PLAINTIFF'S EXHIBIT
UC-1819

SANITATION

VENDING MACHINES INSPECTION

Building CAFETERIA Date 12-18-81

Inspected By Maria Gutierrez

Item(s) Vended CANDY, PASTRY, CHIPS, COFFEE, SODAS

		YES	NO	SEE COMMENT
A.	**Food, Consumer Containers Equipment Maintenance & Operations**			
1.	Food from approved source	✓		
2.	Food wholesome	✓		
3.	In clean protective containers	✓		
* 4.	Potentially hazardous food (milk, milk products, sandwiches)		✓	
5.	Machine parts which touch food clean	✓		
6.	Single service articles (cups) clean	✓		
B.	**Machine Location**			
1.	Clean and protected area	✓		
2.	Well lighted	✓		
3.	Space around it easy to clean	✓		
4.	Convenient to hand washing facilities	✓		
C.	**Exterior Construction and Maintenance**			
1.	Clean and easy to clean	✓		
2.	Food containers securely covered	✓		
3.	Screened ventilation louvers	✓		
4.	Dust-proof barrier between condenser unit and food storage	✓		
5.	Machine easy to move or on 6" legs	✓		
6.	Service connections grommeted or closed	✓		

BRE 0191

D. Interior Construction and Maintenance

		YES	NO	SEE COMMENT
1.	Clean and easy to clean	✓		
2.	Food-contact surfaces smooth and in good repair	✓		
3.	Food-contact surfaces of nontoxic material	✓		
4.	Food containers effectively covered	✓		
5.	Delivery chute clean	✓		
6.	Vending stage clean and self closing (door)	✓		(1)
7.	Drains working and clean	✓		
8.	Free of dust, insects, rodents and other contamination	✓		

E. Water Supply

1.	Safe & sanitary quality and from approved source *	✓		
2.	Piped under pressure to machine	✓		
3.	Water filter periodically cleaned or changed	✓		

F. Waste Disposal

1.	Trash and waste frequently removed	✓		
2.	Disposed in an approved manner	✓		
3.	Self-closing leak-proof, easily cleanable waste containers used	✓		
4.	Internal waste container clean	✓		
5.	Internal container has automatic shutoff to prevent overflow	✓		

* If answer to A4 is yes, refer to Sanitation Procedure reference B, Section V., A.5 through A.10.

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G. COMMENTS:

(1) DOOR ON COFFEE MACHINE OCCASIONALLY STICKS OPEN

Union Carbide trial exhibit UC-1819: Sanitation Inspection Checklists for the Cafeteria and Its Vending Machines (1… Published by AsbestosClaims.Law
ACL Doc 16886 · Page 3 of 6 **asbestosclaims.law/library/16886/3**

SANITATION INSPECTION

BUILDING NUMBER 224 (CAFETERIA)

AREA OF RESPONSIBILITY E.R.

INSPECTED BY Maria Gutierrez

DATE 12-18-81

	YES	NO	SEE COMMENT
HOUSEKEEPING WORK AREAS			
Floors dry	✓		
Floors clean	✓		
WASTE DISPOSAL			
Containers provided	✓		
Lid on containers for putrescible solids, or containers are emptied daily	✓		
Vermin controlled	✓		
POTABLE WATER SUPPLIED			
For washing person	✓		
Hot, if required in area	✓		
For personal service rooms	✓		
For drinking purposes	✓		
Drinking fountain is clean	✓		
Portable drinking water dispensers are sanitary	✓		
Ice handling is sanitary	✓		
Not Potable Water outlets labeled	NA		
TOILET FACILITIES			
Toilet facilities adequate	✓		
Privacy assured	✓		
Toilet paper and holder	✓		
Floors, walls, etc. made of easily cleaned material	✓		
Toilets are clean	✓		
Floor, walls, enclosures are clean	✓		
Urinals are clean	✓		
WASHING FACILITIES			
Lavatories supplied as required	✓		
Lavatories clean	✓		
Hot or tepid water supplied	✓		
Hand soap supplied	✓		
Towels supplied	✓		
Receptacle for used towels supplied	✓		

BRE 0194

SANITATION INSPECTION

EATING AND DRINKING AREAS	YES	NO	SEE COMMENT
Waste disposal containers supplied	✓		
Waste disposal containers are in sanitary condition	✓		
Food and beverages are stored and consumed outside of toilet rooms and areas exposed to toxic substances	✓		
Floors clean	✓		
Walls clean	✓		
Stove or oven clean	✓		
Cooking utensils clean	✓		
Cabinets clean	✓		
Utensil storage area clean	✓		
Refrigerator clean	✓		
Sink clean	✓		
Counter top clean	✓		
Hot and cold water supplied where food is prepared	✓		

Any items checked "NO" must be corrected and action taken to prevent recurrence.
Department head will report action taken to resolve problem to SHARE department.
All inspection reports will be summarized and sent to Ben Brown and Dr. Glenn.

COMMENTS: _____

BRE 0195

SANITATION INSPECTION

BRE 0190