

FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Jodi's Country Kitchen

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

Licence #: 02-01797

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

Address: 3701 Westfield Rd, Grand Bay Westfield

Number of employees: 10 Seating Capacity: 725 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	
1.0 FOOD					3.4		<input checked="" type="checkbox"/>		Cooling Methods	6.4		<input checked="" type="checkbox"/>		Manual Dish / Pot washing	
1.1		<input checked="" type="checkbox"/>		Approved Source	3.5		<input checked="" type="checkbox"/>		Re-Heating Methods	6.5		<input checked="" type="checkbox"/>		Eating Utensils / Dishes	
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.6		<input checked="" type="checkbox"/>		Handling Methods	7.0 CLEANING AND SANITIZING					
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	4.0 FOOD DISPLAY / SERVICE					7.1		<input checked="" type="checkbox"/>		Cleaning Schedule Present	
2.0 FOOD STORAGE					4.1		<input checked="" type="checkbox"/>		Display Methods	7.2		<input checked="" type="checkbox"/>		Detergents and Chemicals use and storage	
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Haz. Foods	4.2		<input checked="" type="checkbox"/>		Advance Preparation	8.0 SANITARY FACILITIES					
2.2		<input checked="" type="checkbox"/>		Frozen Storage	5.0 PERSONNEL					8.1		<input checked="" type="checkbox"/>		Staff Washroom (s)	
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage Temperature	5.1		<input checked="" type="checkbox"/>		Demonstrating Knowledge	8.2		<input checked="" type="checkbox"/>		Public Washroom (s)	
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage Methods	5.2		<input checked="" type="checkbox"/>		Employee Health	8.3		<input checked="" type="checkbox"/>		Hand Washing Sink (s)	
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage Space	5.3		<input checked="" type="checkbox"/>		Personal Hygiene Practices	8.4		<input checked="" type="checkbox"/>		Utility Sink / Janitor Sink	
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0 FOOD EQUIPMENT & UTENSILS					8.5		<input checked="" type="checkbox"/>		Staff Change Rooms	
3.0 FOOD PREPARATION					9.0 FLOORS, WALLS, CEILINGS					10.0 WATER SUPPLY- WASTE DISPOSAL					
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.1		<input checked="" type="checkbox"/>		Food Equipment- design, construction, installation and maintenance	9.1		<input checked="" type="checkbox"/>		Floors- construction, maintenance	
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.2		<input checked="" type="checkbox"/>		Food Contact Surfaces	9.2		<input checked="" type="checkbox"/>		Walls- construction, maintenance	
3.3		<input checked="" type="checkbox"/>		Holding Methods	6.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing	9.3		<input checked="" type="checkbox"/>		Ceilings- construction, maintenance	
										11.0 LIGHTING AND VENTILLATION					
										12.0 GENERAL					
										10.1		<input checked="" type="checkbox"/>		Water- Quality, quantity	
										10.2		<input checked="" type="checkbox"/>		Sewage Disposal	
										10.3		<input checked="" type="checkbox"/>		Solid Waste Handling	
										11.1		<input checked="" type="checkbox"/>		Lighting	
										11.2		<input checked="" type="checkbox"/>		Ventilation	
										12.1		<input checked="" type="checkbox"/>		License	
										12.2		<input checked="" type="checkbox"/>		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
8.2	<input checked="" type="checkbox"/>			washrooms must be kept clear of food & food contact items	immediate
2.4		<input checked="" type="checkbox"/>		ensure raw meats are not stored above food products to prevent cross contamination	immediate
1.3	<input checked="" type="checkbox"/>			foods must be labeled & preparation date indicated	immediate
12.3	<input checked="" type="checkbox"/>			ensure ice scoop is stored outside of ice machine to prevent contamination	immediate

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

Date of Inspection: Nov. 30 / 09

Re-Inspection Required: yes no

If Yes, Date: _____