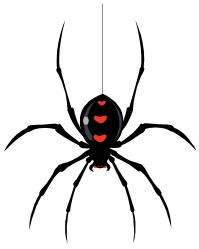


# Inspection Report Item 13: Food in Good Condition, Safe, Unadulterated

FDA Food Code References: 3-101.11, 3-202.15



## Cross-Contamination

Is the delivery vehicle clean?  
Are raw foods stacked on ready to eat foods?  
Meat and Poultry on top of produce?  
Any containers leaking on another product?

## Product Quality

Are the food products clean?  
What condition are the containers in? Dented cans? Damaged cases, cuts, open packages?  
Any signs of temperature abuse? ie: Frost – Condensation  
Any abnormal smell?

## Condition Boxes/Cartons/Containers

Are boxes or cartons intact?  
Any sign of food contamination?  
Any signs of contamination by rodents, insects, or birds?  
**\*If any of the above problems are identified, reject the product.**



## Canned Products

Inspect cans for these problems:

- Severe dents on the top or bottom rim, or on side seam
- Swollen or bulging cans
- Rusted cans with pitted surfaces

**\*If cans have any of these problems, they must be either thrown away or returned to the supplier.**

