FOOD PREMISES INSPECTION FORM 03-07391 Name of Premises: Licence #: Operator: X Class 4 Type: Class 3 Class 5 Address: Routine Category: Re-inspection New Licence Other Water Supply: Private Municipal Municipal Item N.O. S N.O. N.O. No. No. No. 1.0 FOOD 3.3 Holding Methods 7.0 FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) 1.1 Food Equipment (Design, Construction, Ceilings (Constructions and Approved Source 3.4 Cooling Methods 7.1 10.3 Installation and Maintenance) Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 11.0 WATER SUPPLY AND WASTE DISPOSAL 1.3 Acceptable Containers and Labeling 3.6 Mechanical Dishwashing Handling Methods 7.3 11.1 Water (Quality and Quantity) 2.0 FOOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.2 Frozen Storage 4.2 Advance Preparation 8.0 **CLEANING AND SANITIZING** 12.0 LIGHTING AND VENTILATION 23 Refrigerated Storage (Temperature) 5.0 **RECORD KEEPING AND RECALLS** 8.1 12.1 Cleaning and Sanitizing Lighting Detergents and Chemical Use and 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 **SANITARY FACILITIES** 13.0 GENERAL 2.6 Dry Storage 6.0 PERSONNEL 9.1 Washroom(s) 13.1 Licence 2.7 Storage of Food for Staff 6.1 Demonstrating Knowledge 92 Hand Washing Station(s) 13.2 Rodent and Insect Control 3.0 FOOD PREPARATION AND HANDLING 6.2 **Employee Health** 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 31 Thawing Methods 6.3 Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) 3.2 Cooking Methods N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction rapidly using quick chill Methods Such as Shallow pans, refridgeport, etc., Cookad Chicklen Was in a Stainless, Item No. Remarks **Date for Correction** Green Re-inspection Required: Light Yellow Dark Yellow Striped Red Red Date of Inspection: If Yes, Date: Signature: White - Office; Yellow - Operator; Blue - Copy for Posting 01/2019 Food Premises Standard Operational Procedures Version 6.0 January 2019 Replace