

FOOD PREMISES INSPECTION FORM

Name of Premises: Southwood Restaurant
 Operator: _____
 Address: 25 Hubbard Ave. Frederick

License #: 03-02367 Type: Class 3 Class 4 Class 5
 Category: Routine Pre-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0	FOOD			3.3		<input checked="" type="checkbox"/>		7.0				10.2			
1.1	Approved Source			3.4				7.1				10.3			
1.2	Purchasing and Receiving			3.5		<input checked="" type="checkbox"/>		7.2				11.0			
1.3	Acceptable Containers and Labeling			3.6				7.3				11.1			
2.0	FOOD STORAGE			4.0				7.4				11.2			
2.1	Storage of Potentially Hazardous Foods			4.1				7.5				11.3			
2.2	Frozen Storage			4.2				8.0				12.0			
2.3	Refrigerated Storage (Temperature)			5.0				8.1				12.1			
2.4	Refrigerated Storage (Methods)	<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2				12.2			
2.5	Refrigerated Storage (Space)			5.2				9.0				13.0			
2.6	Dry Storage			6.0				9.1				13.1			
2.7	Storage of Food for Staff			6.1				9.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0				13.3			
3.1	Thawing Methods			6.3				10.1							
3.2	Cooking Methods														
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
7.3 (A)	<input checked="" type="checkbox"/>			Mechanical dishwasher not functioning as previously noted. Continue using 3-sink method.	Prior to next routine inspection as noted.

Green Dark Yellow Red
 Light Yellow Dark Yellow
 Striped Red

Date of Inspection: 2021-02-01

Re-inspection Required: Yes No

Received by: _____ Inspector Signature: _____