



Inspection Report

MONTEREY BAY AQUARIUM

Customer ID: 3620

Certificate: 93-C-0288

Site: 001

886 CANNERY ROW

MONTEREY BAY AQUARIUM

Type: ROUTINE INSPECTION

Date: Dec-16-2009

MONTEREY, CA 93940

No noncompliant items were identified during this inspection.

Prepared By:

MARCY E ROSENDALE, D.V.M. USDA, APHIS, Animal Care

Date:

Title: VETERINARY MEDICAL OFFICER Inspector 5039

Dec-18-2009

Received By:

(b)(6), (b)(7)(c)

Date:

Title:

Dec-18-2009



Inspection Report

MONTEREY BAY AQUARIUM

Customer ID: **3620**

Certificate: **93-R-0476**

Site: 001

886 CANNERY ROW

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MONTEREY, CA 93940

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MONTEREY, CA 93940

Type: ROUTINE INSPECTION

Date: Dec-09-2008

No non-compliant items were identified during this inspection.

This is a transcribed copy of the original inspection report.

Prepared By:

ANIL SHARMA, V.M.O. USDA, APHIS, Animal Care

Date:

Title: VETERINARY MEDICAL OFFICER Inspector 5049

Mar-26-2009

Received By:

(b)(6), (b)(7)(c)

Date:

Title:

Mar-26-2009



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Date:

Title: VETERINARY MEDICAL OFFICER Inspector 5049

Mar-26-2009

Received By:

(b)(6), (b)(7)(c)

Date:

Title:

Mar-26-2009



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MONTEREY BAY AQUARIUM

886 CANNERY ROW

Type: ROUTINE INSPECTION

MONTEREY, CA 93940

Date: Nov-29-2007

3.107 (b)

SANITATION.

*** (b) Food preparation. Equipment and utensils used in food preparation must be cleaned and sanitized after each use. Kitchens and other food handling areas where animal food is prepared must be cleaned at least once daily and sanitized at least once every week. Sanitizing must be accomplished by washing with hot water (8 [deg]C, 180 [deg]F, or higher) and soap or detergent in a mechanical dishwasher, or by washing all soiled surfaces with a detergent solution followed by a safe and effective disinfectant, or by cleaning all soiled surfaces with live steam. Substances such as cleansing and sanitizing agents, pesticides, and other potentially toxic agents must be stored in properly labeled containers in secured cabinets designed and located to prevent contamination of food storage preparation surfaces.***

Two of the metal shelves, the sidewalls and the ceiling above the top shelf of the refrigerator, which is placed in the feeding room; were rusted. The food ready to be served to the animals was either directly under or on these rusted shelves. The rusted equipment and utensils used in food preparation or storage cannot be cleaned and sanitized as required by regulation. The equipment and utensils used in food preparation including kitchen and other food handling areas where animal food is prepared must be cleaned after each use and sanitized as per the frequency required by the regulation.

CORRECT BY: 12-10-07

Prepared By:

ANIL SHARMA, D.V.M. USDA, APHIS, Animal Care

Date:

Title: VETERINARY MEDICAL OFFICER Inspector 5049

Dec-05-2007

Received By:

(b)(6), (b)(7)(c)

Date:

Title:

Dec-05-2007



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MONTEREY BAY AQUARIUM

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MONTEREY, CA 93940

Date: Nov-29-2007

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Two of the metal shelves, the side walls and the ceiling above the top shelf of the refrigerator which is placed in the feeding room; were rusted. The food ready to be served to the animals was either directly under or on these rusted shelves. The rusted equipment and utensils used in food preparation or storage can not be cleaned and sanitized as required by regulation. The equipment and utensils used in food preparation including kitchen and other food handling areas where animal food is prepared must be cleaned after each use and sanitized as per the frequency required by the regulation.

CORRECT BY: 12-10-07

Prepared By:

ANIL SHARMA, D.V.M. USDA, APHIS, Animal Care

Date:

Title: VETERINARY MEDICAL OFFICER Inspector 5049

Dec-05-2007

Received By:

(b)(6), (b)(7)(c)

Date:

Title:

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