

Self Inspection Checklist for Operators of Petting Zoos and Open Farms

Premises Name: _____

Operator Name: _____

Date of Self Inspection: _____

Operators: You can use this checklist to determine if you are ready to operate. If the following critical items occur, it is not safe to open your facility to the public.

- *No hand washing facilities*
- *Inadequate hand washing facilities*
- *Poor sanitation*
- *Human illnesses associated with visits to your petting zoo or open farm*
- *Ill or distressed animals in public contact areas*
- *Any other condition that may put the public at risk*

SIGNS

Are there signs regarding:	Yes	No
• How and where to wash hands?	_____	_____
• Where designated eating areas (if any) are located?	_____	_____
• How to handle the animals safely?	_____	_____

Are hand washing signs posted:	Yes	No
• At the entrance to the petting zoo or farm?	_____	_____
• Just outside the exit from the animal contact areas?	_____	_____
• At the entrance to designated eating areas?	_____	_____
• In the toilet areas?	_____	_____
• On the outside of temporary food service booths?	_____	_____
• At the exit of the petting zoo or farm where visitors are changing their boots or shoes?	_____	_____

Comments: _____

<u>HAND WASHING STATIONS</u>	Yes	No
Is there an adequate number of hand washing stations?	_____	_____

Are the hand washing stations properly equipped with:		
• Running water?	_____	_____
• Sinks that small children, adults and people with disabilities can access?	_____	_____
• Liquid soap in dispensers?	_____	_____
• Paper towels in dispensers	_____	_____
• Garbage containers?	_____	_____

Are there hand washing stations located:	Yes	No
• Just outside the exit from the animal contact areas?	_____	_____
• At the entrance to designated eating areas?	_____	_____
• In the toilet areas?	_____	_____
• At the exit of the petting zoo or farm where visitors change their boots or shoes?	_____	_____

Comments: _____

EATING AREAS

	Yes	No
• Is there an eating area?	___	___
• Is it totally separate from the animal contact areas?	___	___
• Are milk, milk products, juices and ciders for sale pasteurized?	___	___
• Are pets, farm animals or large birds prohibited from accessing the eating area?	___	___
• Is there an adequate number of garbage containers with lids?	___	___
• Is food debris removed from the eating area regularly?	___	___

Comments: _____

ANIMAL CONTACT AREAS

	Yes	No
• Are animals clean?	___	___
• Are animal contact areas free of large amounts of fecal matter?	___	___
• Are animals uncrowded in the contact areas?	___	___
• Is manure put in an area that is not accessible to visitors?	___	___

Comments: _____

SUPERVISION

	Yes	No
• Are there supervisory staff?	___	___
• Are they knowledgeable about animal to human diseases (e.g. sources, transmission, importance of hand washing)?	___	___

Do the supervisory staff:

• Demonstrate good hand washing technique to visitors? _____	___	___
• Remind visitors to wash their hands when they leave the enclosures? _____	___	___
• Remind child care givers that there is no eating or drinking in the animal areas? _____	___	___
• Advise visitors how to behave around the animals? _____	___	___
• Advise visitors on proper petting techniques? _____	___	___
• Advise visitors on proper feeding techniques to avoid bites? _____	___	___

Comments: _____