FOOD PREMISES INSPECTION FORM

FOOD	S U			Item No.	N.O.	s U		Item No.	N.O. S U		Item No.	N.O.	s U	
FOOD				3.3		./	Holding Methods	7.0	FOOD EQUIPMENT	AND UTENSILS	10.2			Walls (Construction and Maintenar
	1	Approved	Source	3.4			Cooling Methods	7.1		Food Equipment (Design, Construction,	10.3	Farma a	/	Ceilings (Constructions and
-		en established and	g and Receiving	3.5		-	Re-heating Methods	7.2		Installation and Maintenance) Food Contact Surfaces	11.0	WATERS	HIDDLY AN	Maintenance) ND WASTE DISPOSAL
			e Containers and Labeling	,3.6		1	Handling Methods	7.3	1	Mechanical Dishwashing	11.1	WAIERS	OFF CA	Water (Quality and Quantity)
FOOD S	TORAGE	Acceptable	e containers and cabeling	4.0	FOOD	DISPLAY A	ND SERVICE	7.4	1	Manual Dishwashing	11.2		/	Sewage Disposal
. 000		Storage of	Potentially Hazardous Foods	4.1	-644 (32)		Display Methods	7.5		Eating Utensils and Dishes	11.3			Solid Waste Handling
	//	Frozen Sto		4.2		1	Advance Preparation	8.0	CLEANING AND SA		12.0	LIGHTING	AND VEN	ITILATION
	Refrigerated Storage (Temperature)		5.0				12.1			Lighting				
	1	To the later of th	ed Storage (Methods)	5.1		Maria Maria	Record Keeping	8.2		Detergents and Chemical Use and Storage	12.2		1	Ventilation
	1	Refrigerate	ed Storage (Space)	5.2			Recall of Food	9.0	SANITARY FACILIT	IES	13.0	GENERAL	L	
3/2		Dry Storag	ge	6.0	PERSO	NNEL		9.1		Washroom(s)	13.1		1	Licence
		Storage of	Food for Staff	6.1			Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control
FOOD P	REPARAT	ION AND HAI	NDLING	6.2			Employee Health	10.0	FLOORS, WALLS A	ND CEILINGS	13.3	TO SECUL		Other Infractions/Hazards
	/	Thawing N	Methods	6.3			Personal Hygiene Practices	10.1		Floors (Construction and Maintenance)				
144		Cooking N	ietnods	I			N.O. – Not Observed, S	- Sausiacio	ory, U – Urisalistaciory	r; MI – Minor Infraction; MA – Major Infrac	uon, CR	- Criucai iiii	raction	
		GETTE THE STEEL STEEL		7		Sea Vingel								