

FOOD PREMISES INSPECTION FORM

Name of Premises: The Saw shafts
 Operator: _____
 Address: 9493 Route 8 Blissfield

Licence #: 03-02143 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		Item No.	N.O.	S	U	
1.0				FOOD	3.3	✓			Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4	✓			Cooling Methods	7.1		✓		Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
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	3.6	✓			Handling Methods	7.3		✓		Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		✓		Manual Dishwashing	11.2				Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5	✓			Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2		✓		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
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2				Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0 SANITARY FACILITIES				13.0 GENERAL					
2.6		✓		Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1				Licence
2.7	✓			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		✓		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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Oct 25 2010

Re-inspection Required: Yes No

If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting