



Frozen Dessert Plant Inspection Form Bureau of Environmental Health Services

Plant Name: _____

Address: _____

Permit Number: _____ Date: _____

Types of Products Being Manufactured: _____

To Whom it May Concern:

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.**

- 1. **FLOORS:**
Smooth; impervious; no pools; good repair; trapped drains (a)
- 2. **WALLS AND CEILINGS:**
Smooth; washable; light-colored; good repair (a)
- 3. **DOORS AND WINDOWS:**
All outer openings effectively protected against entry of insects and rodents (a)
Outer doors self-closing; screen doors open outward (b)
- 4. **LIGHTING AND VENTILATION:**
Adequate in all rooms (a)
Well ventilated to preclude odors and condensation; filtered air with pressure systems (b)
- 5. **SEPARATE ROOMS:**
Separate rooms as required; adequate size (a)
No direct opening to barn or living quarters (b)
- 6. **TOILET FACILITIES:**
Sewage and other liquid wastes disposed of in a sanitary manner (a)
No direct opening to processing rooms; self-closing doors (b)
Clean; well lighted and ventilated; proper facilities (c)
Complies with local regulation (d)
- 7. **WATER SUPPLY:**
Constructed and operated in accordance with regulation (a)
No direct or indirect connection between safe and unsafe water (b)
Complies with bacteriological standards (c)
- 8. **HAND-WASHING FACILITIES:**
Located and equipped as required; clean and in good repair; improper facilities not used (a)
- 9. **PLANT CLEANLINESS:**
Neat; clean; no evidence of insects or rodents; trash properly handled (a)
No unnecessary equipment (b)
- 10. **SANITARY PIPING:**
Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a)
Clean-in-place lines meet regulation specifications (b)
Pasteurized products conducted in sanitary piping, except as permitted by regulation (c)
- 11. **CONSTRUCTION AND REPAIR OF CONTAINERS/EQUIPMENT:**
Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials (a)
Good repair; accessible for inspection (b)
- 12. **CLEANING AND SANITIZING OF CONTAINERS/EQUIPMENT:**
Containers, utensils, and equipment effectively cleaned (a)
Mechanical cleaning requirements of regulations in compliance, records complete (b)
Approved sanitization process applied prior to use of product-contact surfaces (c)
Required efficiency tests in compliance (d)
Multi-use plastic containers in compliance (e)
- 13. **STORAGE OF CLEANED CONTAINERS AND EQUIPMENT:**
Stored to assure drainage and protected from contamination (a)
- 14. **STORAGE OF SINGLE-SERVICE ARTICLES:**
Received, stored and handled in a sanitary manner (a)
- 15. **PROTECTION FROM CONTAMINATION:**
Operations conducted and located so as to preclude contamination of frozen dessert products, ingredients, containers, equipment, and utensils (a)
Overflow, spilled and leaked products, or ingredients discarded (b)
Air and steam used to process products in compliance with regulation (c)
Approved pesticides and other poisonous or toxic materials safely stored and properly used (d)
- 16.a. **PASTEURIZATION-BATCH:**
(1) **INDICATING AND RECORDING THERMOMETERS:**
Comply with regulation specifications (a)
(2) **TIME AND TEMPERATURE CONTROLS:**
Adequate agitation throughout holding; agitator sufficiently submerged (a)
Each pasteurizer equipped with indicating and recording thermometer; bulb submerged (b)
Recording thermometer reads no higher than indicating thermometer (c)
Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet (d)
No product added after holding begun (e)
Airspace above product maintained at not less than 5.0°F higher than minimum required pasteurization temperature during holding (f)
Approved airspace thermometer, bulb not less than 1 inch above product level (g)
Inlet and outlet valves and connections in compliance with regulation (h)
- 16.b. **PASTEURIZATION-HIGH TEMPERATURE:**
(1) **INDICATING AND RECORDING THERMOMETERS:**
Comply with ordinance specifications (a)
(2) **TIME AND TEMPERATURE CONTROLS:**
Flow diversion device complies with regulation requirements (a)
Recorder controller complies with regulation requirements (b)
Holding tube complies with regulation requirements (c)
Flow promoting devices comply with regulation requirements (d)
- (3) **ADULTERATION CONTROLS:**
Satisfactory means to prevent adulteration with added water (a)
- 16.c. **REGENERATIVE HEATING:**
Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times (a)
Accurate pressure gauges installed as required; booster pump properly identified and installed (b)
Regenerator pressures meet regulation requirements (c)
- 16.d. **TEMPERATURE RECORDING CHARTS:**
Batch pasteurizer charts comply with applicable regulation requirements (a)
HTST pasteurizer charts comply with applicable regulation requirements (b)
Aseptic charges comply with applicable regulation requirements (c)
- 17. **COOLING OF MILK:**
Raw milk and fluid milk products maintained at 45°F or less until processed (a)
Pasteurized mix cooled immediately to 45°F or less in approved equipment; all pasteurized mixes stored thereat until delivered (b)
Approved thermometer properly located in all refrigeration rooms and storage tanks (c)
Recirculated cooling water from safe source and properly protected; complies with bacteriological standards (d)
- 18. **PACKAGING:**
Performed in a sanitary manner by approved mechanical equipment (a)
Approved shielding provided (b)
Product contact surfaces properly covered (c)
- 19. **INGREDIENTS:**
Raw milk and milk products from Grade A domestic sources, or otherwise approved by the Department (a)
All ingredients clean, wholesome, have a normal appearance, satisfactory quality, and processed in a sanitary manner (b)
Only approved ingredients added after pasteurization (c)
- 20. **PERSONNEL CLEANLINESS:**
Hands washed clean before performing plant functions; rewashed when contaminated (a)
Clean outer garments and hair covering worn (b)
No use of tobacco in processing areas (c)
- 21. **VEHICLES:**
Vehicles clean; constructed to protect frozen desserts and ingredients (a)
No contaminating substances transported (b)
Vehicles properly identified (c)
- 22. **SURROUNDINGS:**
No substantial presence of rodents or insects may be allowed anywhere on the premises (a)
Neat and clean; free of pooled water, harborages, and breeding areas (b)
Approved pesticides, used properly (c)

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

Facility Owner/Manager: _____

Health Authority: _____ Phone: _____