

FOOD SERVICE ESTABLISHMENT INSPECTION FORM

Name of Establishment: Sorbusville Christian Academy Type: Eating Establishment, Bakery, Catering Kitchen, Mobile Canteen, Institutional, Vending Machine
 Operator: Sorbusville Christian Academy
 Licence #: 01-0138 Category: Routine, Re-inspection, Complaint, New Facility, Communicable Disease Follow-up inspection
 Address: 14 Church Street Sorbusville Number of employees: 2 Seating Capacity: 20 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					6.1		<input checked="" type="checkbox"/>		Food Equipment- design, construction, Installation and maintenance	9.0 FLOORS, WALLS, CEILINGS				
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.2		<input checked="" type="checkbox"/>		Food Contact Surfaces	9.1		<input checked="" type="checkbox"/>		Floors- construction, maintenance
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing	9.2		<input checked="" type="checkbox"/>		Walls- construction, maintenance
3.3		<input checked="" type="checkbox"/>		Holding Methods						9.3		<input checked="" type="checkbox"/>		Ceilings- construction, maintenance

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>Follow up</i> <i>Items mentioned in report of March 12 have been corrected</i>	

Green: Light yellow: Dark yellow: Light red: Dark red:
 Date of Inspection: March 19/09 Re-Inspection Required: yes no
 If Yes, Date: _____