

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Samosa Delite  
 Operator: \_\_\_\_\_  
 Address: 440 Kimble Dr.

Licence #: 03-01540 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	
<b>1.0</b>	<b>FOOD</b>			<b>3.3</b>		✓		Holding Methods	<b>7.0</b>	<b>FOOD EQUIPMENT AND UTENSILS</b>			<b>10.2</b>		✓	
1.1		✓		Approved Source	<b>3.4</b>		✓	Cooling Methods	7.1		✓		10.3		✓	
1.2		✓		Purchasing and Receiving	<b>3.5</b>		✓	Re-heating Methods	7.2		✓		<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
1.3		✓		Acceptable Containers and Labeling	<b>3.6</b>		✓	Handling Methods	7.3		✓		11.1		✓	
<b>2.0</b>	<b>FOOD STORAGE</b>			<b>4.0</b>	<b>FOOD DISPLAY AND SERVICE</b>			7.4		✓		11.2		✓		
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓	Display Methods	7.5		✓		11.3		✓	
2.2		✓		Frozen Storage	4.2		✓	Advance Preparation	<b>8.0</b>	<b>CLEANING AND SANITIZING</b>			<b>12.0</b>	<b>LIGHTING AND VENTILATION</b>		
2.3		✓		Refrigerated Storage (Temperature)	<b>5.0</b>	<b>RECORD KEEPING AND RECALLS</b>			8.1			✗	12.1		✓	
2.4		✓		Refrigerated Storage (Methods)	5.1		✓	Record Keeping	8.2		✓		12.2		✓	
2.5		✓		Refrigerated Storage (Space)	5.2		✓	Recall of Food	<b>9.0</b>	<b>SANITARY FACILITIES</b>			<b>13.0</b>	<b>GENERAL</b>		
2.6		✓		Dry Storage	<b>6.0</b>	<b>PERSONNEL</b>			9.1		✓		13.1		✓	
2.7		✓		Storage of Food for Staff	6.1		✓	Demonstrating Knowledge	9.2			✗	13.2		✓	
<b>3.0</b>	<b>FOOD PREPARATION AND HANDLING</b>			6.2		✓		Employee Health	<b>10.0</b>	<b>FLOORS, WALLS AND CEILINGS</b>			13.3		✓	
3.1	✓			Thawing Methods	6.3		✓	Personal Hygiene Practices	10.1		✓					
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
8.1	x			Cleaning required throughout to remove buildup of flour from equipment surfaces.	Prior to next routine inspection.
8.1	x			Cleaning required of walls to remove grease.	
9.2		x		Handwash stations shall be easily accessible and kept clear at all times.	corrected.

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: 2019-11-20