FOOD PREMISES INSPECTION FORM Type: Class 3 Licence #: Name of Premises: Re-inspection New Licence Complaint CD Follow-up Inspection Category: Operator: Municipal Water Supply: Private Address: Item NO. N.O. S SIO. U N.O. No. No. FOOD EQUIPMENT AND UTENSILS Walls (Construction and Maintenance) FOOD 3.3 Holding Methods 7.0 10.2 1.0 Ceilings (Constructions and Food Equipment (Design, Construction, 7.1 10.3 Approved Source 34 Cooling Methods Maintenance) Installation and Maintenance) WATER SUPPLY AND WASTE DISPOSAL Re-heating Methods 7.2 Food Contact Surfaces 11.0 1.2 Purchasing and Receiving 3.5 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) Handling Methods 13 Acceptable Confainers and Labeling 3.6 Manual Dishwashing Sewage Disposal FOOD DISPLAY AND SERVICE 7.4 11.2 FOOD STORAGE 4.0 2.0 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.1 Storage of Potentially Hazardous Foods 4.1 Advance Preparation 8.0 CLEANING AND SANITIZING 12.0 LIGHTING AND VENTILATION 2.2 Frozen Storage 4.2 RECORD KEEPING AND RECALLS 12.1 8.1 Cleaning and Sanitizing Lighting 1 Refrigerated Storage (Temperature) 5.0 2.3 Detergents and Chemical Use and 8.2 12.2 Ventilation Record Keeping 24 Refrigerated Storage (Methods) 5.1 SANITARY FACILITIES Refrigerated Storage (Space) 5.2 Recall of Food 13.0 GENERAL 2.5 PERSONNEL 6.0 9.1 Washroom(s) 13.1 Licence 2.6 Dry Storage Hand Washing Station(s) Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 13.2 Rodent and Insect Control 2.7 ECOD PREPARATION AND HANDLING 5.2 Employee Health 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 3.0 10.1 Floors (Construction and Maintenance) Personal Hygiene Practices 3.1 Thawing Methods 6.3 N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction 3.2 Cooking Methods Date for Correction Remarks Item No. operations Green Re-inspection Yes

Red

Dark Yellow

If Yes. Date:

Light Yellow

Striped Red