



Inspection Report

S.A.A.M.S.
P. O. Box 1329
Seward, AK 99664

Customer ID: **1693**
Certificate: **96-R-0005**

Site: 001
ALASKA SEALIFECENTER

Type: ROUTINE INSPECTION
Date: 20-JUN-2017

3.107(b)

SANITATION.

In the food preparation room, portions of the epoxy flooring do not appear to be sealed. There are several areas along the base of the wall under a sink and a small section in the center of the room where the paint/sealant has peeled off and the underlying material is exposed.

Surfaces which are not adequately sealed may potentially trap debris or bacterial organisms and inhibit proper cleaning and sanitization. Kitchens and other food handling areas where animal food is prepared or stored must have surfaces, including floors and walls, which can be readily cleaned and sanitized to ensure the health and well-being of the animals.

Correct by 08-01-2017.

This inspection and exit interview were conducted with a facility representative.

Prepared By:

FIELDS TYLER, D V M

FIELDS TYLER, D V M USDA, APHIS, Animal Care

Title: VETERINARY MEDICAL OFFICER 6082

Date:
24-JUN-2017

Received By:

Title:

Date:
24-JUN-2017