

STATE FOOD SCIENCE CONTEST DEFECTS IN PROCESSING PLANT DEFECTS

Use the list below to describe the defect in EACH picture.

- 01 – Jewelry
- 02 – Uncovered Cut
- 03 – No Hairnet/Beardnet
- 04 – No Gloves
- 05 – Eating in Processing Area
- 06 – Inappropriate Footwear/Clothing
- 07 – Dirty Fingernails
- 08 – Smoking
- 09 – Poor Pest Control (bugs, insects, etc.)
- 10 – Dirty Workspaces
- 11 – Dirty Restrooms
- 12 – Not Cleanable Surfaces (chipped, rough texture, etc.)
- 13 – Uncovered Light Fixtures
- 14 – Inadequate Drainage
- 15 – Poor Storage Areas (not accessible, dirty, rough texture)
- 16 – Lack of Separation for Raw and Cooked Products
- 17 – Lack of paved roads and parking lots around the plant (dust/mud control)
- 18 – Chemicals stored with foods
- 19 – Lack of sloped surfaces to facilitate drainage
- 20 – Excessive use of paint on non-food contact surfaces near equipment
- 21 – Monitoring instruments are dirty and/or needing calibration
- 22 – Foreign materials present at receiving
- 23 – Letters of guarantee lacking
- 24 – Food not covered
- 25 – Lack of separation for food and non-food ingredients
- 26 – Tempering/thawing at inappropriate temperatures
- 27 – Inadequate/improper cooking temperatures
- 28 – Improper hand washing stations