



Wholesale Commercial Ice Plant Inspection Form

Bureau of Environmental Health Services

Plant Name: _____

Address: _____

Permit Number: _____ Date: _____

Based on an inspection this day, the items marked below identify the violations in operations or facilities which must be corrected by the next routine inspection or such period of time as may be specified in writing by the Department. Failure to comply with this notice may result in suspension of your permit. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Department within the period of time established by regulations. **Correct cleaning and procedure violations immediately.**

Personnel

- 1. Personnel with infections restricted
- 2. Outer garments suitable; clothing clean
- 3. Hands washed and clean; good hygiene practiced
- 4. Supervisory personnel competent, qualified

Grounds

- 5. Premises free of litter and debris; potential pest harborage removed; grounds, roads, yards, parking lots free of dust, uncut weeds, grasses and unused equipment
- 6. Waste and disposal systems properly operated and maintained

Buildings and Facilities

- 7. Adequate ice bagging rooms provided, used properly, contain only approved equipment, properly spaced
- 8. Floors of suitable construction, clean, good repair, properly sloped where required
- 9. Walls of suitable construction, clean and in good repair
- 10. Ceilings of suitable construction, clean and in good repair
- 11. Lighting adequate; adequate protection from glass breakage
- 12. Rooms and equipment vented as required; ventilation equipment properly located and filtered
- 13. Outer openings into ice bagging rooms protected against entry of dust and insects.

Water Supply

- 14. Water supply must come from an approved source.
- 15. Water purification systems approved and properly operated; water supply and temperature adequate; water piping approved and properly protected
- 16. Bulk water source approved, bulk water transported and handled in an approved manner

Disposal of Wastes

- 17. Liquid wastes disposed of in an approved manner
- 18. Solid waste properly handled, stored, and disposed

Plumbing

- 19. Plumbing properly maintained, meets code requirements ..
- 20. Floor drainage adequate
- 21. No cross connections, backflow or back-siphonage

Toilet Facilities

- 22. Sewage must be disposed of in a sanitary manner.
- 23. Toilet facilities adequate, meet code requirements, properly designed and installed; ventilation adequate
- 24. Toilets equipped with self-closing doors; fixtures in good repair; clean; tissue, soap sanitary towels/hand-drying devices, waste receptacles, hand-washing signs provided.

Dressing Rooms and Locker Areas

- 25. Dressing rooms or areas provided when clothes changed at the plant, clean, good repair
- 26. Adequate lockers or suitable facilities provided and properly located for clothing and other personal belongings

Hand-Washing Facilities

- 27. Adequate, convenient to toilet rooms and production areas
- 28. Clean, provided with hot and cold water, soap, sanitary towels/hand-drying devices, waste receptacles

Sanitary Operations

- 29. No substantial presence of rodents or insects may be allowed anywhere on the premises.
- 30. Buildings, fixtures and other facilities in good repair, sanitarily maintained, cleaning properly conducted; detergents, sanitizers, chemicals safe, effective, properly identified, used and stored
- 31. Insecticides and rodenticides properly labeled, used and stored

Equipment and Utensils

- 32. Equipment and utensils of easily cleanable construction, properly designed, kept clean and in good repair
- 33. Equipment properly installed and maintained
- 34. Line covers provided, clean and in good repair
- 35. Air used for agitation properly filtered to deliver oil free air
- 36. Air filters easily removable for cleaning or replacement

Process Controls

- 37. Food properly protected during all steps of processing.
- 38. Adequate supervision provided; all reasonable precautions taken to prevent product contamination
- 39. Chemical, microbiological and extraneous material testing adequate; adulterated food rejected or properly treated
- 40. Raw materials properly handled, stored and labeled
- 41. Only food product lines used for manufacturing packaged ice

Cleaning and Sanitizing

- 42. Food-contact surfaces clean
- 43. Non food-contact surfaces clean
- 44. Cleaning and sanitizing agents safe, adequate, properly labeled and stored
- 45. Cleaned and sanitized equipment properly handled and stored
- 46. Food-contact surfaces properly sanitized

Single-Service Containers

- 47. Containers safe, manufactured from food-grade materials
- 48. Containers properly packaged and stored prior to filling

Filling and Sealing

- 49. Filling and sealing operations conducted in a sanitary manner
- 50. Contents of imperfectly sealed containers discarded

Ingredients and Labeling

- 51. All ingredients from approved sources
- 52. All packaged ice labeling in conformance with federal and state labeling laws

Remarks (If additional space is required, please place information on the back of this Form.)

Facility Owner/Manager _____

DHEC Inspector _____

Phone Number _____