

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	INSPECTION SUMMARY - EQUIPMENT EVALUATION
<p>NOTE: The items marked below identify deficiencies in operations or facilities which must be corrected within a reasonable time period or by such date as may be specified by the regulatory authority. Failure to comply with any time limits for correction specified in reference to this notice may result in cessation of acceptability of your operations, service or product for use on or by interstate conveyances.</p>	
OWNER/OPERATOR AND ADDRESS	ESTABLISHMENT NAME
	INSPECTION DATE
	FEI NO.
CLASSIFICATION RECOMMENDED (<i>Check One</i>) <input type="checkbox"/> APPROVED <input type="checkbox"/> PROVISIONAL (<i>Expiration Date</i> _____) <input type="checkbox"/> NOT APPROVED	
REPORT PREPARED BY (<i>Name and Title</i>)	
NAME/TITLE/ORGANIZATION REQUESTING INVESTIGATION	
LOCAL OFFICE	HOME OFFICE
NAME AND ADDRESS OF MANUFACTURER	NAME AND TITLE OF CONTACT
EQUIPMENT INFORMATION	
TRADE NAME AND MODEL NUMBER	
DESCRIPTION AND SPECIFIC USE OF EQUIPMENT: <input type="checkbox"/> PROTOTYPE <input type="checkbox"/> PRODUCTION <input type="checkbox"/> IN USE <input type="checkbox"/> OTHER	
ACCEPTANCE BY OTHER AGENCIES, ORGANIZATIONS	
FOOD-CONTACT SURFACE MATERIALS AND "FOOD ADDITIVE" STATUS	
IDENTIFICATION OF SIGNIFICANT COMPONENT PARTS	

AREAS OF EQUIPMENT DEFICIENCIES INDICATED BY "X"

PRODUCT CONTACT SURFACES			TEMPERATURE CONTROL		
1	Design		12	Tests	
2	Construction		13	Adequate Design	
3	Materials		14	Thermometers	
NON-PRODUCT CONTACT SURFACES			15	Insulation	
4	Design		16	Refrigeration	
5	Construction		17	Temperatures	
6	Materials		MISCELLANEOUS		
JOINTS, SEAMS, AND OPENINGS			18	Appurtenances	
7	Design		19	Design	
8	Construction		20	Construction	
PLUMBING			21	Interfaces	
9	Cross-Connections		22	Manuals, Instructions	
10	Water Treatment		23	Operations	
11	Waste Water		24	General Maintenance	
			25	Sanitary Maintenance	
			26	Other	

REPORT OF FINDINGS AND ACTION TAKEN

REMARKS