

# FOOD PREMISES INSPECTION FORM



Name of Premises: Sunset Grill  
 Operator: \_\_\_\_\_  
 Address: 11 Fashion Drive Unit L1A

Licence #: \_\_\_\_\_  
 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Other  
 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	
<b>1.0</b>	<b>FOOD</b>			3.3		✓		Holding Methods	<b>7.0</b>	<b>FOOD EQUIPMENT AND UTENSILS</b>			10.2		✓	
1.1		✓		3.4	✓			Cooling Methods	7.1		✓		10.3		✓	
1.2		✓		3.5		✓		Re-heating Methods	7.2		✓		<b>11.0</b>	<b>WATER SUPPLY AND WASTE DISPOSAL</b>		
1.3		✓		3.6		✓		Handling Methods	7.3		✓		11.1		✓	
<b>2.0</b>	<b>FOOD STORAGE</b>			<b>4.0</b>	<b>FOOD DISPLAY AND SERVICE</b>			7.4		✓		11.2		✓		
2.1		✓		4.1		✓		Display Methods	7.5		✓		11.3		✓	
2.2		✓		4.2		✓		Advance Preparation	<b>8.0</b>	<b>CLEANING AND SANITIZING</b>			<b>12.0</b>	<b>LIGHTING AND VENTILATION</b>		
2.3		✓		<b>5.0</b>	<b>RECORD KEEPING AND RECALLS</b>			8.1		✓		12.1		✓		
2.4		✓		5.1	✓			Record Keeping	8.2		✓		12.2		✓	
2.5		✓		5.2	✓			Recall of Food	<b>9.0</b>	<b>SANITARY FACILITIES</b>			<b>13.0</b>	<b>GENERAL</b>		
2.6		✓		<b>6.0</b>	<b>PERSONNEL</b>			9.1		✓		13.1		✓		
2.7		✓		6.1		✓		Demonstrating Knowledge	9.2		✓		13.2		✓	
<b>3.0</b>	<b>FOOD PREPARATION AND HANDLING</b>			6.2		✓		Employee Health	<b>10.0</b>	<b>FLOORS, WALLS AND CEILINGS</b>			13.3		✓	
3.1		✓		6.3		✓		Personal Hygiene Practices	10.1		✓					
3.2		✓		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
8.2		✓		Use a Health Canada Approved disinfectant for non food contact / common touched surfaces	Corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Aug 28, 2020  
 If Yes, Date: \_\_\_\_\_