## FOOD PREMISES INSPECTION FORM

FOOD		U			Item No.	N.O.	ន ប		Itam No.	N.O.	s U		Item No.	N.O.	S	U	
					3.3			Holding Methods	7.0	FOOD	EQUIPMENT	AND UTENSILS	10.2				Walls (Construction and Maintena
		А	Approved	Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
				ng and Receiving	3.5			Re-heating Methods	7.2		/	Food Contact Surfaces	11.0	WATE	R SUPP	LY AN	D WASTE DISPOSAL
			Acceptabl	e Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1				Water (Quality and Quantity)
FOOD STO	RAGE				4.0	FOOD	DISPLAY AN	D SERVICE	7.4			Manual Dishwashing	11.2				Sewage Disposal
	-	S	Storage o	f Potentially Hazardous Foods	4.1			Display Methods	7.5			Eating Utensils and Dishes	11.3				Solid Waste Handling
			Frozen St		4.2			Advance Preparation	8.0	CLEAN	ING AND SA		12.0	LIGHT	ING AN	ID VEN	TILATION
		R	Refrigerat	ed Storage (Temperature)	5.0	RECOR	D KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1				Lighting
		R	Refrigerat	ed Storage (Methods)	5.1			Record Keeping	8.2		/	Detergents and Chemical Use and Storage	12.2		/		Ventilation
		R	Refrigerat	ed Storage (Space)	5.2			Recall of Food	9.0	SANITA	ARY FACILIT	íES	13.0	GENE	RAL		
		D	Ory Storag	ge	6.0	PERSO	NNEL		9.1			Washroom(s)	13.1				Licence
		S	Storage of	f Food for Staff	6.1			Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2				Rodent and Insect Control
FOOD PREI	PARA	TION A	ARIT CLAR	NDLING	6.2			Employee Health	10.0	FLOOR	S, WALLS A	ND CEILINGS	13.3				Other Infractions/Hazards
			AND ITAL	TO ELLICO													
s. N		TI	CR	Methods Methods	6.3	1 /2	ens :		marten			Floors (Construction and Maintenance)  r; MI – Minor Infraction; MA – Major Infraction; MA	tion; CR -	- Critica	I Infract	tion	Date for Correction
6. N		C	Thawing N Cooking M	Methods Methods		176	ens	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	   Infract	tion	Date for Correction
5. R/		C	Thawing N Cooking M	Methods Methods		1,76	ans	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction
i. N		C	Thawing N Cooking M	Methods Methods		1,72	ms :	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	I Infract	ion	Date for Correction
i. IV		C	Thawing N Cooking M	Methods Methods		, 1/2	ms	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction
. 10		C	Thawing N Cooking M	Methods Methods		, 1/2	ms	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction
. 10/		C	Thawing N Cooking M	Methods Methods		, /L	ms	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction
N. N.		C	Thawing N Cooking M	Methods Methods		, /L	ms	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction
. Re		C	Thawing N Cooking M	Methods Methods		, /L	ans :	N.O. – Not Observed; S – S	Satisfacto			r; MI – Minor Infraction; MA – Major Infrac	tion; CR -	- Critica	Infract	tion	Date for Correction