

Compliance Inspection Checklist for Food Service Facilities

BMP 3-3

Date of Inspection	
Facility Name	
Facility Address	
Facility Contact Person	
Facility Telephone	
Inspector's Name	

HOUSEKEEPING	YES	NO	OTHER
<i>Equipment Cleaning</i>			
<u>Indoor Cleaning:</u> Is equipment cleaned in a designated area, such as a mop sink, pot sink, or floor area with a drain connected to the sanitary sewer?			
<u>Outdoor Cleaning:</u> Is equipment cleaned in a designated covered, bermed area with a drain connected to the sanitary sewer?			
Is equipment cleaned outdoors in any area where water may flow to a street, gutter, storm drain, or creek?			
Are floor mats used that are small enough to be cleaned inside in a mop sink or near a floor drain?			
Are floor mats that are too big to clean indoors, taken to a self-service car wash to clean?			
<i>Grease Handling and Disposal</i>			
Is oil, grease, sauce, salad dressings, or waste grease prevented from being poured down a storm drain, or into a dumpster?			
Is waste grease from grease interceptors and traps being properly disposed of by a responsible disposal firm (such as one listed under "Grease Traps" and "Septic tanks" in the yellow pages)?			
SPILL CLEANUP AND SURFACE CLEANING	YES	NO	OTHER
<i>Spill Prevention</i>			
Is the Spill Response Plan maintained and kept current?			
Is the distance between waste collection points and storage areas minimized?			
Are all solid and liquid wastes contained and covered?			
Are absorbent materials and other spill response equipment maintained in accordance with local regulations and procedures for containment and cleanup of different spills, and are they easily accessible from anywhere in the shop?			
Are leaks and drips spot cleaned routinely?			
SPILL CLEANUP AND SURFACE CLEANING (CONT'D)	YES	NO	OTHER
Are floor drains connected to or discharge to the sanitary sewer system, and <u>not</u> to the storm drain system?			
<i>Spill Cleanup</i>			
Are spills stopped at the source?			
Is wash water from spill cleanup prevented from flowing to a gutter or a storm drain?			
Are granular absorbents (e.g. cat litter) used to absorb spills?			

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EDUCATION AND TRAINING	YES	NO	OTHER
Are all employees trained upon hiring, and annually thereafter on personal safety, chemical management, and proper methods for handling and disposing of waste?			
Are instructional/informational signs regarding storm water pollution posted around the shop for customers and employees?			
Are signs placed on faucets (hose bibs) reminding employees and customers to conserve water and not to use water to clean up spills?			
Are drains labeled within the facility boundary, by paint/stencil (or equivalent), to indicate whether they flow to an on-site treatment device, directly to the sanitary sewer, or to a storm drain?			

DUMPSTER AND LOADING DOCK AREAS	YES	NO	OTHER
Are dumpster lids kept closed to keep out the rainwater?			
Are dumpsters or the dumpster enclosures kept locked to prevent illegal dumping?			
Is liquid waste or leaky garbage bags placed in the dumpster?			
Are leaking dumpsters and compactors, and dumpsters that need to be cleaned out serviced by the dumpster leasing company?			
Are spill cleanup materials handy near the dumpster and loading dock areas?			

COOLING AND REFRIGERATION EQUIPMENT MAINTENANCE	YES	NO	OTHER
Are all discharges from cooling and refrigeration equipment going to the sanitary sewer and not to the street, storm drain, or creek?			

ACTIONS TAKEN FOLLOWING INSPECTION	YES	NO	COMMENTS
Responsible party requested to correct any deficiencies noted above? (Include date notice was sent)			
Site re-inspected following corrective action by responsible party? (Include date of re-inspection)			
Deficiencies found to be corrected during re-inspection?			
Further action taken or necessary following re-inspection? (Describe)			