

## INSPECTION CHECKLIST FOOD SERVICE FACILITY

For use of this form, see USMEPCOM Reg 715-3

CONTRACT NUMBER	CONTRACTOR	QAE/COR	DATE	
ITEM	CONTRACT SPEC NO.	SAT	UNSAT	REMARKS
General: Screens				
Floors				
Work Areas				
Serving Areas: Steam Tables				
Proper Utensils				
Food Receptables				
Dishes				
Tableware				
Food Preparation Area: Refrigerators				
Freezers				
Dry Storage Rooms				
Floors				
Tables, Sink & Racks				
Meat Blocks				
Hand Washing Facilities				
Toilet Supplies				
Toilet Doors				
Dining Areas: Tables				
Chairs				
Plate/Trays				
Food/Drink Receptacles				
Tableware				

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Dining Areas (continued)				
Napkins				
Dispensers Equipment: Dishwashing Equipment				
Milk Dispensers				
Stoves/Ovens				
Food Containers				
Deep Fryers				
Grills				
Garbage Containers				
Grease Traps (if applicable)				
Food Transportation Equipment (if applicable)				
Employees: Clothing				
Hairnets				
Preemployment Medical Exam				
Fire & Safety: Fire Extinguishers				
Smoke Alarms				
Electrical Wiring/Outlets Fire Hazard				