	1	nt of Health and Human Services	C				
Division of Public Health Environmental Health Section		Score:					
Inspection of Local			Date of Insp/Chg				
	Confi	nement Facility	Status Code:				
		Transient Non-Commur	ity Non-Transient Non-C	oply	Re-Inspection Verifica	Name Change Verification of Closure	
Wastewater System: Community On-S							
LO	cation Address:				iling Addr		
Cit	y:	Sta			State:	Zip:	
Cla	assification:	 Provisional (More than 2 Disapproved (More than 	40 demerits or failure to improv	t 40 or less demerits, or a 6-point demerit) emerits or failure to improve provisional classification)		Comments	
1.	required 2 (.15	07)	kept clean 2; sloped, impervious,				
2.	WALLS AND C 2; kept clean 2	CEILINGS: Easily cleanable, in a (1508)	good repair 1; light colored, washabl	e to level of splash			
3.	LIGHTING AN repair and clear	D VENTILATION: Adequate in 4 (.1509)	n all areas as required 4; fixtures, o	equipment in good			
4.	TOILET, HANDWASHING AND BATHING FACILITIES: Toilet, handwashing, bathing facilities adequate, convenient 2; fixtures approved, in good repair, and clean 2; lavatory provided in kitchen 2; mixing faucet, soap, towels 1; hot water supply adequate 4 (.1510)						
5.	WATER SUPPI to points of use	LY: Public supply; private supple 4 (.1511)	bly (approved, adequate) 6; hot and	l cold water piped			
6.	approved type r	regulated clean 2: multi-use cu	or individual drinking cups provid seasily cleanable construction, cle (.1512)	aned and sanitized			
7.	LIQUID WASTES: Sewage and other liquid wasted disposed of by approved method 6; on-site disposal system properly operated, no nuisance 2 (.1513)						
8.	SOLID WASTES: Garbage in standard containers, properly covered and stored; can cleaning facilities; containers, storage room clean 4; dry rubbish in suitable receptacles, properly stored and disposed of 2 (.1514)						
9.	against entrance pesticides proper	e of flies, etc., or flies absent rly used and stored 2: premises	penings effectively screened or o 4; effective control of rodents o clean and free of vermin harborages	r other vermin 4; and breeding area			
10.			orage of necessary janitorial suppli				
11.	MATTRESSES, MATTRESS COVERS, BED LINEN: Furniture, bunks, mattresses, etc., clean and in good repair 4; linen clean and in good repair, properly stored and handled 2; soiled linen properly handled and stored 1 (.1517)						
12.	kept clean 4; fo	ood-contact surfaces accessible	ENT: Easily cleanable constructio for cleaning, non-toxic, etc., free	of open crevices			
13.	CLEANING AN utensils cleaned 2; facilities for v necessary) 4; su	ND SANITIZING OF UTENSII and sanitized after each use 4 washing and sanitizing approved obstances containing poisonous	S AND EQUIPMENT: Multi-use e ; cooking and storage utensils clear d, adequate, properly maintained (bo material not used for cleaning or p an 2 (.1519)	ating and drinking ned after each use poster heater when polishing eating or			
14.	place 2; cookin	g and storage utensils properl	AND EQUIPMENT: Sanitized uten y stored and handled 2; no conta e utensils properly stored and har	mination of food-			
15.	potentially haza fluid milk for c if other than j: Adequate during below 45°F or pork stuffings, salad, etc., hand food containers	ardous foods from approved s drinking, dry milk reconstituted ail kitchen 6; single-service g storage, preparation, display, above 140°F 5; storage facili ground beef products, etc., t lled as required; no reserving 4 s stored above floor and pro	upplies : All food clean, wholeso ources, properly identified 6; Gra d for cooking only 6; meals from utensils used by alternate source service and transportation; potential ies adequate, all refrigerators with horoughly cooked; meat and pou ; adequate facilities for cold and h ected from splash and other cor	de A pasteurized approved sources 2 4; Protection : Ily hazardous food a thermometers 2; Itry salad, potato of food storage 5; itamination 2; no			
16.	FOOD SERVICE	E WORKERS: Clean coats, caps,	or special dress 2; clean hands and w	ork habits 4 (.1523)	Report Received by:		
			TOTAL DEM	IERIT SCORE			
Ins	pection by:			EHS I.D. #	Comment Sheet Attached	al □ YES □ NO	

Purpose: General Statute 153A-226 requires the Commission for Public Health to adopt rules governing the sanitation of local confinement facilities. This form is developed to be used in making inspections of local confinement facilities. Preparation: Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and two copies for: 1. Original to the person in charge. 2. Copy for the local health department. 3. Copy for the Environmental Health Section. Disposition: Please refer to Records Retention and Disposition Schedule 8.B.6., for County/ District Health Departments which is published by the North Carolina Division of Archives & History. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Courier 52-01-00)