

**WAC 16-168-100 What are the reporting requirements for food storage warehouse inspections made by independent sanitation consultants?** You can meet reporting requirements for independent sanitation consultants by using a standard food storage warehouse inspection form provided by the department or by using your own form if it covers and indicates visual inspection of at least the following points:

**STORAGE CONDITIONS**

1. Are incoming lots examined visually for damage or contamination prior to placement in storage?
2. Are food products stored off the floor and away from walls?
3. Does firm maintain a morgue area for damaged and returned goods, sufficiently away from main storage area?
4. Are morgue items disposed of in a proper and timely manner to prevent a source of pest breeding and harborage?
5. Are fertilizers, toxic chemicals, and other potential adulterants adequately separated from human food storage areas?
6. Are rodenticides and insecticides properly used and stored?
7. Are refrigerated storage and frozen storage maintained at proper temperatures, 45 degrees or less?
8. Are cold storage units equipped with suitable thermometers?
9. Is storage area free of evidence of current insect, rodent, bird, etc., activity?

**BUILDING AND GROUNDS**

1. Are outside premises free from spillage, trash, etc., which may attract or harbor rodents or other pests?
2. Is adequate drainage provided to avoid contamination of facilities and products?
3. Is the building of suitable construction and generally in good physical repair?
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean?
5. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests? Are open windows screened and are loading doors kept closed when not in use?
6. Is interior lighting sufficient to allow adequate inspection and cleaning of premises?
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures?
8. Does firm have a scheduled cleaning and pest control program, including at least weekly inspection by qualified employees?

**SANITARY OPERATIONS**

1. Is cleaning of facilities done in such a manner as to avoid contamination of food products?
2. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner?
3. Are cleaning compounds and hazardous materials kept in original containers, stored separate from food products?

4. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?

**TOILETS, DRESSING ROOMS AND EMPLOYEES**

1. Are toilets and dressing rooms in good repair, clean, properly ventilated and adequately separated from storage areas?
2. Are handwashing facilities clean and supplied with soap, hot water and sanitary towels?

[Statutory Authority: RCW 69.10.055. WSR 98-03-089, § 16-168-100, filed 1/21/98, effective 2/21/98; WSR 96-09-037 (Order 5093), § 16-168-100, filed 4/10/96, effective 5/11/96.]