

## FOOD SERVICE ESTABLISHMENT INSPECTION FORM



Name of Establishment: Roxton Elementary School # 14377  
 Operator: \_\_\_\_\_  
 Licence #: 11-111224  
 Address: 79 School Street, Roxton

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: 2 Seating Capacity: 30 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	Item No.	N.O	S	U	Item
<b>1.0</b>				<b>FOOD</b>	3.4				Cooling Methods	6.4				Manual Dish / Pot washing	<b>10.0</b>				<b>WATER SUPPLY- WASTE DISPOSAL</b>
1.1				Approved Source	3.5				Re-Heating Methods	6.5				Eating Utensils / Dishes	10.1				Water- Quality, quantity
1.2				Purchasing and Receiving	3.6				Handling Methods	<b>7.0</b>				<b>CLEANING AND SANITIZING</b>	10.2				Sewage Disposal
1.3				Acceptable Containers and Labeling	<b>4.0</b>				<b>FOOD DISPLAY / SERVICE</b>	7.1				Cleaning Schedule Present	10.3				Solid Waste Handling
<b>2.0</b>				<b>FOOD STORAGE</b>	4.1				Display Methods	7.2				Detergents and Chemicals use and storage	<b>11.0</b>				<b>LIGHTING AND VENTILLATION</b>
2.1				Storage of Potentially Haz. Foods	4.2				Advance Preparation	<b>8.0</b>				<b>SANITARY FACILITIES</b>	11.1				Lighting
2.2				Frozen Storage	<b>5.0</b>				<b>PERSONNEL</b>	8.1				Staff Washroom (s)	11.2				Ventilation
2.3				Refrigerated Storage Temperature	5.1				Demonstrating Knowledge	<b>8.2</b>				Public Washroom (s)	<b>12.0</b>				<b>GENERAL</b>
2.4				Refrigerated Storage Methods	5.2				Employee Health	8.3				Hand Washing Sink (s)	12.1				License
2.5				Refrigerated Storage Space	5.3				Personal Hygiene Practices	8.4				Utility Sink / Janitor Sink	12.2				Rodents and Insects
2.6				Dry Storage						8.5				Staff Change Rooms	12.3				Other Infraction
<b>3.0</b>				<b>FOOD PREPARATION</b>	<b>6.0</b>				<b>FOOD EQUIPMENT &amp; UTENSILS</b>	<b>9.0</b>				<b>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					

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
				6.2, 6.3 infraction	Corrected

Green: <input checked="" type="checkbox"/> Light yellow: <input type="checkbox"/> , Dark yellow: <input type="checkbox"/> Light red: <input type="checkbox"/> , Dark red: <input type="checkbox"/>	Date of Inspection: <u>15/10/09</u>	Re-Inspection Required: yes <input type="checkbox"/> no <input checked="" type="checkbox"/> If Yes, Date: _____
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