## FOOD PREMISES INSPECTION FORM

N.O.		u		Item No.	N.O.	s U		item No.		ន ប		Item No.	N.O.	s	U	
FOOD	<del></del>			3.3			Holding Methods	7.0	FOOD EC	QUIPMENT	AND UTENSILS	10.2	-	-		Walls (Construction and Maintenar Ceilings (Constructions and
		Appr	roved Source	3.4			Cooling Methods	7.1			Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Maintenance)
			chasing and Receiving	3.5			Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPF	LY AN	D WASTE DISPOSAL
			eptable Containers and Labeling	3.6			Handling Methods	7.3			Mechanical Dishwashing	11.1				Water (Quality and Quantity)
FOOD	STORAG			4.0	FOOD DI	ISPLAY AND	SERVICE	7.4			Manual Dishwashing	11.2				Sewage Disposal
	-		age of Potentially Hazardous Foods	4.1			Display Methods	7,5			Eating Utensils and Dishes	11.3			<u> </u>	Solid Waste Handling
			en Storage	4.2			Advance Preparation	8.0	CLEANIN	IG AND SAI		12.0	LIGHT	ING AN	D VEN	TILATION
		Refri	gerated Storage (Temperature)	5.0	RECORD	KEEPING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1				Lighting
		Refri	gerated Storage (Methods)	5.1			Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2				Ventilation
-	+	Refri	gerated Storage (Space)	5.2			Recall of Food	9.0	SANITAR	RY FACILITI		13.0	GENE	RAI		
			Storage	6.0	PERSON	INEI	recall of 1 000	9.1	JART AIL	THOLLIN	Washroom(s)	13.1	White ha	TOTAL .	Т	Licence
	1		age of Food for Staff	6.1	1 Littoon	C C Landon	Demonstrating Knowledge	-			The state of the s	13.2		+ -		Rodent and Insect Control
Accessory of the second second	A CONTRACT OF STREET															reducin and miscer bond of
FOOD	PREPAR							9.2	FLOORS	WALLS AF	Hand Washing Station(s)		-	+		Other Infractions/Hazards
FOOD No.	PREPAR	Thaw Cook	D HANDLING  ving Methods  ting Methods	6.2	1		Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0			Hand Washing Station(s)  ND CEILINGS  Floors (Construction and Maintenance)  ; MI – Minor Infraction; MA – Major Infract	13.3	- Critica	l Infract	ion	Other Infractions/Hazards  Date for Correction
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2	1		Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	l Infract	ion	<b>Y</b>
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	l Infract	ion	<b>Y</b>
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	l Infract	ion	P
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	l Infract	ion	<b>Y</b>
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	l Infract	ion	P
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	I Infract	ion	
		Thaw Cook	D HANDLING ving Methods ting Methods	6.2			Employee Health Personal Hygiene Practices N.O. – Not Observed; S – S	10.0 10.1 Satisfactor			ND CEILINGS Floors (Construction and Maintenance)	13.3	- Critica	I Infract	ion	