FOOD	PREMISES	INSPECTION FORM
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Storage of Frozen Sto Refrigerate Refrigerate Dry Storage	and Receiving Containers and Labeling Potentially Hazardous Foods	3.3 3.4 3.5 3.6 4.0 4.1 4.2 5.0		DISPLAY AN	Holding Methods Cooling Methods Re-heating Methods Handling Methods D SERVICE	7.0 7.1 7.2 7.3	FOOD E	QUIPME	Food Equipment (Design, Construction, Installation and Maintenance)	10.2 10.3 11.0			Walls (Construction and Mainten Ceilings (Constructions and Maintenance)
Storage of Frozen Sto Refrigerate Refrigerate Dry Storage	Containers and Labeling Potentially Hazardous Foods rage d Storage (Temperature) d Storage (Methods)	3.6 4.0 4.1 4.2 5.0	FOOD	DISPLAY AN	Handling Methods		120 138			11.0			ivianitorianos)
Storage of Frozen Sto Refrigerate Refrigerate Dry Storage	Containers and Labeling Potentially Hazardous Foods rage d Storage (Temperature) d Storage (Methods)	3.6 4.0 4.1 4.2 5.0		DISPLAY AN	Handling Methods				Food Contact Surfaces	11.0	WATER	SUPPLY	AND WASTE DISPOSAL
Storage of Frozen Sto Refrigerate Refrigerate Refrigerate Dry Storag	Potentially Hazardous Foods rage d Storage (Temperature) d Storage (Methods)	4.1 4.2 5.0		DISPLAY AN					Mechanical Dishwashing	11.1		V	Water (Quality and Quantity)
Frozen Sto Refrigerate Refrigerate Refrigerate Dry Storag	rage d Storage (Temperature) d Storage (Methods)	4.2 5.0	BECOR			7.4	36 ACT	,	Manual Dishwashing	11.2	(F)	,	Sewage Disposal
Frozen Sto Refrigerate Refrigerate Refrigerate Dry Storag	rage d Storage (Temperature) d Storage (Methods)	5.0	DECOR		Display Methods	7.5		,_	Eating Utensils and Dishes	11.3		L	Solid Waste Handling
Refrigerate Refrigerate Refrigerate Dry Storag	d Storage (Temperature) d Storage (Methods)		DECOR	V	Advance Preparation	8.0	CLEAN	ING AND	SANITIZING	12.0	LIGHTIN	IG AND V	/ENTILATION
Refrigerate Refrigerate Dry Storag	d Storage (Methods)	5.1	REGUR	D KEEPING	AND RECALLS	8.1		- jak	Cleaning and Sanitizing	12.1	13 34	1	Lighting
Dry Storag	d Storage (Space)			/	Record Keeping	8.2	7 - 3	-	Detergents and Chemical Use and Storage	12.2		v	Ventilation
		5.2			Recall of Food	9.0	SANITA	RY FAC	CILITIES	13.0	GENER	AL	
	9	6.0	PERSO	NNEL		9.1			Washroom(s)	13.1		V	Licence
Storage of	Food for Staff	6.1		1	Demonstrating Knowledge	9.2	LA I		Hand Washing Station(s)	13.2		-	Rodent and Insect Control
ON AND HAN	DLING	6.2		/	Employee Health	10.0	FLOOR	S, WALL	S AND CEILINGS	13.3		100	Other Infractions/Hazards
Thawing M	ethods	6.3			Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)			527	
	VENERAL	CC	EAN	0001	SANITIZING K	CUUIR	13-	2 :- 8	O SHELVING UPI	> +			IMMEDIATE
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12	0	Cooking Methods	Cooking Methods A CR	Cooking Methods A CR	Cooking Methods A CR	Cooking Methods N.O. – Not Observed; S	Cooking Methods N.O. – Not Observed; S – Satisfactor Remarks	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Un Remarks	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory Remarks	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infra Remarks	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Remarks	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction	Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction Remarks