FOOD PREMISES INSPECTION FORM Routine Re-inspection New Licence Complaint CD Follow-up Inspection Municipal Water Supply: Private Item N.O. S U U N.O. S S N.O. No. N.O. No. No. Walls (Construction and Maintenance) No. FOOD EQUIPMENT AND UTENSILS 10.2 7.0 Holding Methods 3.3 1.0 FOOD Ceiling (Constructions and Food Equipment (Design, Construction, 10.3 Cooling Methods 7.1 Maintenance) Installation and Maintenance) 3.4 Approved Source 1.1 WATER SUPPLY AND WASTE DISPOSAL Food Contact Surfaces 11.0 7.2 Re-heating Methods 3.5 Purchasing and Receiving 1.2 Water (Quality and Quantity) Mechanical Dishwashing 11.1 7.3 3.6 Handling Methods Acceptable Containers and Labeling 1.3 Sewage Disposal 11.2 Manual Dishwashing 7.4 FOOD DISPLAN AND SERVICE 4.0 FOOD STORAGE 2.0 Solid Waste Handling 11.3 Eating Utensils and Dishes 7.5 Display Methods Storage of Potentially Hazardous Foods 4.1 2.1 LIGHTING AND VENTILATION 12.0 CLEANING AND SANITIZING 8.0 Advance Preparation 4.2 Frozen Storage 2.2 V Lighting 12.1 Cleaning and Sanitizing RECORD KEEDING AND RECALLS 8.1 Refrigerated Storage (Temperature) 5.0 2.3 Detergents and Chemical Use and Ventilation 12.2 8.2 Record Keeping Refrigerated Storage (Methods) 5.1 Storage 2.4 GENERAL 13.0 SANITARY FACILITIES 9.0 5.2 Recall of Food Refrigerated Storage (Space) 2.5 Licence 13.1 Washroom(s) 9.1 6.0 PERSONNEL Dry Storage 2.6 Rodent and Insect Control 13.2 Hand Washing Station(s) 9.2 Demonstrating Knowledge 6.1 Storage of Food for Staff 2.7 Other Infractions/Hazards 13.3 FLOORS, WALLS AND CEILINGS Employee Health 10.0 FOOD PREPARATION AND HANDLING 6.2 3.0 Floors (Construction and Maintenance) 10.1 Personal Hygiene Practices 6.3 Thawing Methods 3.1 N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction Cooking Methods 3.2 **Date for Correction** Remarks MA CR Item No V Green Re-inspection Dark Yellow Light Yellow Inspector Signature: Received by: If Yes, Date: Red Striped Red

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