

## FOOD PREMISES INSPECTION FORM

Name of Premises: Levin Restaurant  
 Operator: \_\_\_\_\_  
 Address: 111 EVIDERETT STREET WOODBURY

Licence #: 31-00019 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-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
1.0	FOOD			7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1	Approved Source			7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
1.2	Purchasing and Receiving			7.2	Food Contact Surfaces			11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3	Acceptable Containers and Labeling			7.3	Manual Dishwashing			11.1	Water (Quality and Quantity)		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			11.2	Sewage Disposal		
2.1	Storage of Potentially Hazardous Foods			4.1	Display Methods			11.3	Solid Waste Handling		
2.2	Frozen Storage			4.2	Advance Preparation			12.0	CLEANING AND SANITIZING		
2.3	Refrigerated Storage (Temperature)			5.0	RECORD KEEPING AND RECALLS			8.1	Cleaning and Sanitizing		
2.4	Refrigerated Storage (Methods)			5.1	Record Keeping			8.2	Detergents and Chemical Use and Storage		
2.5	Refrigerated Storage (Space)			5.2	Recall of Food			9.0	SANITARY FACILITIES		
2.6	Dry Storage			6.0	PERSONNEL			9.1	Washroom(s)		
2.7	Storage of Food for Staff			6.1	Demonstrating Knowledge			9.2	Hand Washing Station(s)		
3.0	FOOD PREPARATION AND HANDLING			6.2	Employee Health			10.0	FLOORS, WALLS AND CEILINGS		
3.1	Thawing Methods			6.3	Personal Hygiene Practices			10.1	Floors (Construction and Maintenance)		
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

Light Yellow     Green  
 Striped Red     Dark Yellow     Red

Green

Date of Inspection: Nov. 9 2000

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_

Received by: \_\_\_\_\_ Inspector Signature: \_\_\_\_\_