## FOOD PREMISES INSPECTION FORM

FOOD  Approved Source  3.4  Cooling Methods  7.1  FOOD EQUIPMEN) AND UTENSILS  10.2  Walls (Construction and Maint Approved Source)  3.4  Cooling Methods  7.1  Food Equipment (Design, Construction, Installation and Maintenance)  Perchasing and Receiving  3.5  Re-heating Methods  7.2  Food Contact Surfaces  11.0  WATER SUPPLY AND WASTE DISPOSAL  Manual Dishwashing  11.1  Sewage Disposal  Storage of Potentially Hazardous Foods  4.0  FOOD DISPLAY AND SERVICE  7.4  Manual Dishwashing  11.2  Sewage Disposal  Solid Waste Handling  Frozen Storage  4.2  Advance Preparation  Refrigerated Storage (Temperature)  Refrigerated Storage (Methods)  7.3  Record Keeping  8.2  Record Keeping  8.2  Record Keeping  8.2  Ventilation  Response Health  Pory Storage  FOOD PREPARATION AND HANDLING  6.2  Employee Health  10.0  FOOD PREPARATION AND HANDLING  ROOD PREPARATION AND HAND	N.O.	s	U			Item No.	N.O.	S	U		Item No.	N.O. S	U		Item No.	N.O.	S	
Perchanging and Receiving   3.5   Re-healing Methods   7.2   Food Contest Surfaces   11.0   Water Superpland Waster Observed   1.0   Water Quality and Quantity	FOOD		1				1/			Holding Methods		FOOD EQUIPM	IENT	AND UTENSILS		WEST	1/	Walls (Construction and Maintena
Perchaing and Receiving Acceptable Continents and Labeling Acceptable Lighting Accepta	1	/	A	oproved S	Source	3.4	/			Cooling Methods	7.1	V	/		10.3		1/	
FOOD STORAGE  Storage of Potentially Hazardous Foods 4.0 Food Display AND SERVICE 7.4 Frozen Storage Advance Preparation 5.0 Refrigerated Storage (Femperature) 5.0 Refrigerated Storage (Femperature) 5.0 Refrigerated Storage (Femperature) 5.0 Refrigerated Storage (Femperature) 5.0 Refrigerated Storage (Space) 5.1 Record of Food 5.2 Record of Food 5.2 Record of Food 5.3 Record of Food 5.4 Record of Food 5.5 Rec			B	archasing	and Receiving	3.5	V		/	Re-heating Methods	7.2	V			11.0	WATE	R SUPPLY A	
Storage of Potentially Hazardous Foods 4.1 Display Methods 7.8 CLEANING AND SKRITZING 12.0 LIGHTING AND JETHICATION AND JETHIC	West live	1	A	cceptable	Containers and Labeling	3.6		11		Handling Methods	7.3	1/	/	Mechanical Dishwashing	11.1		1//	Water (Quality and Quantity)
Slorage of Potentially Hazardous Foods 4.1   Display Methods 7.5   Eating Uneralls and Dishes 11.3   Solid Waste Handling Fozzen Storage (Temperature) 5.0   Record Keeping Advance Preparation 8.0   Cleaning and Sanitizing 12.1   Lighting And Potential Use and Forget (Temperature)   Refrigerated Storage (Temperature)   Record Keeping 8.2   Refrigerated Storage (Space)   S.2   Record Keeping 8.2   Refrigerated Storage (Space)   S.2   Record Keeping 8.2   Refrigerated Storage (Space)   S.2   Recall of Food Personnel Use and Storage of Food of Staff	FOOD ST	ORAG	2			4.0	FOOD	DISPLA	Y AND	SERVICE	7.4		1	Manual Dishwashing	11.2		1//	
Person Storage   42   Advance Preparation   8.0   CLEANING AND SAVITIZING   12.0   LIGHTING AND JENTILATION			St	orage of	Potentially Hazardous Foods	4.1	1/			Display Methods	7.5	1/		Eating Utensils and Dishes	11.3			
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Refrigerated Storage (Methods)  Resolution  Resolution			-		0		RECO	RD KEE	ING A			11/						
Refrigerated Storage (Space)  Regular food		/			SOLD Mark and Landbridge Williams		1	1	8 8 8								/	WENTER A PARTIE AND THE PROPERTY OF
Dry Storage 6.0 PERSONNEL Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.1 Licence 13.2 Rodent and Insect Control 1500 PERPARATION AND HANDLING 6.2 Employee Health 10.0 PLOORS, WALLS AND CELLINGS 13.3 Other Infractions/Hazards 15.0 Other Inf			R	efrigerate	ed Storage (Methods)	5.1				Record Keeping	8.2		1		12.2			Ventilation
FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS, WALLA AND CEILINGS 13.2 Rodent and Insect Control Other Infractions/Hazards 10.1 Floors (Construction and Maintenance) N.O Not Observed; S - Satisfactory; U - Unsatisfactory; Mi - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; Mi - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction N.O Not Observed; S - Satisfactory; MI - Minor Infraction; CR -	1		R	efrigerate	ed Storage (Space)	5.2	1/			Recall of Food	9.0	SANITARY FA	CILITI	ES	13.0	GENER	RAL	
FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS, WALLE AND CEILINGS 13.3 Under Infractions/Hazards 10.1 Floors (Construction and Maintenance) 10.2 Cooking Methods 10.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) 10.2 Cooking Methods 10.3 Unsatisfactory; U-Unsatisfactory; WI-Minor Infraction; WA-Major Infraction; CR-Critical Infraction 10.0 MI MA CR Empty bubble gum contained cannot be ve-used to store Food in it Re-useable immediately 11.1 Cooking Methods 12.2 Cooking Methods 13.3 Under Infractions/Hazards 13.4 U	1	/	Di	y Storag	е	6.0	PERSO	ONNEL	/		9.1		/	Washroom(s)	13.1		1	Licence
Thawing Methods Cooking Methods Cooking Methods  Remarks  Date for Correction  No. MI MA CR  Empty bubble gum contained cannot be re-used to store Food in it Re-useable immediately contained must be of Food Grade materia) which can be washed, hinself, and sanitized  The sanitizer was mixed too strong. Sanitizer solution must be used in strict accordance immediately with the manufacturers instructions on the label.	13.50	/	St	orage of	Food for Staff	6.1		1		Demonstrating Knowledge	9.2	1/		Hand Washing Station(s)	13.2	<b>医</b> 科学	1/	Rodent and Insect Control
Remarks  But the manufacturer's instructions on the label.  N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction  N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction  Remarks  Date for Correction  Remarks  Empty bubble gum contained cannot be re-used to store Food in it. Re-useable immediately contained must be of Food Grade material which can be washed, rinself, and Sanitized  The Sanitizer was mixed too sthong. Sanitizer solution must be used in strict accordance immediately contained in the label.	FOOD PF	REPAR	ATION A	ND HAN	DLING	6.2		1	/	Employee Health	10.0	FLOORS, WAL	LS AN	ND CEILINGS	13.3		U	Other Infractions/Hazards
Cooking Methods  N.O Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; CR - Critical Infraction  Remarks  Date for Correction  Remarks  Empty bubble gum contained cannot be re-used to store Food in it. Re-useable immediately contained must be of Food Grade materia) which can be washed, rinself, and Sanitized  The Sanitizer was mixed too strong. Sanitizer solution must be used in strict accordance immediately of with the manufacturers instructions on the label.			TI	nawing M	ethods	6.3		1/		Personal Hygiene Practices	10.1	1/		Floors (Construction and Maintenance)				
The Sanitizer was mixed too strong. Sanitizer solution must be used in strict accordance immediately of with the manufacturer's instructions on the label.		MI	MA							. Ren	narks							Date for Correction
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TO SEE THE PROPERTY OF THE PRO	3	MI	MA	CR	Empty bubb containers mu The Sanitize with the m					ned cannot be re Grade material i	narks	ed to s	tor be	e Food in it. Re- washed, rinsell, and	yser Sa	able nitiz	ed	immediately.