

FOOD STORAGE FACILITY SANITARY COMPLIANCE CHECKLIST (This appendix is an integral part of MIL-STD-909 and its application is mandatory.)		1. DATE OF INSPECTION (YYYYMMDD)	
2. PLANT INSPECTED			
a. NAME		b. ADDRESS	
3. PLANT OWNER			
a. NAME OF COMPANY OR INDIVIDUAL			b. TELEPHONE NUMBER
4. ACCOMPANYING INDIVIDUAL			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5. PREMISES			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Not free from nuisances and sources of contamination		5	
d. Approaches to receiving and shipping docks not clean or not maintained to minimize dust		5	
e. Garage, truck maintenance, and/or truck washing area does not meet requirements		5	
f. Trash dumpsters, receptacles or compactors do not meet requirements		5	
6. FOOD			
a. Food destined for DoD not obtained from approved source or not properly segregated from nonapproved food		Critical	
b. Not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or infestation		5	
c. Adulterated, contaminated or pest infested food is accepted for storage and distribution		Critical	
d. When used, single-service articles and packaging materials not protected		4	
7. CONSTRUCTION OF BUILDING			
a. Not large enough to accommodate the operation without hampering sanitary practices		4	
b. Walls, floors, and ceilings not in good repair or not constructed of materials that can easily be kept clean		4	
c. Unnecessary clutter of wiring, pipes, hangers, and ducts		4	
d. Exterior openings not clean or not in good repair		4	
e. Exterior openings do not prevent the entrance of insects, birds, rodents, or other pests		4	
f. Air curtains, if used, not in compliance with NSF standards		3	
g. Screen doors not outward opening and not self-closing		3	
h. Storage area opens directly into living quarters, garages, or maintenance shops		4	
i. Expansion joints do not meet requirements		5	
j. Window ledges not clean or not free of evidence of storage pests		5	
k. Openings/spaces not sealed where appropriate to prevent the entrance of insects or rodents		5	
l. Doorways not closed when not being used at the present time		3	
m. Upper areas of walls and doorways not free of bird droppings or nests		5	
n. Walls up to 2 feet from ground level not free of holes or other potential entry sites for rodents		5	
8. LIGHTING			
a. Insufficient lighting		4	
b. Lights in processing area not equipped with shields where appropriate		5	
c. Burned out lights not replaced or nonfunctional lights not repaired as appropriate		5	
9. VENTILATION AND HUMIDITY			
a. Insufficient control of ventilation or air movement		5	
b. Mold present on walls or ceilings		5	
c. Accumulation of condensates on walls or product		5	
d. Ventilation system not clean and in good repair		5	
e. Air not filtered and/or directed outward where required		5	
10. WATER SUPPLY			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		5	
d. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
e. Lacks protection against possible back-siphonage		5	
f. Potability certificate not current or available		5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
10. WATER SUPPLY (Continued)		
g. Potable water supply found to be nonpotable	Critical	
h. Nonpotable water outlets not identified by prominently displayed color code and labels	5	
i. Wells not effectively protected from contamination by surface drainage or floods	Critical	
11. ICE		
a. Not made from potable water	Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner	5	
12. DISPOSAL OF WASTES		
a. Liquid wastes not disposed of in a sanitary manner	5	
b. Floor drains not functional or properly trapped	3	
c. Waste not collected in properly covered containers or not disposed of at required intervals or in a sanitary manner	4	
13. TOILET/DRESSING ROOM AND HANDWASHING FACILITIES		
a. Sufficient number of toilets or privies not provided	5	
b. Toilet rooms or privies not conveniently located	4	
c. Toilet rooms constructed of materials that are not easily cleaned	4	
d. Toilet rooms or privies not adequately lighted	2	
e. Toilet rooms not separately vented to the outside	5	
f. Toilet rooms open directly into product area	3	
g. Doors not self-closing and tight-fitting	3	
h. Handwashing sign absent	3	
i. Water at suitable temperature not available; or, mixing valve, soap, soap dispenser, appropriate hand-drying facilities, not conveniently located	5	
j. Sanitary waste receptacles not present in toilet rooms	3	
k. Toilet/dressing rooms, privies, or handwashing facilities not maintained in a clean, orderly fashion	4	
l. Toilet rooms used for storage of cleaning equipment	3	
m. Privies not separate from the building	Critical	
n. Privies not of sanitary type, location, or construction	5	
o. Each employee not furnished a locker or other suitable facility	5	
p. Continuous cloth towel dispensers, if used, not in compliance with NSF Standards	3	
14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS		
a. Design, construction, and use of equipment and utensils does not preclude the adulteration of food	Critical	
b. Equipment and/or utensils not clean or not in good repair	5	
c. Equipment not easily accessible for cleaning, maintenance, or inspection	5	
d. Prohibited lubricants used on food contact surfaces	Critical	
e. Lubricants not used in a manner that prevents contamination of food or food contact surfaces	5	
f. Pallets, storage racks, or shelves do not meet requirements	5	
15. CLEANING AND SANITIZING TREATMENT		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. Food not moved or otherwise protected prior to equipment/area cleaning to avoid contamination or adulteration	Critical	
c. Multiservice containers, equipment, and utensils not cleaned and sanitized after use	Critical	
d. Cleaning and sanitizing chemicals not properly labeled or stored	5	
e. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
f. Hot water used as sanitizer less than 170°F (99°C) and/or contact time less than 30 seconds	Critical	
g. Rooms and areas not maintained in a clean manner	5	
h. Test kit, other device, or approved method not used when chemical sanitizers are utilized	5	
i. Cleaning and sanitizing chemicals not used as prescribed by manufacturer's recommendations	Critical	
16. METHODS		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
17. REFRIGERATION AND FREEZING		
a. Refrigerated or freezer rooms not free of ice buildup, objectionable odors, or mold	5	
b. Refrigerated or freezer rooms not maintained at proper temperatures and humidities	Critical	
c. Refrigerated or freezer rooms not equipped with suitable thermometers	5	
d. Items requiring refrigerated or frozen storage not properly handled	Critical	
e. Drip pans, fans, and coils of refrigeration/freezer units not maintained properly	5	
f. Freezing equipment or procedures do not meet requirements	Critical	

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18. STORING AND STORAGE FACILITIES		
a. Storage facilities not clean or in good repair	3	
b. Storage methods do not minimize deterioration or contamination	5	
c. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration	5	
d. Wall, floor, and ceiling clearance not provided as appropriate	5	
e. Adequate inspection aisles not provided	5	
f. Semi-perishable storage area does not have thermometer with log noting daily temperatures	5	
g. Damaged products not properly reported	5	
h. Area around cases with forklift damage shows evidence of rodent or other pest infestation	5	
i. Pallets away from warehouse center aisle not free of rodent droppings	5	
j. Placards not displayed where appropriate	5	
k. Toxic chemicals or other potential adulterants not stored away from food and food packaging or packing materials	Critical	
l. Recoup area not physically separated from other product areas	Critical	
m. Recoup methods do not prevent contamination of salvageable products	Critical	
19. CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER PESTS		
a. Presence of insects, birds, rodents, and/or other pests or signs of these pests in production area	Critical	
b. Presence of insects, birds, rodents, other pests or signs of them in nonproduction area	5	
c. Effective measures for control of insects, birds, rodents and/or other pests not maintained at all times	3	
d. Pesticides not controlled or applied by trained personnel	Critical	
e. Unauthorized insecticides/rodenticides used	Critical	
f. Insecticides or rodenticides not used as prescribed by label directions	Critical	
g. Insecticides or rodenticides are handled or stored in an unsafe manner	Critical	
h. Rodent bait station(s) not of metal, plastic, other durable construction, or appear not to have been recently checked by pest control	5	
i. Rodent bait station(s) not identified with proper warning	Critical	
j. Rodent bait station(s) not sealed to prevent tampering	Critical	
k. Insect/rodent harborages present	4	
l. Rodent bait station(s) or glue boards not located close to doorways or openings in walls	5	
m. One side of bait station or glue board not completely against the wall	5	
n. Area of rodent bait station(s) and glue boards not free of rodent droppings	5	
o. Contents of rodent-bait station(s) caked, moldy, not fresh-appearing, or not free of insect contamination	5	
p. Pest control log or location system not maintained for bait station(s) and glue boards	5	
q. Glue boards and bait station(s) not free of dirt, debris, or insects	5	
20. VEHICLE AND TRANSPORTATION FACILITIES		
a. Not constructed, equipped, or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
c. Shipping Vans not checked for insects as required	5	
21. CLEANLINESS AND HEALTH OF PERSONNEL		
a. Employees not washing hands after contamination	Critical	
b. Failure of employees to be hygienically clean	4	
c. Personnel not prohibited from eating, smoking, chewing gum, tobacco, or expectorating in food storage or food handling areas	3	
d. Fingernail polish or unauthorized jewelry worn by personnel handling unpackaged food	3	
e. Employees not wearing garments/hair restraints suitable for work being performed	5	
f. Storage of employee's personal effects in production area	3	
g. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas	Critical	
h. Warehouse employees that have an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from product area	Critical	
i. Prescribed medical examinations of personnel not being made and/or records of such not available	4	
j. Warehouse personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling	Critical	
22. FORMULA	TOTALS	415
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
23a. SCR COMPUTATIONS	b. SCR ASSIGNED	c. NUMBER OF CRITICAL DEFECTS

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24. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT *(Record the agency, date, and results of last inspection.)*

25. METHODOLOGY SECTION *(Record narrative information describing the storage facility, premises, equipment, and procedures.)*

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26. REMARKS/RECOMMENDATIONS *(Key discrepancies noted to the subparagraph numbers above.)*

27. INSPECTOR

a. TYPED NAME	b. TITLE	
c. SIGNATURE	d. GRADE	e. DATE SIGNED (YYYYMMDD)