

**QUARTERLY INSPECTION CHECKLIST FOR HANDLING OF  
REGULATED GARBAGE -- AIRPORT CATERER**

DATE OF INSPECTION

INSPECTION THIS FISCAL YEAR

1st  2nd  3rd  4th

For each item, "X" one column only indicating yes, no, or not applicable. Inspector must explain "No" answers and list suggestions for correction in item 26. Cite item number.

YES NO Not Appl

For each item, "X" one column only indicating yes, no, or not applicable. Inspector must explain "No" answers and list suggestions for correction in item 26. Cite item number.

YES NO Not Appl

1. During the previous quarter was PPQ at the airport notified immediately when a malfunction occurred with the sterilizer or incinerator? .....
2. Sterilization cycle is such that it will assure garbage is held at 212° F (100° C) internal temperature or higher for 30 minutes. In the case of an incinerator, the garbage is reduced to ash .....
3. A thermocouple probe is available for determination of an adequate sterilizer temperature cycle .....
4. Heating cycle verification is supervised by PPQ 2 times/year .....
5. Recalibration of recording thermometer is done a minimum of twice per year .....
6. Recording charts for time and temperature are initiated and dated by the operator for each batch and signed by supervisory personnel of the concern .....
7. Recording charts are available to USDA, APHIS inspector .....
8. Recording charts are retained for 6 months by the establishment .....
9. The sterilizer/incinerator and area around the sterilizer/incinerator are clean and free of spillage .....
10. Sterilizer drain is cleaned between each batch (cycle) .....
11. All regulated garbage is removed from the aircraft in covered leakproof containers .....
12. Aircraft galley equipment identified as foreign origin prior to removal from the truck or immediately on removal from aircraft, as applicable .....
13. Sterilization or incineration is done daily .....
14. Outside holding of uncleaned aircraft galley equipment (trays, silverware, plates, etc.) is in closed containers .....

15. Dumpsters and compacters containing regulated garbage are clearly marked with letters a minimum of 4 inches high .....
16. In-house containers, e.g., trash barrels, clearly marked with letters at least 2 inches high .....
17. Compactor activated after each load of garbage is emptied into it .....
18. Procedures for handling regulated garbage are posted conspicuously in the work area .....
19. Regulated garbage awaiting sterilization or incineration is separated from domestic origin garbage .....
20. Sterilized garbage is removed to a sanitary landfill .....
21. Establishment's trucks normally meet arriving aircraft within 15 minutes following passenger departure .....
22. An APHIS approved disinfectant is present at the catering establishment .....
23. Is area around container/compactor holding regulated garbage for incineration cleaned and disinfected each time container is removed. ....

For each item, "X" one column only indicating Poor, Good, or Excellent.

Poor Good Excellent

**MANAGEMENT**

24. General attitude and cooperation .....
25. Knowledge of responsibility .....

**EMPLOYEES**

26. General attitude and cooperation .....
27. Knowledge of responsibility .....

26. REMARKS (If more space is needed continue on reverse)

NAME OF PERSON AT CATERER PROVIDED COPY OF THIS CHECKLIST

SIGNATURE OF PPQ OFFICER