FOOD PREMISES INSPECTION FORM

N.O.	S	u		Item No.	N.O.	S	U		Item No.	N.O. S	U		No.	N.O.	S L	
FOOD	Carrier Co.			3.3		5	H	Holding Methods	7.0	FOOD EQUIP	MEN	T AND UTENSILS	10.2		-	Walls (Construction and Mainter
		Ap	proved Source	3.4	-			Cooling Methods	7.1	<u>ــ</u>		Food Equipment (Design, Construction, Installation and Maintenance)	10.3		_	Ceilings (Constructions and Maintenance)
	V	Pui	rchasing and Receiving	3,5	_		F	Re-heating Methods	7.2	L	1	Food Contact Surfaces	11.0	WATE	RSUPPLY	AND WASTE DISPOSAL
		Ace	ceptable Containers and Labeling	3.6		-	F	Handling Methods	7.3	L	•	Mechanical Dishwashing	11.1		_	Water (Quality and Quantity)
FOOD S	STORAGE	E		4.0	FOOD I	DISPLA	AY AND S	SERVICE	7.4	4		Manual Dishwashing	11.2		-	Sewage Disposal
	4		orage of Potentially Hazardous Foods	4.1	-			Display Methods	7.5	-	1_	Eating Utensils and Dishes	11.3			Solid Waste Handling
	u		ozen Storage	4.2		-		Advance Preparation	8.0	CLEANING A	ND S	And the latest the second section of the second section in the second section is a second section of the second section in the second section is a second section of the second section in the second section is a second section of the second section in the second section is a second section of the second section is a second section of the second section is a second section of the section of the second section is a second section of the sec	12.0	LIGHT	ING AND V	ENTILATION
	~	Re	frigerated Storage (Temperature)	5.0	RECOR	D KEE	PING AN	ND RECALLS	8.1		4	Cleaning and Sanitizing	12.1		<u>-</u>	Lighting
	1	Ret	frigerated Storage (Methods)	5.1	5		F	Record Keeping	8.2	 -		Detergents and Chemical Use and Storage	12.2		_	Ventilation
	-	Ret	frigerated Storage (Space)	5.2	-		F	Recall of Food	9.0	SANITARY F.	ACIL	TIES	13.0	GENE	RAL	
	-		y Storage	6.0	PERSO	NNEL			9.1	<u></u>		Washroom(s)	13.1		_	Licence
	-		orage of Food for Staff	6.1		-		Demonstrating Knowledge	9.2	L	-	Hand Washing Station(s)	13.2		-	Rodent and Insect Control
													13.3	8		Other Infractions/Hearth
FOOD P	REPARA		ND HANDLING	6.2		5	-	Employee Health Personal Hygiene Practices	10.0	FLOORS, WA	L	AND CEILINGS Floors (Construction and Maintenance)	10.0	1		Other Infractions/Hazards
No.	MI WI	Tha	COUN Ago	6.2 6.3	Stor	ad ad	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance) ry; MI – Minor Infraction; MA – Major Infrac	ction; CR		Infraction	Pate for Correction
	No.	Tha Coo	awing Methods oking Methods		Stor	ed b	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Date for Correction The Jaspackin The Jaspackin
	No.	Tha Coo	awing Methods oking Methods		Stor		F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Pate for Correction
	No.	Tha Coo	awing Methods oking Methods		Stor	ed b	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Pate for Correction
	No.	Tha Coo	awing Methods oking Methods		Stor	ed b	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Pale for Correction
	No.	Tha Coo	awing Methods oking Methods		Stor	ad b	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Date for Correction
	No.	Tha Coo	awing Methods oking Methods		Stor	ad b	F	Personal Hygiene Practices N.O. – Not Observed; S –	10.1 Satisfacto	ry; U – Unsatis	+	Floors (Construction and Maintenance)	ction; CR		Infraction	Date for Correction