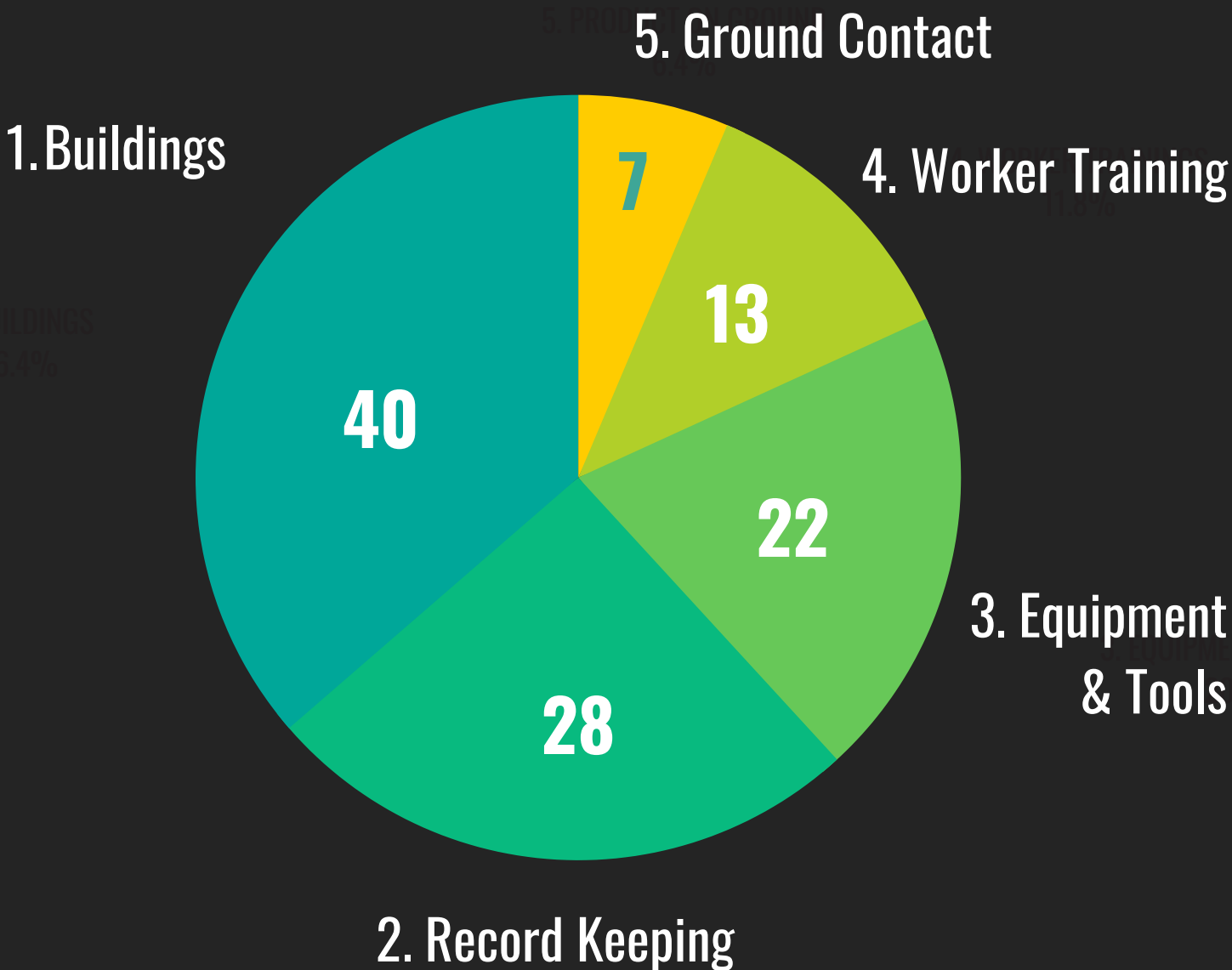


# MOST COMMON FOOD SAFETY OBSERVATIONS



FROM MAINE'S FSMA TEAM



## TOP 5 INSPECTION ISSUES

- 01**  **BUILDINGS**  
 DRIPPING CONDENSATE  
 HAND-WASHING STATIONS  
 ABILITY TO MONITOR FOR PESTS  
 MAINTAINED & CLEANABLE
- 02**  **RECORD KEEPING**  
 MISSING INFO  
 TOPICS OF TRAININGS  
 METHODS OF CLEANING
- 03**  **EQUIPMENT & TOOLS**  
 CLEANABLE MATERIALS  
 FREQUENCY OF CLEANING
- 04**  **WORKER TRAINING**  
 MISSING TOPICS  
 GLOVE USE  
 HARVEST CONTAINERS  
 SYMPTOMS OF HEALTH CONDITIONS
- 05**  **GROUND CONTACT**  
 DROPPED PRODUCE  
 STACKING HARVEST CONTAINERS

Funding for this infographic was made possible, in part, by the Food and Drug Administration through grant PAR-16-137.