## FOOD PREMISES INSPECTION FORM 220 Blannfulgridge Rd. Blannfulgridge Name of Premises: Operator: Address: item Item item N.O. 3 U N.O. S U N.O. S U N.O. S U No. No. No. No. 1.0 FOOD 3.3 Holding Methods 7.0 FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) Food Equipment (Design, Construction, Ceilings (Constructions and 1.1 Approved Source 3.4 Cooling Methods 7.1 10.3 Installation and Maintenance) Maintenance) 1 1.2 Purchasing and Receiving 3.5 -Re-heating Methods 7.2 Food Contact Surfaces 11.0 WATER SUPPLY AND WASTE DISPOSAL 1.3 Acceptable Containers and Labeling 4 3.6 Handling Methods Mechanical Dishwashing 11.1 7.3 Water (Quality and Quantity) 2.0 FOOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 11.2 -Sewage Disposal 2.1 10 Storage of Potentially Hazardous Foods 4.1 Display Methods 7.5 Eating Utensils and Dishes 11.3 Solid Waste Handling 2.2 6 Frozen Storage 4.2 Advance Preparation 8.0 **CLEANING AND SANITIZING** 12.0 LIGHTING AND VENTILATION 2.3 Refrigerated Storage (Temperature) 5.0 RECORD KEEPING AND RECALLS 8.1 Cleaning and Sanitizing 12.1 Lighting Detergents and Chemical Use and 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 -V Recall of Food SANITARY FACILITIES GENERAL 9.0 13.0 2.6 V Dry Storage 6.0 PERSONNEL 9.1 Washroom(s) 13.1 Licence 27 Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.2 Rodent and Insect Control 3.0 FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS, WALLS AND CEILINGS 13.3 Other Infractions/Hazards 3.1 Thawing Methods 6.3 5 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**

Re-inspection

Required:

If Yes, Date:

Yes

Red

Dark Yellow

Green

Light Yellow

Striped Red