FOOD PREMISES INSPECTION FORM

| N.O. | S | U | | 2 River NB | Item | N.O. | S | U | -2 - 2 - 3 | Item | N.O. | S | U | Mark 2 18 to A 12 to 2 t | Item | N.O. | s u | |
|--------|--------|--|---|-------------------------------|--------------|---|-------|-------|---|----------------------------|---------------|-----------|--------|--|------|--------|-----------|--|
| | - | <u> </u> | | | No. | N.O. | | | | No. | | | | up persona | No. | 14.0. | 3 0 | |
| FOOD | | | Approved | Source | 3.3 | V | | - | Holding Methods Cooling Methods | 7.0 | FOODE | QUIPMI | ENIA | AND UTENSILS Food Equipment (Design, Construction, Installation and Maintenance) | 10.2 | | | Walls (Construction and Maint Ceilings (Constructions and Maintenance) |
| | ~ | 7.30 | Durchasin | g and Receiving | 3.5 | | | | Re-heating Methods | 7.2 | | | | Food Contact Surfaces | 11.0 | WATER | SUPPLYA | ND WASTE DISPOSAL |
| | | _ | | e Containers and Labeling | 3.6 | | | | Handling Methods | 7.3 | | | Ties 1 | Mechanical Dishwashing | 11.1 | WAIL | 1 | Water (Quality and Quantity) |
| FOOD S | STORAC | | Acceptable | Containers and Labeling | 4.0 | FOOD D | ISPLA | | SERVICE | 7.4 | | | 77 | Manual Dishwashing | 11.2 | Vac 1 | | Sewage Disposal |
| 1 000 | | | Storage of | f Potentially Hazardous Foods | 4.1 | 1 | | | Display Methods | 7.5 | | | | Eating Utensils and Dishes | 11.3 | 7 10 7 | | Solid Waste Handling |
| | - | | Frozen Sto | | 4.2 | | | | Advance Preparation | 8.0 | CLEAN | ING AND | DSAN | IITIZING | 12.0 | LIGHTI | NG AND VE | |
| | | _ | | ed Storage (Temperature) | 5.0 | RECOR | | | AND RECALLS | 8.1 | | | | Cleaning and Sanitizing | 12.1 | | | Lighting |
| | | | -King I feet | ed Storage (Methods) | 5.1 | | | | Record Keeping | 8.2 | | | × | Detergents and Chemical Use and Storage | 12.2 | 14-300 | | Ventilation |
| | | 3 7 3 3 | Refrigerate | ed Storage (Space) | 5.2 | | | 1 | Recall of Food | 9.0 | SANITA | RY FAC | - | | 13.0 | GENER | RAL | |
| | | _ | Dry Storag | 0 11 / | 6.0 | PERSO | NNEL | | | 9.1 | | | | Washroom(s) | 13.1 | | | Licence |
| | | | | | Section 1988 | | | | | | | | - | | | | | |
| | 10,370 | | | Food for Staff | 6.1 | | 1 | 3 1 3 | Demonstrating Knowledge | 9.2 | and the party | 1 | - 1 | Hand Washing Station(s) | 13.2 | | 1 | Rodent and Insect Control |
| FOOD | PREPAR | No. of Concession, Name of Street, or other Designation, Name of Street, or other Designation, Name of Street, | Storage of | f Food for Staff | 6.1 | | | - | Demonstrating Knowledge Employee Health | 9.2 | FLOOR | S, WALI | LS AN | Hand Washing Station(s) ID CEILINGS | 13.2 | | | Rodent and Insect Control Other Infractions/Hazards |
| VIo. | PREPAR | RATION | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | is | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 75 | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | PREPAR | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Had x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Hod x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | is a state of the | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Had x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Mod x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| FOOD I | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Had x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Hod x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Had x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| No. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | is body | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | 25 Had x | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | is a bold of | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Ref | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |
| Vo. | MI | MA | Storage of AND HANT Thawing M Cooking M | NDLING Methods Methods | 6.2 | is x bolt | | | Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S Rei ble in the Kitche Santizer in the K | 10.0 10.1 Satisfacto | ry; U – Ur | nsatisfac | ctory; | ID CEILINGS Floors (Construction and Maintenance) MI – Minor Infraction; MA – Major Infraction | 13.3 | | | Other Infractions/Hazards Date for Correction |