

# FOOD SERVICE ESTABLISHMENT INSPECTION FORM

Name of Establishment: Jay's Steak House

O: \_\_\_\_\_

Licence #: 02-3751

Address: 535 Westmount Rd, Westmount

Type:  Eating Establishment,  Bakery,  Catering Kitchen,  Mobile Canteen,  Institutional,  Vending Machine

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

Number of employees: \_\_\_\_\_ Seating Capacity: \_\_\_\_\_ 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>					3.4				Cooling Methods	6.4				Manual Dish / Pot washing	
1.1				Approved Source	3.5				Re-Heating Methods	6.5				Eating Utensils / Dishes	
1.2				Purchasing and Receiving	3.6				Handling Methods	<b>7.0 CLEANING AND SANITIZING</b>					
1.3				Acceptable Containers and Labeling	<b>4.0 FOOD DISPLAY / SERVICE</b>					7.1				Cleaning Schedule Present	
<b>2.0 FOOD STORAGE</b>					4.1				Display Methods	7.2				Detergents and Chemicals use and storage	
2.1				Storage of Potentially Haz. Foods	4.2				Advance Preparation	<b>8.0 SANITARY FACILITIES</b>					
2.2				Frozen Storage	<b>5.0 PERSONNEL</b>					8.1				Staff Washroom (s)	
2.3				Refrigerated Storage Temperature	5.1				Demonstrating Knowledge	8.2				Public Washroom (s)	
2.4				Refrigerated Storage Methods	5.2				Employee Health	8.3				Hand Washing Sink (s)	
2.5				Refrigerated Storage Space	5.3				Personal Hygiene Practices	8.4				Utility Sink / Janitor Sink	
2.6				Dry Storage						8.5				Staff Change Rooms	
<b>3.0 FOOD PREPARATION</b>					<b>6.0 FOOD EQUIPMENT &amp; UTENSILS</b>					<b>9.0 FLOORS, WALLS, CEILINGS</b>					
3.1				Thawing Methods	6.1				Food Equipment- design, construction, installation and maintenance	9.1				Floors- construction, maintenance	
3.2				Cooking Methods	6.2				Food Contact Surfaces	9.2				Walls- construction, maintenance	
3.3				Holding Methods	6.3				Mechanical Dishwashing	9.3				Ceilings- construction, maintenance	
										<b>10.0 WATER SUPPLY- WASTE DISPOSAL</b>					
										10.1					Water- Quality, quantity
										10.2					Sewage Disposal
										10.3					Solid Waste Handling
										<b>11.0 LIGHTING AND VENTILLATION</b>					
										11.1					Lighting
										11.2					Ventilation
										<b>12.0 GENERAL</b>					
										12.1					License
										12.2					Rodents and Insects
										12.3					Other Infraction

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

Item No.	MI	MA	CR	REMARKS	Date for Correction
				<i>Cooling &amp; prep area - cooler broken &amp; repaired as requested 2 kitchen coolers repaired &amp; operating properly Temperature logs now being maintained</i>	

Green:  Light yellow: \_\_\_\_\_, Dark yellow: \_\_\_\_\_  
 Light red: \_\_\_\_\_, Dark red: \_\_\_\_\_

Date of Inspection: Oct 13/09

Re-Inspection Required: yes \_\_\_\_\_ no   
 If Yes, Date: \_\_\_\_\_