insects in processing or product storage areas (two or more)" is a critical item. When any type of insect is present in the number indicated, it is a critical defect. Use the back of the form for remarks and explain critical defects to clearly describe the conditions observed.
8. Total the Inspector's Defect Points. If the SIR score meets or exceeds 46, consider plant operations insanitary. A plant may not have any critical items but their overall sanitary condition is so poor that they should discontinue processing and have a general cleanup or initiate a maintenance program. Evaluate plants in this condition based on their total SIR score.
9. Remarks.
10. Name of inspector who completed report.
11. Date of inspection.

Immediately after completing the SIR, give a copy to the plant representative. This copy is the plant's written notification of the conditions found.

Contact Information

Policies, Procedures, and Market Analysis Branch

FGISPoliciesProceduresMarketAnalysisBranch@usda.gov