



## Inspection Report

---

S.A.A.M.S

Customer ID: 7106

P. O. Box 1329

Certificate: 96-C-0024

Seward, AK 99664

Site: 001

S.A.A.M.S

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 USDA, APHIS, Animal Care

Date:  
24-JUN-2017

Title: VETERINARY MEDICAL OFFICER 6082

Received by Title: FACILITY REPRESENTATIVE

Date:  
24-JUN-2017



## Species Inspected

Cust No	Cert No	Site	Site Name	Inspection
7106	96-C-0024	001	S.A.A.M.S	20-JUN-17

Count	Scientific Name	Common Name
000001	<i>Enhydra lutris</i>	SEA OTTER
000005	<i>Eumetopias jubatus</i>	STELLER / STELLER'S / NORTHERN SEA LION
000001	<i>Odobenus rosmarus</i>	WALRUS
000002	<i>Phoca hispida</i>	RINGED SEAL
000004	<i>Phoca largha</i>	LARGHA SEAL
000003	<i>Phoca vitulina</i>	HARBOR SEAL
<b>000016</b>	<b>Total</b>	