

The BSA Food Service Guidelines for National Facilities

Draft 2/01, Standards, H&S Committee

The is a 27-page self-assessment provided to National Camps first in 1996 as a training aid for food service supervisors and workers. At the time of the on-site visitation, this 3-page checklist was used by the Health & Safety representative(s) as minimal essential concerns (see self-assessment if greater details are needed). It will be the H&S standard at 2001 Jamboree for "fine point" tune-up.

	<u>CONCERN</u>	<u>OK</u>	<u>DEFICIENCY</u>	<u>ACTION NEEDED</u>
A.	Personal Hygiene	<input type="checkbox"/>	_____	_____
	Protective Apparel	<input type="checkbox"/>	_____	_____
	Hand Washing System	<input type="checkbox"/>	_____	_____
B.	Food Temperatures	<input type="checkbox"/>	_____	_____
	Food Sanitation	<input type="checkbox"/>	_____	_____
C.	Food Receipt System	<input type="checkbox"/>	_____	_____
	Area Sanitation	<input type="checkbox"/>	_____	_____
	Food Storage/Rotation	<input type="checkbox"/>	_____	_____
D.	Dry Storage Cleanliness	<input type="checkbox"/>	_____	_____
	Dry Storage Rotation	<input type="checkbox"/>	_____	_____
	Contamination Protection	<input type="checkbox"/>	_____	_____
E.	Refrigeration Monitoring	<input type="checkbox"/>	_____	_____
	Refrigeration Cleanliness	<input type="checkbox"/>	_____	_____
	Contamination Protection	<input type="checkbox"/>	_____	_____
F.	Freezer Monitoring	<input type="checkbox"/>	_____	_____
	Freezer Cleanliness	<input type="checkbox"/>	_____	_____
	Food Rotation/Marking	<input type="checkbox"/>	_____	_____
G.	Veggie Area Cleanliness	<input type="checkbox"/>	_____	_____
	Prep Sanit. Procedures	<input type="checkbox"/>	_____	_____
	Cross-Contam. Protection	<input type="checkbox"/>	_____	_____
H.	Meat Area Cleanliness	<input type="checkbox"/>	_____	_____
	Sanit. Prep Procedures	<input type="checkbox"/>	_____	_____
	Cross-Contam. Protection	<input type="checkbox"/>	_____	_____
	Proper Temp/Thawing	<input type="checkbox"/>	_____	_____

	<u>CONCERN</u>	<u>OK</u>	<u>DEFICIENCY</u>	<u>ACTION NEEDED</u>
I.	Baking Area Cleanliness	<input type="checkbox"/>	_____	_____
	Sanit. Prep. Procedures	<input type="checkbox"/>	_____	_____
	Perishable Contam. Prot.	<input type="checkbox"/>	_____	_____
J.	Prep Area Cleanliness	<input type="checkbox"/>	_____	_____
	Temp Accuracy/Monitoring	<input type="checkbox"/>	_____	_____
	Cross-Contam. Protection	<input type="checkbox"/>	_____	_____
	Maintenance Schedule	<input type="checkbox"/>	_____	_____
K.	Service Area Cleanliness	<input type="checkbox"/>	_____	_____
	Tableware/silverware	<input type="checkbox"/>	_____	_____
	Single-Use Disposables	<input type="checkbox"/>	_____	_____
	Odor Free/Appearance	<input type="checkbox"/>	_____	_____
L.	Wash/Rinse Temp Mon.	<input type="checkbox"/>	_____	_____
	Standing water Control	<input type="checkbox"/>	_____	_____
	Equip. Cleanliness/Maint.	<input type="checkbox"/>	_____	_____
	Sanit. Stor. of Cleanware	<input type="checkbox"/>	_____	_____
M.	Staff Facility Cleanliness	<input type="checkbox"/>	_____	_____
	Restroom Sanitation	<input type="checkbox"/>	_____	_____
	Hand Wash System	<input type="checkbox"/>	_____	_____
	Dirty/Waste Recep. Syst.	<input type="checkbox"/>	_____	_____
N.	Storage Area Cleanliness	<input type="checkbox"/>	_____	_____
	Safe/Organized Storage	<input type="checkbox"/>	_____	_____
O.	Garbage/Trash System	<input type="checkbox"/>	_____	_____
	Odor/Insect Free	<input type="checkbox"/>	_____	_____
	Container Cleaning Sys.	<input type="checkbox"/>	_____	_____
	Drain/Trap Clean System	<input type="checkbox"/>	_____	_____
P.	Mechan. Rm. Cleanliness	<input type="checkbox"/>	_____	_____
	Ventilation System	<input type="checkbox"/>	_____	_____
Q.	Surrounds Cleanliness	<input type="checkbox"/>	_____	_____
	Pest Control System	<input type="checkbox"/>	_____	_____
	Insect/Rodent Control	<input type="checkbox"/>	_____	_____
	Bird Prevention System	<input type="checkbox"/>	_____	_____
R.	Food Vehicle Cleanliness	<input type="checkbox"/>	_____	_____
	Insulated/Contamin. Cntrl	<input type="checkbox"/>	_____	_____

	<u>CONCERN</u>	<u>OK</u>	<u>DEFICIENCY</u>	<u>ACTION NEEDED</u>
S.	Guest Restroom Sanitat.	<input type="checkbox"/>	_____	_____
T.	Dining Area Cleanliness	<input type="checkbox"/>	_____	_____
	Foods Marked/Clean	<input type="checkbox"/>	_____	_____
	Adequate Light/Ventilation	<input type="checkbox"/>	_____	_____
U.	Supervisor Training	<input type="checkbox"/>	_____	_____
	Sup. Self-Assessment Pln	<input type="checkbox"/>	_____	_____
	Training of Food Handlers	<input type="checkbox"/>	_____	_____
	Clean-Dirty Control Syst.	<input type="checkbox"/>	_____	_____

OTHER NOTES OF INTEREST:

NOTEWORTHY: _____

SPECIAL CONCERNS:

OTHER ITEMS OF NOTE:

_____ H&S Representative _____ National Camp Representative _____ Date



BSA FOOD SERVICE STANDARDS

(NATIONAL FACILITIES)

The following standards are to be used for self-inspection by personnel responsible for food services at BSA High Adventure Bases and other facilities operated by the National Council. The form should be used on a daily or weekly basis as needed to ensure compliance. The inspection form should be completed in writing and filed for reference at least once a week when food services are in operation. The inspector should include on the form a description of any deficiencies noted, corrective action needed, and date corrected.

The completed self-inspection forms should be reviewed during annual visitations and should be used as a reference guide by the visitation team responsible for reviewing food services.

Inspection Categories

- A. Personnel Health and Hygiene
- B. Food Handling Practices
- C. Food and Supplies Receiving
- D. Dry Stores
- E. Refrigerator Storage
- F. Freezer Storage
- G. Vegetable Preparation
- H. Meat Cutting Area
- I. Baking Area
- J. Food Preparation and Holding
- K. Dining Room and Serving Area
- L. Ware Washing and Storage
- M. Employee Facilities (Toilets, Lavatories, Eating Areas)
- N. Supply and Equipment Storage Areas
- O. Garbage and Trash Storage and Disposal
- P. Mechanical Rooms and Equipment
- Q. Entryways, Exits and Exterior
- R. Food Transport Vehicles
- S. Restrooms
- T. Dining Areas
- U. Supervision



*BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)*

A. PERSONAL HEALTH AND HYGIENE
(All responses should be "No")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Have any employees not been instructed on minimum sanitation and food protection requirements?				
2. Do any food handlers have illness transmittable through foods?				
3. Do any food handlers have uncovered or infected burns, cuts or boils?				
4. Do any food handlers evidence acute or chronic respiratory illness or distress?				
5. Are any food servers sniffing, coughing or rubbing or wiping nose?				
6. Do food handlers scratch head, face and body while on duty or near exposed food?				
7. Are any outer garments wrinkled or soiled?				
8. Are any employees using strong perfume or smelling of body odor?				
9. Are any servers not using effective hair restraints?				
10. Are food service personnel smoking or eating in food serving or preparation areas?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
11. Are any food handler fingernails not short and clean or are any using fingernail polish?				
12. Have any food handlers not been instructed and practiced in proper hand washing techniques and requirements? ¹				
13. Are any personnel failing to wash hands before handling food or as appropriate when changing tasks?				
14. Are food handlers wearing rings (other than plain band), bracelets, wristwatches, etc. while preparing or handling food?				
15. Are any instances of spitting in sinks, on floor, or in drains observed?				
16. Are food servers seen to cough or clear throat without sanitary disposable cover for mouth?				
17. Are cloths used about mouth or to wipe perspiration used for any other purpose?				
18. Are uncovered hands used to pick up bread, butter, ice or other foods to be served?				
19. Are employees touching food, contact surfaces of plates, glasses, cups, or silverware when serving food or setting out tableware?				
20. Do personnel fail to wash hands thoroughly after wiping tables or bussing soiled dishes?				

¹Food handlers should wash hands at least 10 seconds with soap in water that is 120°F, and thoroughly rinse and dry without recontamination, after using toilet, coughing, touching hair, handling raw food or making contact with dirty dishes or any "dirty" areas in facilities. "Dirty" areas, for sanitary purposes, include those facilities used for eating, recessing and washing used tableware, trash and garbage handling, mechanical equipment, cleaning supplies and equipment storage, restrooms, loading docks and any other area not used and maintained for food preparation and service.



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

B. FOOD HANDLING PRACTICES
(All responses should be "No")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is food, in pans or containers, on floor?						
2. Are perishable or potentially hazardous foods being held at room temperature?						
3. Are fruits and vegetables not thoroughly washed prior to preparation and serving?						
4. Are food warmers, steam tables and bainmaries used to reheat prepared foods?						
5. Are frozen foods being thawed without refrigeration or in warm water?						
6. Are raw and cooked or ready to serve foods being prepared on the same cutting board without washing and sanitizing the board between changed use?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

C. FOOD AND SUPPLIES RECEIVING
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is food inspected immediately upon receipt for spoilage and infestation?						
2. Is perishable food moved promptly to refrigeration?						
3. Are perishable food deliveries promptly removed from loading dock or dolly and placed in storage?						
4. Are non-food supplies checked for infestation?						
5. Are empty shipping containers and packing removed to disposal area promptly?						
6. Is receiving area free of food particles and debris?						
7. Is floor of receiving area clean?						
8. Are packages dated upon receipt to assure "first in - first out" use?						
9. Are meat, poultry and fish packages identified with processor or packer's name and number?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

D. DRY STORES

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is all food stored at least 6 inches off the floor – on shelves, racks or platforms?				
2. Is the floor clean and free from spilled food?				
3. Are shelves high enough off floor to permit cleaning underneath, or is area beneath shelf enclosed to preclude accumulation of filth?				
4. Are shelves away from wall to permit ventilation and discourage nesting of insects and rodents?				
5. Have empty cartons and trash been removed?				
6. Are canned goods removed from cartons to shelving to maximum extent practicable?				
7. Are food storage shelves clean and free of dust and debris?				
8. Are food supplies stored in a manner to insure "first in – first out" use?				
9. Is storeroom dry – free from dampness?				
10. Are non-food supplies stored separately from food stock?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

ITEM	Y	E	N	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
11. Are all toxic materials, including pesticides, conspicuously labeled and used from original containers only?					
12. Are pesticides separately stored in a well marked cabinet?					
13. Are all areas without evidence of insects or rodents?					
14. Are insecticides and rodenticides properly used according to labeling and without risk of food and personnel contact?					
15. Are bulk foods (sugar, flour), if no longer stored in original package, stored in a covered container with identifying name?					
16. Are food containers stored away from exposed or unprotected sewer or water lines, or from "sweating" walls?					
17. Are most frequently needed items on lower shelves and near entrance?					
18. Are heavy packages stored on lower shelves?					



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

E. REFRIGERATION STORAGE

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are refrigerators equipped with accurate thermometers located in warmest part of cabinet?						
2. Are all refrigerators operating and maintaining potentially hazardous foods at temperatures of 40°F or lower?						
3. Are refrigerators clean and free from mold and odors?						
4. Is all potentially hazardous food, not in actual preparation or hot holding, stored under refrigeration?						
5. Is all food being stored off the floor of walk-in refrigerators?						
6. Are foods stored on shelves spaced to provide for adequate air circulation and is shelving free of linings that retard circulation?						
7. Are canned raw or cooked foods, on shelves, covered to prevent contamination?						
8. Are cooked foods such as ground meat, stew, dressing or gravy not stored in large quantity containers?						
9. Are foods stored in a manner to permit "first in – first out" use?						
10. Is proper cleaning and maintenance being conducted?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
11. Are no spoiled foods present?				
12. Are raw foods stored separately from cooked foods?				
13. Are shelves high enough from the floor to permit cleaning underneath?				
14. Are shelves free from food husks, leaves, wrappings or debris?				
15. Are there sufficient refrigeration facilities to handle normal delivery schedules?				
16. Is there sufficient space in the refrigerators to permit good air circulation around the stored food?				
17. Is there awareness that ice used for cooling food will not be used for human consumption?				
18. Are solid cuts of meat (except quarters and sides) covered in storage and placed to allow circulation of cool air?				
19. Are cooked foods or other products removed from original containers in clean, sanitized, covered container and identified?				
20. Are dairy products stored separately from strong-odored foods?				
21. Are fish and poultry stored separately and apart from other food products?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

F. FREEZER STORAGE

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are freezer storage units operating?						
2. Do all boxes or cabinets have accurate thermometers?						
3. Are freezer storage units maintaining an interior temperature of 0°F or lower?						
4. Is traffic in and out of walk-in freezer storage boxes limited?						
5. Is food stored in a manner which permits "first-in - first-out" use?						
6. Is food stored in a manner to insure air circulation?						
7. Has periodic defrosting or dehumidification avoided ice or condensate build-up on cabinet walls or coils?						
8. Are foods wrapped well to prevent freezer burn?						
9. Are all food containers covered?						
10. Is proper cleaning and maintenance being conducted?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

G. VEGETABLE PREPARATION
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is the vegetable preparation area clean and free from dampness and odor?				
2. Are non-refrigerated vegetables stored in ventilated bins or in crates and elevated platforms?				
3. Is area free from empty containers and debris?				
4. Are hand washing and ware washing prohibited in the vegetable sink?				
5. Are dumping mop water or pan drippings prohibited in the vegetable sink?				
6. Are peelers or paring knives removed from the vegetable sink when not in use?				
7. Are vegetable preparation equipment parts washed away from vegetable sink?				
8. Are vegetable peelers, slicers and choppers stored clean when not in use?				
9. Are vegetable peelers, slicers, choppers, etc. cleaned between changed uses?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

H. MEAT CUTTING AREA

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is meat cutting area clean and free from objectionable odor, cartons and other debris?						
2. Are meat cutting wastes discarded into approved containers and removed to the disposal area?						
3. Are cutting boards in good condition – free from splits, holes or cuts?						
4. Are cutting boards cleaned and sanitized between changed use?						
5. Are all cutting boards, tables, grinders, slicers, meat saws, boning knives and other meat cutting equipment clean and sanitized if not in use?						
6. Is raw meat awaiting preparation or processed meat cuts, in containers, off the floor?						
7. Is raw meat awaiting processing or processed cuts being held for only limited periods at room temperature?						
3. Is frozen meat, poultry or fish being thawed properly with refrigeration or cold water?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

I. BAKING AREA

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is bakery area clean and dry, free from empty cartons and debris?				
2. Are flour and other non-perishable bakery food ingredients off the floor and, if in other than original containers, properly marked?				
3. Are dough mixers, kettles and other bakery equipment and utensils, which are not in use, clean?				
4. Are mixing bowls, pots and other bakery utensils stored in a manner to prevent splash and contamination?				
5. Are potentially hazardous bakery ingredients and unbaked fillings and liquid mixes not held at room temperature longer than absolutely necessary during preparation?				
6. Are pie fillings not being held and cooled in stock pots or other large containers and at room temperature?				
7. Are pesticides or cleaning supplies not stored or present in the bakery area?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

J. FOOD PREPARATION AND HOLDING
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is food preparation area generally clean and free from accumulated debris?						
2. Is floor of kitchen and other food preparation and service areas clean and dry?						
3. Is food preparation equipment clean and stored when not in use?						
4. Are utensils not in use clean, sanitized and stored in a manner which will protect them from contamination?						
5. Is preparation equipment cleaned and sanitized between changed use? (This especially pertains to grinders, slicers, choppers and mixers, and to knives.)						
6. Are no cleaning supplies and pesticides present in the food preparation and service areas?						
7. Is hand washing or dumping of mop water prohibited in the cook's sink?						
8. Are the cooking areas free of rodent and insect evidence?						
9. Are thermostats operating and accurate on ranges and deep fat fryers?						
10. Is hot-holding equipment maintaining food at or above 140°F?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
11. Are cold foods being held at 40°F or lower and are cabinets equipped with thermometers?				
12. Are cooking surfaces free of accumulated food particles or grease; are they cleaned after every use?				
13. Are grease traps and vent hoods clean and in proper working condition?				
14. Are stoves and other appliances well-maintained and in good working order with no loose or broken dials, handles, knobs or indicators?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

L. WARE WASHING AND STORAGE

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are wash and rinse temperatures properly set and maintained for the type of machine and ware being washed? (See Manufacturer's Specifications on data plate)				
2. Is rinse temperature of at least 170°F being maintained for tableware and utensils? (Manual dishwashing)				
3. Are dishes and utensils being pre-scraped and flushed prior to washing?				
4. Is detergent concentration being maintained at the necessary level for effective washing?				
5. Is separate personnel used for removing and storing clean tableware or do ware washing personnel wash hands between handling soiled tableware and sanitized ware?				
6. Is ware washing equipment cleaned after each day's use to remove chemicals, food particles, soil and debris?				
7. Are jets and nozzles cleaned of food particles and other obstructions and contaminants?				
8. Are cleaned and sanitized wares and utensils stored off the floor and in a clean, dry location?				
9. Is the need for hand toweling of tableware and utensils avoided?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

M. EMPLOYEE FACILITIES (Toilets, lavatories, locker rooms, eating areas)
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	YES NO		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
	Y E S	N O		
1. Are employees' facilities clean, dry and free from odor?				
2. Is there sufficient soap, towels and tissue for employee needs?				
3. Is all sanitary equipment operational and in good repair?				
4. Are proper receptacles available for waste materials?				
5. Are waste receptacles emptied frequently?				
6. Are soiled uniforms and other soiled clothing properly stored in lockers or removed from the facilities?				
7. Are containers provided for soiled employees' uniforms?				
8. No food is stored in lockers or left in employee facilities?				
9. Is there effective pest control (i.e., no evidence of rodents or insects) in the facilities?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

N. SUPPLY AND EQUIPMENT STORAGE AREAS
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are storage facilities for supplies and equipment clean, dry and free of trash and debris?				
2. Are storage facilities free of empty cartons and wrappings which might provide nesting for rodents?				
3. Are supplies stored in a neat and orderly manner?				
4. Are supplies stored off the floor and away from walls to permit access for cleaning and to prevent harborage of rodents and roaches?				
5. Is the storage area free of perishable or unpackaged food?				
6. Are containers of pesticides in marked cabinet and apart from detergents and other chemicals?				
7. Is there effective pest control (<u>i.e.</u> , no evidence of rodents or insects).				
8. Are single-service articles stored at least 6 inches off the floor, in closed containers and not placed under exposed sewer or water lines?				
9. Are all supplies and equipment in appropriate storage areas (<u>i.e.</u> , no storage in restrooms, hallways, loading areas, food preparation or service areas or in dining areas)?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

O. GARBAGE AND TRASH STORAGE AND DISPOSAL

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is area generally clean and orderly, free of spilled food and liquids?				
2. Is floor, platform or ground surface free from spilled particles of food and constructed of nonabsorbent material such as concrete or asphalt?				
3. Is area free from objectionable odor?				
4. Are spilled food particles and litter present in front of incinerator, dumpsters, etc.?				
5. Are trash and garbage containers clean on the outside?				
6. Are all garbage containers closed with tight-fitting covers?				
7. Is trash confined in orderly fashion or in suitable containers?				
8. Do regular pick-ups prevent accumulation of trash or garbage?				
9. Is the area free of standing water (wash water or other liquids)?				
10. Is there is no evidence of rats, ratholes or nests in the vicinity of the disposal area?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
11. Are empty garbage and refuse containers washed prior to being returned for use?				
12. Is mop water properly disposed of as sewage?				
13. Are drain plugs in place on those containers designed with drains?				
14. Are hot water, brushes and detergent or steam provided for washing containers?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

P. MECHANICAL ROOMS AND EQUIPMENT

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are boiler rooms, compressor rooms and other utilities rooms clean, dry and free of foods, soiled or greasy utensils and food preparation equipment?				
2. Are mechanical rooms free of soiled linen and rags, empty containers and cartons, trash and debris?				
3. Is there effective pest control (i.e., no evidence of rodents and insects)?				
4. Is adequate ventilation provided in all mechanical areas?				
5. Are mechanical areas used only for housing and servicing the mechanical equipment?				
6. Is all mechanical equipment currently inspected and tagged?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

Q. ENTRYWAYS, EXITS AND EXTERIOR
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are entryways clear of trash and debris?						
2. Are doors, windows and screens tight fitting to prevent entry of insects and rodents?						
3. There is no evidence of ratholes or entry points near or into the building?						
4. There are no wet spots or pools, or long grass or weeds, which could form breeding spots for insects near the building?						
5. The parking lot and surrounding area are free of litter, trash and debris?						
6. Birds are not nesting or roosting on ledges or eaves near entryways, exits, vents or windows or over walkways?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

R. FOOD TRANSPORT VEHICLES
(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S	N O	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is the cargo area of the vehicle thoroughly clean and free from dirt and debris?				
2. Has all food in containers been removed for proper disposal or storage?				
3. Is potentially hazardous food being carried at proper temperatures (hot or cold)?				
4. Is food being carried in adequately insulated containers?				
5. Are all food spills on shelving or floor washed from the vehicle after each use?				
6. Is there effective pest control (i.e., no evidence of insect infestation in the vehicle)?				



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

S. RESTROOMS

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Are restrooms clean, dry, well-lighted, well-ventilated and free of odor?						
2. Is all sanitary equipment operating satisfactorily?						
3. Is there a satisfactory supply of soap, tissue, towels or a hand drying device?						
4. Are waste containers covered, kept clean and emptied frequently?						
5. Is there adequate hot and cold water, tempered by means of a mixing valve or combination faucet?						
6. Is there effective pest control (i.e., no sign of rodents or insects)?						
7. Are toilet doors solid, self-closing and in good working order?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

T. DINING AREAS

(All responses should be "No")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y	E	S	N	COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. Is the floor dirty or littered, particularly with food particles and napkins?						
2. Are there crumbs or spilled liquid on chairs or benches?						
3. Are condiment containers unclean?						
4. Are tables food-marked?						
5. Is tableware cracked, chipped, streaked or food-soiled or silverware thumb-marked or food-soiled?						
6. Are soiled dish trays left near tables?						
7. Are insect sprays being used when food is exposed or being consumed?						
8. Is floor being swept while food is exposed, being served or when people are eating?						
9. Is lighting inadequate for cleaning?						
10. Are light fixtures dusty or greasy?						



BSA FOOD SERVICE STANDARDS
(NATIONAL FACILITIES)

U. SUPERVISION

(All responses should be "Yes")

DATE INSPECTED: _____

INSPECTED BY: _____

ITEM	Y E S		N O		COMMENTS ON DEFICIENCIES NOTED AND ACTION REQUIRED	DATE CORRECTED
1. A supervisor is present whenever food services are operating and continuously monitors all activity for sanitation, quality and efficiency.						
2. Personnel are evaluated on health and sanitary criteria whenever they come on duty.						
3. Self-inspection and evaluation is done regularly and deficiencies are immediately addressed.						
4. Sanitary and safety procedures are clearly communicated and understood by all personnel.						
5. Training activity precedes all new task assignments and is repeated periodically to insure compliance.						
6. Inspection and corrective actions are documented.						
7. The supervisor controls and minimizes traffic between "clean" and "dirty" areas while food is being prepared or served?						