

# FOOD PREMISES INSPECTION FORM

Name of Establishment: Saigon Noodle

Operator: \_\_\_\_\_

Licence #: 072-016111

Address: 165 Union St. S.I.

Type:  Class 1,  Class 2,  Class 3,  Class 4,  Class 5

Category:  Routine,  Re-inspection,  Complaint,  New Facility,  CD Follow-up inspection

Number of employees: 3 Seating Capacity: 60 Water Supply: Private  Municipal



Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item					
<b>1.0 FOOD</b>					<b>3.0 FOOD PREPARATION AND HANDLING</b>					<b>7.0 FOOD EQUIPMENT &amp; UTENSILS</b>					<b>10.0 FLOORS, WALLS, CEILINGS</b>				
1.1		<input checked="" type="checkbox"/>		Approved Source	3.1		<input checked="" type="checkbox"/>		Thawing Methods	7.1		<input checked="" type="checkbox"/>		Food Equipment- design, construction, installation and maintenance					
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.2		<input checked="" type="checkbox"/>		Cooking Methods	7.2		<input checked="" type="checkbox"/>		Food Contact Surfaces					
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.3		<input checked="" type="checkbox"/>		Holding Methods	7.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing					
<b>2.0 FOOD STORAGE</b>					<b>4.0 FOOD DISPLAY / SERVICE</b>					<b>8.0 CLEANING AND SANITIZING</b>					<b>11.0 WATER SUPPLY- WASTE DISPOSAL</b>				
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Haz. Foods	4.1		<input checked="" type="checkbox"/>		Display Methods	8.1		<input checked="" type="checkbox"/>		Cleaning and Sanitizing					
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2		<input checked="" type="checkbox"/>		Advance Preparation	8.2		<input checked="" type="checkbox"/>		Detergents and Chemicals use and storage					
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage Temperature	<b>5.0 RECORD KEEPING AND RECALLS</b>					<b>9.0 SANITARY FACILITIES</b>					<b>12.0 LIGHTING AND VENTILLATION</b>				
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage Methods	5.1		<input checked="" type="checkbox"/>		Record Keeping	9.1		<input checked="" type="checkbox"/>		Washroom(s)					
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage Space	5.2		<input checked="" type="checkbox"/>		Recall of Food	9.2		<input checked="" type="checkbox"/>		Hand Washing Station (s)					
2.6		<input checked="" type="checkbox"/>		Dry Storage	<b>6.0 PERSONNEL</b>					<b>10.0 FLOORS, WALLS, CEILINGS</b>					<b>13.0 GENERAL</b>				
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	10.1		<input checked="" type="checkbox"/>		Floors- construction, maintenance					
<b>3.0 FOOD PREPARATION AND HANDLING</b>					6.2		<input checked="" type="checkbox"/>		Employee Health	10.2		<input checked="" type="checkbox"/>		Walls- construction, maintenance					
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices										
3.2		<input checked="" type="checkbox"/>		Cooking Methods															

Item No.	MI	MA	CR	REMARKS	Date for Correction
				Ceilings and walls will not require painting this time but will next inspection private which will be app. May 2010.	info. only

N.O-Not Observed, S- Satisfactory, U- Unsatisfactory, MI-Minor Infraction, MA- Major Infraction, CR- Critical Infraction

Green:  Light yellow:  Light red:  Dark yellow:  Dark red:

Date of Inspection: Feb. 4/10 Re-Inspection Required: yes  no

If Yes, Date: \_\_\_\_\_

1<sup>st</sup> page = office copy    2<sup>nd</sup> page = operator's copy    3<sup>rd</sup> page = posted copy