



The  
Board of Inspection and Survey  
**INSURV**



## FOOD SERVICE INSCAT MASTER CHECK LIST

(Latest Revision 13 January 2004)

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## Deep Fat Fryer

(-.03)

Unit was inoperative	(-.75)			
Deck mounted fryer had no stainless steel guard rail				
Deck mounted fryer not supported on detachable or adjustable stainless steel tubular legs (8" min)				
Fryer was not installed with top surface 36 - 40" above the deck				
Fryer indicator lights were missing/inop				
Smooth flushed/unhinged cover with recessed handle was not provided				
Fryer cover was hinged				
Cover did not have a flange that over-lapped the well opening to preclude drainage entering the fryer well from the cover surface				
Cabinet door was missing				
Cabinet was not enclosed on all sides without cracks or crevices				
Grease was leaking from the fryer well cavity into the cabinet space				
Fryer was not installed so that the operator would face forward or aft				
Water source (faucet, supply vent condensate drain off) was located over a cooking surface representing a flash steam				
<b>Controls:</b>				
Temperature control dial was not provided				
Power on-off switch was not provided				
Fuse holder and fuse was not provided				
Control panel on the front of the fryer having lights for each function was not provided				
Momentary contact test switch for the bypassing of the control thermostat with high temp indicator light was not provided	(-.1)			
<b>Cooking Vessel:</b>				
Fryer did not have a removable cooking vessel with lifting handles or other means of safely draining the used hot oil	(-.1)			
Fryer w/non-removable cooking vessel OR w/removable vessel w/o lifting handles did not have a hand-operated drain valve (1" min nominal pipe size)				
Rear wall was not provided with a die stamped oil capacity mark				
When draining facilities were provided, a collection vessel w/handles & at least 50% capacity for type I (counter type) and 35% for type II (floor model-leg mounted) of the cooking vessel volume was not provided	(-.1)			
<b>Electrical Panel:</b>				
The power distribution panel was not readily accessible	(-.1)			
Panel was not located close to the galley access in an adjoining space /p-way				
There was no emergency disconnect switch	(-.25)			
Emergency disconnect switch was not located outside the galley space				
Disconnect switch was not adequately labeled (red placard with 1" letters, min)				

<b>Heating Element/Basket:</b>				
Fryer with swing up heating element did not have/or had a inop device to hold/lock the elements in the raised position	(-.1)			
The fryer did not have a cool zone below the elements into which food particles could settle and accumulate without burning				
The fryer w/o an automatic fry basket lowering/raising mechanism was not provided with a min of one large and two small fry baskets				
The fryer with an automatic fry basket lowering and raising mechanism was not provided with two small fry baskets				
Fryer w/an automatic lowering fry basket did not have independent controls for dual operation w/computer "on" light and audible completion alarm				
<b>Instructions:</b>				
List of DFF user's instructions was not provided				
<b>Over-temp Shunt Trip:</b>				
Was not installed/malfunctioned	(-.2)			
System did not trip between 430F and 460F.				
The test was secured at ___F	(-.2)			
<b>Thermostat:</b>				
Did not have an adjustable control thermostat with a positive "off" position and marked in min 50 degree intervals (utilized for a heating range of 200F - 375F / max range 400F)	(-.1)			
Control thermostat did not turn the power off to the fryer heating elements when a separate power switch was not provided	(-.2)			
Control knob was incorrectly indexed, was obscured, or was missing				
Would not maintain temp of 350F +/-5F, act temp was ___F	(-.1)			
Did not limit the max temp to 425F, actual temp was ___F	(-.2)			
<b>Scores:</b>				

## Portable PKP/AFFF Fire Extinguisher

Portable dry chemical or AFFF fire extinguisher was not installed in each galley with an installed deep fat fryer				
Dry chemical or AFFF fire extinguisher was obstructed or positioned such that it could not be removed/used in a timely fashion				

## Dishwasher, Multi-Tank

(-.02)

Unit was inoperative	(-.75)			
<b>Final Rinse Booster Heater:</b>				
Final rinse booster heater was not installed	(-.1)			
Heater was not equipped with a pressure relief valve	(-.1)			
Relief valve was not fitted with 18" chain or remote actuator	(-.1)			
Open end of relief valve discharge piping was not located to prevent damage to equipment or personnel				
Heater sensing unit control wires were not protected completely by corrosion resisting armored flexible tubing or equivalent				
Electric heater was not equipped with a low water cutoff switch				
<b>Curtains:</b>				
Dishwasher was not provided with an extra set of splash curtains				
The dishwasher had improperly installed splash curtains				
<b>Door Operations:</b>				
Door safety interlock switch was inop, missing, or not installed allowing the operator to be sprayed with hot water	(-.1)			
The door counter weight system or automatic hold open latches did not operate (vertically doors only)				
<b>Conveyor Drive Unit:</b>				
Conveyor chain was out of adjustment				
Conveyor chain tray tabs were bent/missing				
Had inadequate means to disconnect power in case of jamming				
Dishwasher did not have, or had an inop "bump stop" interlock switch				
Metal lubrication chart was not affixed to the dishwasher indicating all points requiring lubrication and the time interval for lubrication				
<b>Wash / Rinse Tank:</b>				
Was not provided with a thermostatically controlled immersion type electric heater in the wash or rinse tank				
Spray assemblies were not readily removable without the use of tools				
<b>Water Temperatures: (+/-3F) gauge / actual</b>				
Wash 150-160F for 20 sec	(-.1)			
Rinse 160-180F for 20 sec	(-.1)			
Final rinse 180-195F	(-.2)			
<b>Water Pressures: (-.1)</b>				
Pressure on wash gauge was not 4-6 psi				
Pressure on rinse gauge was not 4-6 psi				
Pressure on final rinse gauge was not 20 psi (+/- 5 psi)				
Pressure gauge was not provided on the final rinse line				
<b>Final Rinse:</b>				
Final rinse actuating valves were inop				
Was not fitted with final rinse spray arms				
Final rinse was not properly distributed from each nozzle				

Spray arms were not readily removable for cleaning & maintenance				
A thermostatically-operated switch in the final rinse supply line which prevented operation of the machine if temperature of the final rinse fell below 180 F was not installed/malfunctioned	(-.1)			
<b>Piping / Tank Installation:</b>				
Readily visible tank level indicator was not installed for each tank				
Piping, conduits or wiring were installed less than 6" above the deck				
Drains did not discharge through a 2" air gap				
<b>Gauges:</b>				
Not designed to be easily replaceable				
Not of non-fogging type				
Did not have a minimum 2" diameter dial face				
Not graduated to at least 212F				
Not designed / constructed to maintain accuracy +/- 3F				
Did not have dial faces marked with correct operating range				
Gauge label plates were inadequate / missing (indicate purpose / use and the allowed operating range)				
Were out of calibration or inop	(-.1)			
<b>Detergent Dispenser:</b>				
Dishwasher not equipped with a detergent dispenser system	(-.1)			
Was not equipped with an on/off switch				
Did not have an operating indicator light				
Did not have a visual or audible depletion alarm				
Did not have a manufacturer's name plate data affixed				
Did not have manufacturer's operating instructions affixed				
<b>Rinse Injection System:</b>				
Dishwasher not equipped with a drying agent injector system	(-.1)			
Injector system was not equipped with an on/off switch				
Not equipped with an effective visual or audible depletion alarm				
Did not have a manual adjustment capability				
Did not have a manufacturer's name plate data affixed				
Did not have manufacturer's operating instructions affixed				
<b>Dresser:</b>				
Top of dresser adjacent to the discharge end of the dishwasher was not installed to ensure drainage back into the machine				
Dresser top adjacent to the intake end of dishwasher was not fitted with a drain trough having a perforated removable basket				
Drain trough was not properly piped to a deck drain via a 2" air gap				
<b>Support Items:</b>				
Provision not made for pre-flushing of dinnerware/utensils				
Trash can was not provided for pre-flushing ops				
Stowage not provided for pans, pitchers, food carriers & washer racks				
<b>Scores:</b>				

## Dishwasher, Single Tank

Unit was inoperative	(-.02)				
	(-.75)				
<b>Final Rinse Booster Heater:</b>					
Final rinse booster heater was not installed	(-.1)				
Heater was not equipped with a pressure relief valve	(-.1)				
Relief vlv was not fitted with 18" chain or other remote actuator	(-.1)				
Open end of relief valve discharge piping was not located to prevent damage to equipment or personnel					
Heater sensing unit control wires were not protected completely by corrosion resisting armored flexible tubing or equivalent					
Electric heater was not equipped with a low water cutoff switch					
<b>Cycles:</b>					
Automatic control of wash and rinse cycles were inop					
Not equipped with automatic control of the wash and rinse cycles					
<b>Door Operations:</b>					
Door safety interlock switch was inop, missing, or not installed allowing operator to be sprayed with hot water if the door were opened	(-.1)				
The door counter weight system or automatic hold open latches did not hold the door open (vertically raising doors only)					
<b>Wash / Rinse Tank:</b>					
Was not provided with a thermostatically controlled heating coil or immersion type electric heater in the wash or rinse tank					
Spray assemblies were not readily removable without the use of tools					
<b>Water Temperatures:</b> (+/-3F) gauge / actual					
Wash 150-160F for 40 sec	(-.1)				
Final rinse 180-195F	(-.2)				
<b>Final Rinse:</b>					
Final rinse actuating valves were inop					
Was not fitted with final rinse spray arms					
Final rinse was not properly distributed from each nozzle					
Spray arms were not readily removable for cleaning & maint					
A thermostatically-operated switch in the final rinse supply line which prevented operation of the machine if temperature of the final rinse fell below 180 F was not installed/malfunctioned	(-.1)				
<b>Piping / Tank Installation:</b>					
Readily visible tank level indicator was not installed					
Piping, conduits or wiring were installed less than 6" above the deck					
Drains did not discharge through a 2" air gap					
<b>Gauges:</b>					
Not designed to be easily replaceable					
Not of non-fogging type					
Did not have a minimum 2" diameter dial face					
Not graduated to at least 212F					
Not designed / constructed to maintain accuracy +/- 3F					
Did not have dial faces marked with correct operating range					

Gauge label plates were inadequate / missing (indicate purpose / use and the allowed operating range)					
Gauges were out of calibration or inop	(-.1)				
<b>Detergent Dispenser:</b>					
Dishwasher not equipped with a detergent dispenser system	(-.1)				
Was not equipped with an on/off switch					
Did not have an operating indicator light					
Did not have a visual or audible depletion alarm					
Did not have a manufacturer's name plate data affixed					
Did not have manufacturer's operating instructions affixed					
<b>Rinse/Drying Agent Injection System:</b>					
Dishwasher not equipped with a drying agent injector system	(-.1)				
Injector system was not equipped with an on/off switch					
Not equipped with an effective visual or audible depletion alarm					
Did not have a manual adjustment capability					
Did not have a manufacturer's name plate data affixed					
Did not have manufacturer's operating instructions affixed					
<b>Support Items:</b> (-0)					
Provision not made for pre-flushing of dinnerware/utensils					
Trash can was not provided for pre-flushing ops					
Stowage not provided for pans, pitchers, food carriers & washer racks					
<b>Scores:</b>					

### Waste Disposal, Large

(-.05)

Unit was inoperative	(-.75)				
Scullery did not have a waste pulper installed in the scullery	(-.75)				
Splash guard safety interlock switch malfunctioned	(-.25)				
Splash guard was inadequate, torn or worn					
Pulper water flow interlock malfunctioned					
Pulper operated with undue vibration					
Pulper did not have a label plate reading: "At sea (unrestricted waters): pulped waste is flushed directly overboard. In port: pulped waste is flushed to the ship's CHT tank."					
Pulper label plate did not include: "Caution - this machine shall not be operated when the ship is within 3-nautical miles of the United States coast while in transit or at anchor."					
Pulper did not have a clearly legible manufacturers I.D. plate installed					
An additional label plate was not installed next to the pulper for which a seawater and fresh water connection for flushing were both provided stating: "Caution: seawater is to be used at sea (not within 3 nm of U.S. coast or at anchor). In port: only fresh water shall be used."					
Indicator plates were not installed at each diverter valve or control for the waste pulper to indicate settings for each mode (fresh/saltwater)					
Pulper drain lines were not provided with a trap					
<b>Scores:</b>					

### Waste Disposal, Small

(-.05)

Unit was inoperative	(-.75)				
Wardroom (CO, Flag, CPO) galley had no waste disposal unit	(-.2)				
Disposal did not have a clearly legible manufacturers I.D. plate					
Disposal was not provided with a trap					
Splash guard was inadequate, torn or worn					
Disposal operated with undue vibration					
Operating/Safety instructions were not posted					
<b>Scores:</b>					

### Sink, Sanitizing

(-.05)

Sinks were not fitted with flush CRES covers					
Storage to hold CRES covers was not provided					
Strainers were missing from the sink drain or booster heater bowl					
Faucet handle was missing from the sink					
Sinks were not supplied with hot and cold potable water					
Drain stopper was missing					
Not located at least 4' from DFF, griddles, ranges, cooking surfaces					
<b>Sink, Sanitizing, Baskets/Gauges:</b>					
Adequate numbers of dip and drain baskets were not available (2 per galley and veg prep sinks, 1 per CO and flag pantry sinks)					
Sink system did not have thermometers or remote read temperature gauges, clearly visible to the operator, installed for each bowl with corresponding labeling of the correct operating zone: - Three bowl: a. Wash 95-125 f b. Rinse 120-140 f c. Sanitize 170 f - Two bowls: a. Wash 95-125 f b. Sanitize 170 f - Single bowl: a. Sanitize 170 f minimum	(-.1)				
Gauge label plates were inadequate or missing					
Temperature gauges were out of calibration or inop	(-.1)				
<b>Sink, Sanitizing, Booster Heater:</b>					
Unit was inoperative	(-.75)				
Sink did not maintain a temperature of 170-190F	(-.2)				
Yellow "energized" indicator light malfunctioned					
Red "low water/hi-temp [over 205F]" light malfunctioned	(-.1)				
Temperature indicator (gauge) malfunctioned					
Heater control switch protective rubber boot was missing or torn					
Heater data name plate was obscured or missing					
Clearly visible precaution plate was not affixed to the outside front of the booster heater stating: "Warning - 180F water temperature."					
On/off switch warning plate for the sink heater was missing or obliterated stating: "Warning: do not turn unit on without water in the sink"					
Sink had heating coils inside the sink bowl					
Heater quick acting drain valve did not drain to a deck drain					
Heater quick acting valve handle was not accessible to the operator					
Heater was clogged with food debris (sink was not flushed routinely)					
<b>Scores:</b>					

**GIH - Grease Interceptor Hood System:**

(-.03)

Unit was inoperative (-.75)		
When unable to service all hoods at once, a label plate indicating which hoods are to be cleaned individually was not provided		
<b>Aux De-Smoke Damper:</b>		
Auxiliary exhaust de-smoke fire damper was not installed		
When only manual control was provided, de-smoke damper was not located at access to space		
Handle was inaccessible / cover required tools to open		
<b>Control Panel Wash-Down System:</b>		
Cleaning cycle not activated by "stop" button on control cabinet		
Exhaust / supply fans not stopped by "stop" button on control panel		
Exhaust / supply fans not activated by the start button on control panel		
Operating lights/light covers were broken/inop		
Water not a min 40 psi at the control panel pressure gauge (-.1)		
Water not 160-180 F control panel temperature gauge (-.1)		
Inside of the control panel required cleaning and preservation		
<b>Control Panel Timer and Pressure/Temperature Gauge:</b>		
Injector timer was inop (-.1)		
Timer was incorrectly set at ___ minutes vice required 3 to 5 minutes		
Pressure/temperature gauge was missing/broken/inop (-.1)		
Pressure portion of control gauge was out of calibration		
Temperature portion of the control gauge was out of calibration		
<b>Control Panel Pump/Tank:</b>		
Tank not filled adequately or filled with improper solution		
Solution tank foot valve was not clean, free of debris, clogs and scum		
Tank foot valve was damaged or missing		
Solution tank was missing (-.1)		
Pump failed to pump any detergent solution (-.1)		
<b>Remote Fire Toggle Switch:</b>		
Remote fire toggle switch was not installed at each exit (-.2)		
Toggle switch failed to operate the damper baffles (-.1)		
Toggle switch failed to secure the exhaust ventilation (-.1)		
Switch cover release screw not readily accessible for opening/testing		
Toggle switch not readily accessible due to location/obstructions (-.1)		
Remote toggle switch/push button switch was not adequately labeled		
<b>Scores:</b>		

<b>GIH Hoods:</b>				
Maintenance of nozzles / baffles was impeded due to the canopy top being inaccessible				
Air velocity measured at the throat of hood was not: (standard - 1000 fpm avg,) or (custom - 650 fpm avg) (-.1)				
GIH system Not cleaned daily evidenced by grease build-up (-.1)				
Nozzle maint not performed as evidenced by unsat spray pattern (-.1)				
Wash down leaked onto electrically operated equipment (-.2)				
Water ejected from nozzles was not 160F - 180 deg F. Actual temps were: (-.1)				
Wash down system leaked onto electrical equipment (-.2)				
<b>GIH Hood, Installation/Types:</b>				
GIH with detailing doors was not installed over each steam kettle, oven, griddle, deep fat fryer and range (-.2)				
Each GIH was not equipped with a semi-automatic hot water detergent cleaning system (-.2)				
GIH system servicing the galley was not dedicated only to galley equipment				
GIH serving an oven did not have a minimum deck clearance of 6 feet				
Convection oven vent was not ducted to allow vapors and flames to naturally flow to the intake capture area of the grease interceptor hood				
GIH installed over the griddle was not a pass over model with an overall shelf height of 54" from the deck to the top of the shelf				
<b>GIH Hood, Damper/Solenoid Switches:</b>				
Solenoid was not installed in the duct of each exhaust terminal (-.2)				
GIH fire-damper holding solenoid malfunctioned (-.2)				
Reset handle on the damper control was not accessible				
Damper baffle did not seal completely when in the shut position				
<b>GIH Hood, Drain System:</b>				
Trough was not provided with a drain connection of at least 1-1/2" dia				
Did not drain through an air gap at least twice the dia of the drain pipe				
Drain was not provided with 6" high coamed deck drain				
Deck drain overflowed when wash down system was activated				
<b>GIH Hood, Fail-Safe:</b>				
Fail-Safe switch was not installed in transition piece at the exhaust duct of each GIH (-.2)				
Fail-Safe switch was inaccessible for testing and maintenance				
Fail-Safe switch was not within calibration periodicity (annual) (-.2)				
<b>Scores:</b>				

**Kettle (Electric/Steam), Cover/Drain** (-.03)

Unit was inoperative	(-.75)				
<b>Stationary kettle cover did not have a counter balance &amp; latch back device</b>					
Stationary kettle cover was not fitted w/handle secured to lid by continuous weld					
Stationary kettle lid handle not provided with a lifting wire rope					
Stationary kettle was not provided with a hinged cover					
Table mounted kettle not provided with a stainless steel wire or perforated basket sized for insertion in the kettle					
Tilting, table mounted, kettle not provided w/removable single piece cover					
Kettle draw off valve could not be disassembled for cleaning without the use of tools					
<b>Kettle valve hand wheel / bar handle was not insulated (sanitation or burn hazard)</b>					
Kettle not located at least 4' from DFF, griddles/ranges, or other equipment having external cooking surfaces					
Watertight corrosion-resistant coaming was not installed on the deck around equipment on those sides not bounded by bulkheads					
Coaming did not extend at least 6" beyond the outer-most boundary of the steam kettle spigots					
Valves were not identified and labeled (Steam Operated)					
Valve hand wheels were missing or damaged					
<b>Kettle (Electric/Steam), Faucet:</b>					
Faucets, (swing type) were not installed					
Stationary kettles, the faucet was not mounted such that the spout outlet would have a minimum 1 1/2 inch clearance above the top rim of the kettle					
<b>Kettle, Steam Jacketed, Insulation/Install:</b>					
Kettle pit area had piping installed w/o perforated cres or aluminum shielding					
Kettles not installed w/14" clearance from bottom of drain faucet to deck					
<b>Steam valves not readily accessible for operation w/o risk of being burned</b>	(-.1)				
<b>Pressure gauges, visible to the operator, not installed</b>	(-.1)				
Gauges were not properly labeled (purpose, use, and operating range)					
<b>Pressure gauges were inop, out of cal, or unreadable</b>					
Kettle bowls had deep paddle marks in the bowl					
<b>Kettle, Steam Jacketed, Relief Vlv/Hydro:</b>					
<b>Pressure relief valve not hydrostatically tested (45-55 psi)</b>	(-.1)				
Kettle relief valve was not fitted with a reversible lifting lever capable of being rotated 360 degrees without disturbing the valve setting					
Individual control valve leaked, preventing proper securing of kettle					
<b>No easily accessible "master" control vlv provided for all steam kettles (Steam Operated Kettles)</b>	(-.2)				
<b>Relief valve not fitted with a tail pipe to discharge in safe direction</b>					
<b>Relief valve was not fitted with 18" brass pull chain w/finger pull ring or suitable remote operating mechanism</b>	(-.1)				
<b>There was a stop valve between the equipment and the relief</b>					

<b>discharge</b>	(-.1)				
Steam or steam condensate leaks existed					
<b>Kettle, Electric, Operation:</b>					
Written operating procedures and safety precautions were not provided at each kettle					
Kettle indicating lights were missing or inop					
Min/max marks for fill water were not provided on the gauge glass					
Sight glass was opaque/unreadable					
Kettle had a low water light instead of a gauge glass					
Procedure to add water to kettles was not provided					
Kettle was not equipped to accommodate water being added					
No piping in place to accommodate filling the kettle if it was so equipped (filling through safety valve is not an adequate method)					
No procedure was provided that showed how to determine proper operation of the level indicator					
Kettles were not provided with individual pressure gauges for each steam jacketed kettle					
Gauge label plates were inadequate or missing on installed equipment (indicating purpose, use and operating range)					
<b>Pressure gauge was inop or out of cal</b>	(-.1)				
<b>Scores:</b>					

<b>Oven</b>		(-.05)	
Unit was inoperative	(-.75)		
Control thermostat was out of cal, Set at 350F Actual temps were ____	(-.1)		
Operating and Safety instructions were not posted			
<b>Oven, Blower:</b>			
Blower did not stop when the doors were opened	(-.1)		
Blower blades or baffles were not routinely cleaned			
Blower did not restart when the doors were closed			
Blower did not operate at both high and low speed selections			
<b>Oven, Doors:</b>			
Side opening door "mirror" open/close feature was misadjusted or not functioning allowing doors to swing freely	(-.1)		
Vertical door latch back devices were missing/inop	(-.1)		
Vertical door closing latches malfunctioned or were missing	(-.1)		
Door handles were missing thermal insulation grips			
Side opening oven door hinges or pivots were noticeably worn			
Bottom hinged oven door counter balance/stop malfunctioned	(-.1)		
Heat resisting viewing windows were cracked or obscured			
<b>Oven, External Configuration:</b>			
Oven was not mounted on 8" min height legs			
Manufacturers name plate data ID was missing			
Indicating lights were missing or inop			
5 hour timer was inop/or did not keep proper time			
Temperature control knobs were incorrectly indexed (200f-450f min), obscured or missing			
<b>Oven, Internal Configuration:</b>			
Interior was not fitted with removable oven liner panels			
A protective device was not provided to prevent raised roasting pan handles from striking the convection oven moving blower blades			
Oven did not have a full complement of 5 racks per oven cavity			
Oven was not provided with an auxiliary oven thermometer			
Oven interior light was inop/missing			
Oven had no interior light or fan installed			
<b>Scores:</b>			

<b>Griddle, Electric</b>		(-.05)	
Unit was inoperative	(-.75)		
Grease was running down the griddle electric supply cord			
Range guard to prevent cookware sliding off was missing/damaged			
Wires were hanging down into the grease collecting tray cavity	(-.1)		
Wires were laying on metal structural surfaces	(-.1)		
Wires were hanging down below the grill structure	(-.1)		
Grease tray was warped, bent, missing handle, difficult to withdraw			
Drawer slot/element cavity had an inordinate accumulation of grease/carbon or other combustible material			
Control knobs were missing or incorrect type			
Indicator lights were inop			
Grill surface was pitted/gouged			
Thermostat was out of cal. Actual temps ranged from ____ to ____	(-.1)		
Griddle not installed with top surfaces 36" above the finished deck			
Permanently mounted equipment was not permanently hardwired			
Hardwired equipment was not permanently mounted			
Faucet or condensate drain was located over cooking surface	(-.1)		
Operating and Safety instructions were not posted			
<b>Scores:</b>			

<b>Ice Machine, Bulk</b>		(-.05)	
Unit was inoperative	(-.75)		
Facilities were not provided in the general mess			
Facilities not capable of furnishing 1.25 pounds of ice/man/day	(-.1)		
Ice reservoir had perforations allowing dirt and debris to contaminate the ice	(-.1)		
Drains did not discharge through an air gap			
<b>Scores:</b>			

<b>Ice Machine, Self-Serv</b>		(-.05)	
Unit was inoperative	(-.75)		
Equipment not capable of furnishing 3 oz of ice/ patron/ meal	(-.1)		
Ice reservoir had perforations allowing dirt/debris to contaminate the ice	(-.1)		
Equipment was not provided in the general mess			
Drains did not discharge through an air gap			
<b>Scores:</b>			

<b>Pressure Cooker</b>					
Unit was inoperative	(-.05)				
Pressure relief valve not easily accessible for tripping due to; being obstructed; not rigged with a finger pull ring of sufficient length	(-.75)				
Stop valve between the equipment being protected and the relief discharge	(-.1)				
Discharge piping not located to not damage equipment or personnel					
Steam or steam condensate leaks existed					
Steam outlet did not discharge in a safe direction through a tailpipe					
Door gasket leaked					
Chamber bottom was scaled and pitted					
Indicator light was missing or inop					
Pressure gauge was out of cal or inop	(-.1)				
Gauge label plates inadequate/missing (purpose/use/allowed op range)					
Drains did not discharge through an air gap					
Valves were not identified with label plates					
Hand wheels were missing or damaged					
<b>Scores:</b>					

<b>Steam Table</b>					
Unit was inoperative	(-.05)				
Multiple well single tank steam table not provided with adequate baffling allowing free surface action to splash operator while underway	(-.75)				
Drain line strainers were missing in ___ of ___ compartments	(-.1)				
Electric hot food well indicating lights were missing or inop					
Electric hot food well control knobs were missing or obscured					
Canopy hood not installed over the <u>steam operated</u> hot food well table (Steam Operated Tables Only)	(-.1)				
Canopy hood did not have a 1" gutter around the inside periphery or other means of collecting condensate. (Steam Operated Tables Only)					
Canopy hood did not drain through a drain pipe to the nearest deck drain. (Steam Operated Steam Tables Only)					
Drain did not discharge through an air gap to the waste drain system					
Canopy hood exhaust vent did not have a wire mesh intake screen					
Canopy hood vent wire mesh intake not free of grease, lint, condensation					
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
Hot food well temperatures were unsat (160F) in ___ of ___ wells	(-.1)				
<b>Scores:</b>					

<b>Food Cutter (Buffalo Machine)</b>					
Unit was inoperative	(-.05)				
Not equipped with a functioning safety switch to prevent operation of the machine when the cover was raised	(-.75)				
Cutting knives were not protected by a knife guard connected to a functioning safety interlock	(-.25)				
Chopper did not have a name-data plate affixed					
Food ram was missing or not in use					
Accessory drive cap was missing					
Cutting blade was dull/nicked					
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
Standard operating/safety placard was not installed					
<b>Scores:</b>					

<b>Ice Cream Machine</b>					
Unit was inoperative	(-.05)				
Access covers were impeded from opening fully / internal plastic drip tray could not be removed due to proximity of interference	(-.75)				
Product well was not protected with a lid or lid gasket	(-.1)				
Lid knob / batter bar retention cover thumbscrew was missing					
Removable drip tray was missing					
Dispenser pump seal leaked past unduly filling the cabinet with mix residue					
Machine failed to harden the ice cream sufficiently for serving					
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
Standard placard was not installed: 224-7300 ice cream machine					
<b>Scores:</b>					

<b>Meat Slicer</b>					
Unit was inoperative	(-.05)				
Blade sharpener was missing, not provided or incomplete	(-.75)				
On-off switch not interlocked req carriage to be in home position					
On-off switch was not shielded	(-.1)				
Blade was dull/nicked					
Automatic feed mechanism was inop					
Blade guard not interlocked to prevent operation with blade cover removed	(-.1)				
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
<b>Scores:</b>					

**Meat Tenderizer**

(-.05)

Unit was inoperative				
Ran/Started with the blade guard raised/removed	(-.25)			
Not supplied w/cleaning tool to remove excess meat from the blades				
Manufacturer's id plate that includes name, trade name or trademark, model or serial nr was not affixed				
Permanently mounted equipment was not permanently hardwired				
Hardwired equipment was not permanently mounted	(-.25)			
<b>Scores:</b>				

**Milk Dispenser**

(-.05)

Unit was inoperative	(-.75)			
Door was misaligned or warped				
Door gasket was deteriorated, crushed, or missing				
Door latch was misadjusted or broken				
Door hinges were worn				
Temperature was not (32F-41F), actual temp was: _____	(-.1)			
2" non mercury thermometer on face of cabinet, one per compartment				
Installed gauge face plate was not marked with allowable temp range				
Installed thermometer was damaged/inop/out of cal	(-.1)			
Secondary thermometer was not provided				
Secondary thermometer was broken/inop/out of cal				
Inside surface of had 1/4" of frost accumulation				
Air-cooled condensers, condenser filters and fans not cleaned				
Permanently mounted equipment was not permanently hardwired				
Hardwired equipment was not permanently mounted	(-.25)			
<b>Scores:</b>				

**Vegetable Peeler**

(-.05)

Unit was inoperative	(-.75)			
Effluent did not discharge into a gravity drain				
Drain was not at least 3", but no smaller than the connection on the machine				
Man-hooks or other tools not provided to remove the abrasive plate				
Rotating abrasive plate was stuck in place				
Abrasive surfaces of the vegetable peeler were deteriorated				
Watertight corrosion-resistant steel pan and coaming (at least 0.125 inches thick) was not installed on the deck around equipment on those sides not bounded by bulkheads				
Food service equip was not mounted on steel pads inside the wet deck area				
Permanently mounted equipment was not permanently hardwired				
Hardwired equipment was not permanently mounted	(-.25)			
Standard operating/safety instructions were not installed:				
<b>Scores:</b>				

**Mixer**

(-.05)

Unit was inoperative	(-.75)			
Mixer did not stop when the hood cover was removed	(-.1)			
Mixer started with the hood cover removed	(-.1)			
Speed selector moved from the selected setting during operation				
Variable speed mixer was not equipped with a speed selector interlock				
Attachment contacted the bowl when it was raised fully				
Timer (if installed) malfunctioned				
Dresser top was inadequately reinforced				
Mixer head leaked oil into the mixer bowl				
Indicating lights were inop				
Permanently mounted equipment was not permanently hardwired				
Hardwired equipment was not permanently mounted	(-.25)			
Standard operating/safety instructions were not installed				
Mixer accessory drive safety cap was missing				
<b>Mixer, Bowl Locks:</b>				
Bowl locks were				
Reducer ring bowl locks were frozen/missing/damaged				
<b>Mixer, Lubrication Chart &amp; Inventory:</b>				
Corrosion resisting metal lubrication chart not provided				
Min. two mixing bowls w/ 3 mounting lugs and two handles were not provided with each size mixing machine (size 12 which at least one bowl)				
Batter beater, sweet dough beater, dough hook, pastry knife, wing whip, & wire whip attachment were not provided for each machine				
<b>Scores:</b>				

**Proofer**

(-.05)

Unit was inoperative	(-.75)			
Proofer would not maintain 95F to 98F w/ relative humidity of 80% to 85%				
(Steam operated models) steam pressure could not be regulated to 35 psi or less or IAW manufacturer's recommendations				
Proofer was not provided with a petcock controlled drain				
Proofer drain petcock was not located at the lowest point in the proofer				
Temperature gauge was not provided/calibrated	(-.1)			
Pressure gauge was not provided/calibrated				
Proofer was being used for purposes other than designed				
<b>Scores:</b>				

**Oven, Microwave**

(-.05)

Unit was inoperative	(-.75)				
Oven would operate while the doors were open	(-.1)				
Door seal was cracked, distorted, misaligned or coated with debris					
Air intake filter was not routinely cleaned					
Cavity lights did not function					
Timer did not keep time					
Cooling air inlet filter was not readily accessible for removal					
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
<b>Sign, Oven, Microwave,</b>					
Oven did not have the required warning markings and instructions: "Precautions for safe use to avoid possible exposure to excessive microwave energy: - Do not attempt to operate this oven with object caught in door; door that does not close properly; damaged door, hinges, latch, or sealing surface." - Caution do not operate heating cycle when oven is empty."					
Microwave ovens w/bottom opening door did not have the following: "Door must not be used as a shelf."					
<b>Scores:</b>					

**Bread Slicer**

(-.05)

Unit was inoperative	(-.75)				
Slicer did not have 24" of clear area on each side of the dresser					
Dresser top was inadequately reinforced					
("Berkel") automatic feed-blade motor interlock malfunctioned	(-.1)				
("Oliver model 74") had no blade guard interlock provided	(-.1)				
Standard operating/safety instructions were not installed					
Hardwired equipment was not permanently mounted	(-.25)				
<b>Scores:</b>					

**Toaster**

(-.05)

Unit was inoperative	(-.75)				
Rotary toaster conveyor chain depression greater than 3/4" or less than 1/2"					
Crumb collection area was dirty with excessive crumb accumulation					
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
<b>Scores:</b>					

**Beverage Stand/Dispensers**

(-.05)

Space was not allocated in the Messroom for a beverage stand	(-.25)				
Did not have space under each beverage service stand provided with cress shelving spaced for the stowage of condiments					
Did not have shelves ribbed with cress flat bars as required to retain condiments against ship motion					
Did not have a top provided with continuous spillage trap configured to catch the spillage from all dispensing equipment					
Front of stands were not provided with hinged doors					
Length of stands was inadequate to accommodate the quantity of equipment indicated on the arrangement drawing with a 4" to 6" min clearance between and under the equipment for cleaning					
Service stand tops were not reinforced and capable of supporting selected equipment weighing more than 150lb/ft2					
Dispensers were not provided for dishes, bowls, trays, cups, glasses, and silverware with a capacity equal to 65% of total accommodations					
Dish, tray and bowl dispensers were not located adjacent to the serving line on the approach side of the serving counter					
Cup, glass and silverware dispensers were not located at the exit end of the serving counter or adjacent to the beverage stand					
<b>Scores:</b>					

**Coffee Pot**

(-.05)

Unit was inoperative	(-.75)				
Coffee warmer/maker had ___ of ___ pot retainer rings missing	(-.1)				
Permanently mounted equipment was not permanently hardwired					
Hardwired equipment was not permanently mounted	(-.25)				
<b>Scores:</b>					

**Can Opener**

Dresser sanitary edge was violated by cutting a mount for can opener base					
Can opener cutter head was not readily removable for sanitizing					
No non-portable/mounted can opener was provided					

**Clock**

Clock was not prominently located in the messing/food preparation area					
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**High Pressure Washer**

Mobile high pressure washer (NSN 7320-01-160-1578 or equal) not provided					
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### Serving Line, Equipment/Placement

Serving lines/salad/buffet bars were not provided with a transparent angled non-shattering plastic Sneeze Guard				
Sneeze guard was worn/cracked				
Serving line tray slides were not installed at dresser height				
Tray slides not constructed of 3-4 rails of 18 gage corrosion resistant tubing				
Tray slides were worn, deteriorated, or in poor condition				
Steel roller curtain enclosure was not provided for the length of serving line				
Roller curtain enclosure was worn, deteriorated, or in poor condition				
Serving line was not arranged so that hot food would be placed last				
Menu board not provided at the head of serving line (Crew/CPO)				

### Messroom Design

Crew mess, CPO, Wardroom were not provided with TV monitors				
Ships entertainment speakers were not installed in Wardroom, Mess cook Messroom, Lounges, CPO, crew and troop messing spaces				
Dining facilities were not designed to support recreation (including movies) and training, as well as their primary dining function				
Messroom was not screened from the serving line by means of decorative planters, screens, or partitions				
Bulkheads enclosing the messing space not solid for the full deck height				
(Where space permits) salad, desert, beverage bar not set apart from serving line				

### Messroom, Seats, Crew

Messroom did not have enough mess seats and tables to seat 30% of total accommodations at any single seating (14% for aircraft carriers) ___ Seats provided, ___ seats required				
Back to back clearance between diners seated at adjacent tables or between the backs of seated diners and adjacent bulkheads was less than 27"				

### Messroom, Seats, Officer/CPO

On amphibious ships, the number of mess seats in Officer and CPO dining facilities shall be, at least, 80 percent of the accommodations for the ships company or 40 percent of the combined ships company and troop element accommodations, whichever is larger, with the respective dining spaces				
On aircraft carriers, officer and CPO dining seats shall be provided for 40% of accommodations in their respective dining facilities (in addition to flag/co messes)				
A separate wardroom pantry shall be provided on the ship (except Frigates, Mine Warfare ships, Patrol Combatants, Salvage ships, tugs, submarine rescue ships)				
On surface ships (other than amphibious ships or carriers) the number of officer and CPO mess seats, in their respective dining facilities, was not provided as a minimum, as specified in the table. ----- number of accommodations      mess seats required ----- 0-20                                      80% x n 21-50                                      16 plus 70% x (n-20) 51 or more                                37 plus 60% x (n-50) n=number of accommodations ___ Seats required, ___ seats provided				

### \*Self Service Laundry

(-.05)

Unit was inoperative	(-.75)			
* Unauthorized self service laundry units were installed. (Stackable units are not authorized for shipboard use)				
Installed in unauthorized spaces. (i.e. sanitary space)				
Required electrical, plumbing, and ventilation connections were not installed as required.				
Unit not attached to foundation or otherwise restrained from shock and ship's motion.	(-.25)			
Lint filters or traps were not installed.				
Provisions not made for the secondary lint filter to be discharged to the atmosphere above the main deck.				
Secondary lint filter duct routed to compartment exhaust duct.				
Secondary lint filter duct exhausted to compartment.	(-.10)			
Dryer electrical ground was disconnected.	(-.10)			
Unit was not hardwired.				
Hardwired equipment was not permanently mounted	(-.25)			
<b>Scores:</b>				

**Disbursing Office**

(-.05)

Capacity, numbers of containers were inadequate to safeguard currency, valuables, checks, signature plates, public vouchers, and other records				
Number of entry ways via doors/other potential accesses was not kept to a minimum and constructed to afford reasonable assurance against forced entry (sheet metal, security screen and bars utilized where necessary)				
Vulnerable exterior areas were not provided with night time light capability				
Dial of safekeeping container was not shielded (dust cover, card board disk)				
Working area was not segregated from customer by a counter where possible, marked with "authorized personnel only" at the access				
Port hole, 4" in diameter not provided in the disbursing office door (-.1)				
Battle Lanterns were not installed to illuminate safes containing government funds (-.1)				
Safe/vault door greater than 24" diagonal was not equipped with a permanently installed hold open device (latch back) (-.25)				
<b>ATM Machines</b>				
Battle lanterns not installed to illuminate ATMs in case of loss of lighting (-.1)				
<b>Scores:</b>				

**Post Office**

(-.05)

Separate Post Office with secure storage for mail and parcel post was not provided for units with more than 149 accommodations				
Ship, whose mission required the transfer of mail and parcel post to other fleet units, was not provided adequate secure postal storage				
Letter collection boxes were not installed in messing areas, crew lounges, berthing areas, etc (one for each 200 crew or portion thereof)				
Port hole, 4" in diameter not provided in the disbursing office door (-.1)				
Door to each safe was not illuminated by a relay operated battle lantern (-.1)				
Adequate postal scales were not provided				
Scale was not calibrated (annual)				
Means of securing the door from the inside (deadbolt/bar lock) not provided				
Dial of safe was not shielded (dust cover, card board disk)				
Safe/vault door greater than 24" diagonal was not equipped with a permanently installed hold open device (latch back) (-.25)				
<b>Scores:</b>				

**Storeroom, Food Service, Refrigerated Stores: (-.03)**

Unit was inoperative	(-.75)			
Freeze box would not maintain <0 deg F, Temp was ____	(-.25)			
Chill box would not maintain 33 to 36 deg F Temp was ____	(-.25)			
Deck drain was not installed in an adjacent passageway/compartament				
Frost/Ice buildup was Light/ Moderate/ Heavy	(-.05, .1, .2)			
Material was stowed at a height greater than 6 ft				
Material not stowed with adequate spacing to facilitate air circulation				
<b>Condition:</b>				
Light guards were missing or dangling from overhead				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Space was not free of personal gear				
Storerooms were ill-preserved				
Deck floor plates was fouled with water, oil and trash	(-.1)			
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Emergency access to DC fittings was impeded				
Self-contained dehumidifiers not supplied in unventilated compartments that were subject to excessive humidity				
Paint / anti-sweat coating not used to prevent cold surface sweating				
<b>Deck Grating/Stowage Aids:</b>				
<b>Grating was warped, poorly fitted/loose, gapped</b>				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Deck grating/overhead grating not installed				
Not fitted with telescopic tube battens, fixed battens				
Stowage aids not installed athwartship to min effect of ships rolling				
Stowage aids not installed to best use the available space				
Where bins, racks and shelving extend to over 7" above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers were not portable or omitted to permit access to the manhole				
Front of lower shelves, bins, racks were not stiffened to prevent damage from climbing to upper bins or shelves				
Bins, racks, shelves were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, shock retainers were missing				
Drawers were stuck, bent, missing; latches and handles missing				
<b>Door:</b>				
Door not provided w/hold-open, self-falling hook	(-.1)			
Door hold-open, self-falling hook latch was inop	(-.1)			
<b>Door emergency release handle malfunctioned</b>	<b>(-.25)</b>			
Internal instructions for emergency release operation on or under latch				
Not equipped w/internal switch and external red emergency light/alarm				
Door lock/latch was inadequate/inop	(-.1)			
Door gasket damaged, dirty, crushed, mis-aligned, missing	(-.1)			
Door hinges were worn, mis-aligned	(-.1)			

<b>Lighting:</b>				
Amber light outside space indicating lights were energized was not installed/inop				
Amber light indicating lights were energized not labeled				
Amber light outside space indicating heating cable was energized was not installed/inop				
Amber light indicating heating cable was energized was not labeled				
Control switch for lights not installed inside the space beside door				
Relay lantern over the access door inside was not installed/inop				
<b>Material Stowage:</b>				
Material was stowed on top of bins, on angle irons, on deck, in bilges or otherwise stowed improperly	(-.1)			
Excessive use of white line to secure material was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", i.e. each box resting on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Dunnage was not used to spread the weight of the items stowed				
Material was stowed such that it might shift into a light guard				
End use material was stored with accountable material				
<b>Stowage Battens:</b>				
Telescopic tube battens and deck grating were not secured				
Fixed battens were not always welded to each frame or stiffener space				
Metal joiner bulkheads not have fixed/portable, angle/channel battens				
Fixed/portable battens not installed to provide access to manholes				
Ends of battens were not closed				
<b>Waste Drain Line:</b>				
Waste (CHT) valve or line was located in a food storeroom	(-.1)			
<b>Scores:</b>				

**Storeroom, Food Service, Dry Stores:**

(-.03)

<b>Condition:</b>				
Light guards were missing or dangling from overhead				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Space was not free of personal gear				
Storerooms were ill-preserved				
Deck floor plates was fouled with water, oil and trash (-.1)				
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Emergency access to DC fittings was impeded				
Self-contained dehumidifiers not supplied in unventilated compartments that were subject to excessive humidity				
Paint / anti-sweat coating not used to prevent cold surface sweating				
<b>Deck Grate/Stowage Aids:</b>				
Grating was warped, poorly fitted/loose, gapped				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Deck grating/overhead grating not installed				
Not fitted with telescopic tube battens, fixed battens				
Stowage aids not installed athwartship to min effect of ships rolling				
Stowage aids not installed to best use the available space				
Where bins, racks and shelving extend to over 7" above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers were not portable or omitted to permit access to the manhole				
Front of lower shelves, bins, racks were not stiffened to prevent damage from climbing to upper bins or shelves				
Bins, racks, shelves were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, shock retainers were missing				
Drawers were stuck, bent, missing; latches and handles missing				
<b>Material Stowage:</b>				
Material was stowed on top of bins, on angle irons, on deck, in bilges or otherwise stowed improperly (-.1)				
Excessive use of white line to secure material was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", i.e. each box resting on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Dunnage was not used to spread the weight of the items stowed				
Material was stowed such that it might shift into a light guard				
End use material was stored with accountable material				
<b>Stowage Battens:</b>				
Telescopic tube battens and deck grating were not secured				
Fixed battens were not always welded to each frame or stiffener space				
Metal joiner bulkheads not have fixed/portable, angle/channel battens				
Fixed/portable battens not installed to provide access to manholes				
Ends of battens were not closed				

**Storeroom, Food Service, Dry, Waste Drain Line:**

Waste (CHT) valve or line was located in a food storeroom (-.1)

**Scores:**


**Storeroom, General Stores:**

(-.03)

Mattresses were not stowed in a storeroom protected by a sprinkler system				
<b>Storeroom, General Stores, Condition:</b>				
Light guards were missing or dangling				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Storerooms were not free of personal gear (unless auth in writing by CO)				
Storerooms were ill-preserved (decks, bulkheads, overheads)				
Under the deck floor plates was fouled with water, oil and trash				
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Expanded metal bulkheads were not installed around hatchways, ladders, or passages which provide access to other storerooms or cargo spaces				
Emergency access to dc fittings equipment was impeded				
Unventilated compartments that were subject to excessive humidity, self contained mechanical dehumidifiers were not supplied				
Vermiculite paint or anti-sweat coating not used to prevent cold surface (non-piping) sweating				
<b>Storeroom, General Stores, Deck Grate/Stowage Aids:</b>				
Deck grating exhibited one or more of the following: warped with edges sticking up, poorly fitted or loose, not positioned with cleats or coaming, positioned with gaps between sections which presented a personnel trip hazard				
Deck floor plates were not easily removed and replaced for routine inspection and cleaning (screw stripped or missing, painted in place)				
Where the slope or surface of compartment was not suitable for walking or did not permit the proper base for stable storage of bulk stores, stiffened portable plates are not fitted to form flats				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Bulk refrigerated stowage did not have deck grating/overhead grating				
Bulk stowage was not fitted with telescopic tube, fixed, and deck grating storage system (-.1)				
Stowage aids not installed in athwartship rows to min affect by ships rolling				
Stowage aids not installed to use the available space to the best advantage				
Where bins, racks and shelving extend to over 7 ft above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers of stowage were not portable or omitted to permit ready access to the manhole				
Where shelving, bins or bookcase were located over a counter, minimum clearance is not at least 18" above the counter				
Front flange of lower shelves of bins, racks, drawer shelf units, and shelving were not stiffened, as necessary, to prevent damage from				

men climbing to upper bins or shelves				
Stiffened perforated sheet metal not used where necessary to provide air circulation or reduce weight				
Expanded metal was used for shelving				
Bins, racks, drawer shelf units were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, vertical shock retainers were missing				
Drawers were stuck, bent, missing, and had latches and handles missing				
<b>Storeroom, General Stores, Material Stowage:</b>				
Material was stowed on stringers, on top of bins, on angle irons, on deck in bilges or voids or not otherwise stowed properly with storage aids (-.1)				
Excessive use of white line to secure material/fixtures was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", that is, each box shall rest on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Dunnage was not used as necessary to spread the weight of the items stowed				
Dunnage was not used between boxes				
Material was stowed close to or stowed so it might shift into a light guard				
Material was stowed on deck (-.1)				
Material piled, cluttered, or poorly stowed, stowed on top of bins, etc. (-.1)				
End use material was stored in the same storeroom as accountable material				
<b>Storeroom, General Stores, Stowage Battens:</b>				
Fixed battens were not fitted on portions of shell plating framing or structural bulkheads				
Bulk storage telescopic tube battens and deck grating was not anchored to prevent shifting of stores				
Fixed battens were not installed horizontally along vertical framing or vertically along horizontal framing				
Fixed battens were not always welded to each frame or stiffener space				
Where battens were fitted to the smooth side of the bulkheads, or directly to shell plating, welded pipe brackets were not provided				
Bulk stowages with metal joiner bulkheads did not have fixed or portable, angle or channel battens installed to protect them				
Fixed or portable battens were not installed as necessary to provide access to manholes or operating gear				
Bulk stowage areas which had parts of their boundaries undefined by bulkheads are not set off by fixed or portable angle or channel battens similar to navships 804-4563103 installed on 12" centers				
Ends of battens were not closed				
Bulk refrigerated stowage did not have zinc coated steel or aluminum fixed battens/telescopic fixed tube battens (fixed battens shall be provided only along bulkhead areas not covered by cooling coils)				
<b>Scores:</b>				

<b>Storeroom, General Stores, Aviation:</b>				
Sprinkling system was not installed in each aviation tire strm (-.1)				
Racks for storing aviation tires vertically not provided (-.1)				
Canned engine storeroom not fitted w/adequate flush tie down fittings				
Strm was not fitted with a portable dry chemical extinguisher (-.1)				
Flight clothing storeroom had inadequate security (-.1)				
<b>Storeroom, General Stores, Subsafe Material:</b>				
Material was not segregated adequately (-.1)				
Material not being maintained in a separate storage area				
Access to controlled material stowage was not controlled (-.1)				
Controlled material storage areas were not clearly marked				
Controlled material storage areas were not clean and dry				
Controlled material storage space was inadequate				
Insufficient number of shelves/bins to segregate items by lot and size				
<b>Scores:</b>				

**Storeroom, Retail Operations: (-.03)**

Vented dry cleaning storeroom for fluid storage or other dry cleaning supplies was not provided or was inadequate (100% type 's' bins)				
Laundry Cost of Operations storeroom was not provided or was inadequate (20% type 'b' bins and 80% bulk stowage)				
Ship store storeroom was not provided or was inadequate (20% type 'b' bins/50% type 'k' racks/30% bulk stowage)				
Stowed items were exposed to extremes of temperature, humidity, or lack of air circulation (over 70 f, under 32 f, over 60% humidity under 40% humidity, stowed in "void" or stowed in solid pack")				
Group III locker / separate walk-in cage not provided in a flammable liquid storeroom				
NAVSEA approved flammable locker was not provided in the S-3 bulk storeroom				
<b>Storeroom, Retail Operations, Condition:</b>				
Light guards were missing or dangling				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Storerooms were not free of personal gear (unless auth in writing by Commanding Officer)				
Storerooms were ill-preserved (decks, bulkheads, overheads)				
The deck under the floor plates was fouled with water, oil and trash				
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Expanded metal bulkheads were not installed around hatchways, ladders, or passages which provide access to other storerooms or cargo spaces				
Emergency access to DC fittings or equipment was impeded				
Unventilated compartments that were subject to excessive humidity, were not supplied with self contained mechanical dehumidifiers				
Paint / anti-sweat coating not used to prevent cold surface sweating				
<b>Storeroom, Retail Operations, Deck Grate/Stowage Aids:</b>				
Deck grating was warped with edges sticking up, poorly fitted/loose, positioned with gaps between sections				
Deck floor plates were not easily removed and replaced for routine inspection and cleaning (screw stripped or missing, painted in place)				
Where the slope or surface of compartment was not suitable for walking or did not permit the proper base for stable storage of bulk stores, stiffened portable plates are not fitted to form flats				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Not fitted with telescopic tube, fixed, and deck grating storage system				
Stowage aids were not installed in athwartship rows to min affect by ships rolling				
Stowage aids were not installed to use the available space to the best advantage				
Where bins, racks and shelving extend to over 7 ft above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers of stowage were not portable or omitted to permit ready access to the manhole				

Where shelving, bins or bookcases were located over a counter, minimum clearance was not at least 18" above the counter				
Front flange of lower shelves of bins, racks, drawer shelf units, and shelving were not stiffened, as necessary, to prevent damage from men climbing to upper bins or shelves				
Expanded metal was used for shelving				
Bins, racks, drawer shelf units were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, vertical shock retainers were missing				
Drawers were stuck, bent, missing, and had latches and handles missing				
<b>Storeroom, Retail Operations, Material Stowage:</b>				
Material was stowed on stringers, on top of bins, on angle irons, on deck in bilges or voids or not otherwise stowed properly				
Excessive use of white line to secure material/fixtures was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", that is, each box shall rest on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Dunnage was not used as necessary to spread the weight of the items stowed				
Material was stowed close to or so it might shift into a light guard				
Material was stowed directly onto deck				
End use material was stored in the same storeroom as accountable material				
<b>Storeroom, Retail Operations, Stowage Battens:</b>				
Telescopic tube battens/deck grating not anchored to prevent shifting				
Fixed battens were not installed horizontally along vertical framing or vertically along horizontal framing				
Where battens were fitted to the smooth side of the bulkheads, or directly to shell plating, welded pipe brackets were not provided				
Fixed/portable battens not installed to provide access to manholes/gear				
Ends of battens were not closed				
<b>Storeroom, Retail Operations, Security:</b>				
Hinge pins on group 3 spaces were not locked inside the space or otherwise protected from manipulation (tack welded when so authorized/fixed pin)				
"kick-out" panel of group 3 space joiner door susceptible to unauth entry				
Expanded metal enclosure for bulk storage had inadequate security (not adequately reinforced or the lock was attached to the expanded metal)				
Keyless combination padlock (nsn 5340-00-285-6523) was not used to secure group iii spaces				
(group 3) in addition to combination padlocks, a tubular deadbolt lock was not installed on primary accesses, door, and service windows				
<b>Scores:</b>				

<b>Storeroom, Cargo, Refrigerated Stores:</b>	(-.03)			
Unit was inoperative	(-.75)			
Freeze box would not maintain -5 to 0 F. actual temp was ____				
Chill box would not maintain 33 to 35 F actual temp was ____				
Cooling coil defrosting had not been performed as necessary				
Material was stowed at a height greater than 6 ft				
Material was not stowed with adequate spacing to facilitate circulation				
<b>Storeroom, Cargo, Refrigerated, Circuit 39MC:</b>				
Cargo control announcing system did not provide two-way transmission of orders and information between cargo control central and cargo handling spaces				
Intercom units were not provided in helo control station, cargo control central (or supply office in ship stores), troop ops and logistic center, and each cargo hold hatch cap for two-way communication with the pilot house and port and starboard bridge				
Intercom units were not provided in each hold				
Intercom units were not provided at the cargo control station, troop ops and logistics office, vehicle stowage area, and at each level of each cargo elevator (only ships with cargo elevators)				
<b>Storeroom, Cargo, Refrigerated, Condition:</b>				
Light guards were missing or dangling				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Storerooms were not free of personal gear (unless auth in writing by Commanding Officer)				
Storerooms were ill-preserved (decks, bulkheads, overheads)				
The deck under floor plates was fouled with water, oil or trash (-.1)				
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Bulkheads not installed around hatchways, ladders, or passages which provide access to other storerooms or cargo spaces				
Emergency access to DC fittings equipment was impeded				
Self-contained dehumidifiers not supplied in unventilated compartments that were subject to excessive humidity				
Paint / anti-sweat coating not used to prevent cold surface (non-piping) sweat				
<b>Storeroom, Cargo, Refrigerated, Deck Grate/Stowage Aids:</b>				
Grating was warped, poorly fitted/loose, had gaps between sections				
Deck floor plates not easily removed/replaced for inspection/cleaning				
Where the slope/surface not suitable for walking or not permit the proper base for stable storage, stiffened portable plates are not fitted to form flats				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Bulk refrigerated stowage did not have deck grating/overhead grating				
Bulk stowage was not fitted with telescopic tube battens, fixed battens, and overhead and deck grating storage system				
Stowage aids not installed in athwartship rows to min affect by ships rolling				

Stowage aids not installed to use the available space to the best advantage				
Where bins, racks and shelving extend to over 7" above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers of stowage were not portable or omitted to permit ready access to the manhole				
Where shelving, bins or bookcase were located over a counter, min clearance was not 18" above the counter				
Front of lower shelves, bins, racks were not stiffened, as necessary, to prevent damage from men climbing to upper bins or shelves				
Stiffened perforated sheet metal not used to provide air circ/reduce weight				
Expanded metal was used for shelving				
Bins, racks, drawer shelf units were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, vertical shock retainers were missing				
Drawers were stuck, bent, missing, and had latches and handles missing				
<b>Storeroom, Cargo, Refrigerated, Material Stowage:</b>				
Material was stowed on stringers, on top of bins, on angle irons, on decks, in bilges or voids or not otherwise stowed properly (-.1)				
Excessive use of white line to secure material/fixtures was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", that is, each box shall rest on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Material was stowed close to or stowed so it might shift into a light guard				
End use material was stored in the same storeroom as accountable material				
<b>Storeroom, Cargo, Refrigerated, Stowage Battens:</b>				
Fixed battens were not fitted structural bulkheads				
Telescopic tube battens and deck grating were not anchored				
Fixed battens not installed horizontally for vertical framing /vertical for horizontal Framing				
Fixed battens were not always welded to each frame or stiffener space				
Where battens were fitted to the smooth side of the bulkheads, or directly to shell plating, welded pipe brackets were not provided				
Fixed/portable battens not installed to provide access to manholes				
Ends of battens were not closed				
<b>Storeroom, Food Service, Refrigerated, Waste Drain Line:</b>				
Waste (CHT) valve, flange, or line was in a food storeroom (-.1)				
<b>Scores:</b>				

**Storeroom, Cargo, Dry Stores:**

(-.03)

Overhead sprinkler systems were not installed on each level				
Bulk stowage not outfitted w/heavy duty aluminum, portable tube battens				
Cargo space red light controls not provided to permit the number of lights turned on to be limited to the area in use				
Mattresses were not stowed in a storeroom protected by a sprinkler system				
<b>Storeroom, Cargo, Dry Stores, Condition:</b>				
Light guards were missing or dangling				
Light bulbs were missing/blown in storeroom				
Installed lighting was inadequate				
Storerooms were ill-preserved (decks, bulkheads, overheads)				
Under the deck floor plates was fouled with water, oil and trash				
Cross flooding ducts contained trash and debris				
Expanded metal closures were not adequate to prevent unauth entry				
Expanded metal bulkheads were not installed around hatchways, ladders, or passages which provide access to other storerooms or cargo spaces				
Emergency access to dc fittings equipment was impeded				
Unventilated compartments that were subject to excessive humidity, self contained mechanical dehumidifiers were not supplied				
Vermiculite paint/anti-sweat coating not used to stop cold surface sweating				
<b>Storeroom, Cargo, Dry Stores, Deck Grate/Stowage Aids:</b>				
Deck grating exhibited one or more of the following: warped with edges sticking up, poorly fitted or loose, not positioned with cleats or coaming, positioned w/ gaps between sections which presented a personnel trip hazard				
Deck floor plates were not easily removed and replaced for routine inspection and cleaning (screw stripped or missing, painted in place)				
Where the slope or surface of compartment was not suitable for walking or did not permit the proper base for stable storage of bulk stores, stiffened portable plates are not fitted to form flats				
Grating sections were not arranged for convenient removal				
Grating sections were not marked for location and easy identification				
No grating map/diagram was provided				
Bulk refrigerated stowage did not have deck grating/overhead grating				
Bulk stowage not fitted w/telescopic tube, fixed, & deck grating stowage system (-.1)				
Stowage aids not installed in athwartship rows to min affect by ships rolling				
Stowage aids not installed to use the available space to the best advantage				
Where bins, racks and shelving extend to over 7 ft above the deck, step brackets or sliding ladders were not provided				
Where stowage aids were located in way of manholes, the lower tiers of stowage were not portable or omitted to permit ready access to the manhole				
Where shelving, bins or bookcase were located over a counter, minimum clearance is not at least 18" above the counter				
Front flange of lower shelves of bins, racks, drawer shelf units, and				

shelving were not stiffened, as necessary, to prevent damage from men climbing to upper bins or shelves				
Stiffened perforated sheet metal not used where necessary to provide air circulation or reduce weight				
Expanded metal was used for shelving				
Bins, racks, drawer shelf units were not secured to the deck and overhead				
Gas cylinder collars, retaining nuts, vertical shock retainers were missing				
Drawers were stuck, bent, missing, and had latches and handles missing				
<b>Storeroom, Cargo, Dry Stores, Material Stowage:</b>				
Material was stowed on stringers, on top of bins, on angle irons, on deck in bilges or voids or not otherwise stowed properly with storage aids (-.1)				
Excessive use of white line to secure material/fixtures was evident				
When boxes of same size were stowed, every effort was not made to arrange the tiers as "bricks", that is, each box shall rest on two boxes				
Pallets were stacked without an intervening layer of dunnage				
Dunnage was not used as necessary to spread the weight of the items stowed				
Dunnage was not used between boxes				
Material was stowed close to or stowed so it might shift into a light guard				
Material was stowed on deck (-.1)				
Material piled, cluttered, or poorly stowed, stowed on top of bins, etc. (-.1)				
End use material was stored in the same storeroom as accountable material				
<b>Storeroom, Cargo, Dry Stores, Stowage Battens:</b>				
Fixed battens were not fitted on portions of shell plating framing or structural bulkheads				
Bulk storage telescopic tube battens and deck grating was not anchored to prevent shifting of stores				
Fixed battens were not installed horizontally along vertical framing or vertically along horizontal framing				
Fixed battens were not always welded to each frame or stiffener space				
Where battens were fitted to the smooth side of the bulkheads, or directly to shell plating, welded pipe brackets were not provided				
Bulk stowage with metal joiner bulkheads did not have fixed or portable, angle or channel battens installed to protect them				
Fixed or portable battens were not installed as necessary to provide access to manholes or operating gear				
Bulk stowage areas which had parts of their boundaries undefined by bulkheads are not set off by fixed or portable angle or channel battens similar to NAVSHIPS 804-4563103 installed on 12" centers				
Ends of battens were not closed				
Bulk refrigerated stowage did not have zinc coated steel or aluminum fixed battens/telescopic fixed tube battens (fixed battens shall be provided only along bulkhead areas not covered by cooling coils)				
<b>Scores:</b>				

