Revised 10/23/01

Dr. Don L. Renchi

## **Homeowner Inspection Report**

**Inspector:** 

Exterior Perimeters

Yes

No N/A

- 1. Evidence of pest activity
- Pest harborage sites 2.
- Adequate garbage handling 3

proper garbage container design: lids that lock adequate pickup frequency

trash disposal: proper storage of waste(s)

- Pavement free of cracks, good drainage/sloped away from building 4.
- 5. Adequate weed control/mowing and trimming
- Adequate perimeter rodent control 6.

proper plant spacing from exterior walls

air doors

proper lighting: sodium vapor lights (bug lights) or shielded incandescent bulbs at building entrances and loading dock(s) provide safe visibility

Other comments:

Facility Exterior

Adequate rodent-proofing

caulking around cracks in building exteriors

exterior pipes sealed

screens secured

2. Adequate insect-proofing

caulking around cracks in building exteriors

exterior pipes sealed

screens secured

3. Bird exclusion measures

caulking around cracks in building exteriors

exterior pipes sealed

screens secured

- Sufficient access to immediate exterior for cleaning purposes 4.
- 5. Gutter and ground drains clean and open

traps filled

Plumbing: sealed, not to permit pest entry 6.

no leaks or clogged drains

Ventilation: screens and vents clean 7.

Agriculture and Natural Resources • Family and Consumer Sciences • 4-H and Youth Development • Community Development

	Air conditioning condensation: proper drainage
^	clean drip tray(s)
9.	Proper Lighting sodium vapor lamps (bug light) or shielded incandescent
	bulbs at building entrances provide safe visibility
Othe	r comments:
Facil	ity Interior
1.	Walls: proper materials and in good repair
2.	Floors: clean and sealed
3.	Ceilings: cleaned and sealed
4.	Sufficient access to interior for cleaning purposes
5.	Plumbing: in good repair
	pipes sealed to prevent pest entry
6.	Adequate ventilation: sealed ventilation pipes to prevent pest entry
7.	Condensation: water stains on ceiling
	<u> </u>
	air conditioning and refrigeration condensations lines open
8.	air conditioning and refrigeration condensations lines open Lighting: adequate for inspection and cleaning
8.	•
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Food	Preparation Areas
1. 2. 3. 4.	Enclosed areas accessible and clean Voids under and behind equipment clean Clean counter surfaces: above, below and under rims Proper food storage: placed in air tight containers
5.	Adequate flying insect traps: lamps replaced annually in spring
	comments:
Dishv	vashing Area
1.	All dishes, drains and screens cleaned nightly
2.	Mops and squeegees off the floor
Other	comments:
Garb	age and Trash Areas
	Adequate storage area
2.	Cleaned frequently
3.	Containers of proper design: use of plastic bags or lids that lock
4.	Containers properly covered: lids that lock
Other	comments:
Kitch	en Area
1.	Floors clean
2.	Equipment and counters clean
3.	Pest harborage or evidence
Other	comments:
Outde	oor Dining Areas
1.	Picnic tables, seats, and under tables clean
2.	Trash containers clean
Otner	comments: