

FOOD PREMISES INSPECTION FORM



Name of Premises: China wok Inc

Licence #: 02-0049

Operator: _____
Address: 100 Humber Rd

Equipment _____

Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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			3.3				7.0	FOOD EQUIPMENT AND UTENSILS		
1.1				3.4				7.1	Food Equipment (Design, Construction, Installation and Maintenance)		
1.2				3.5				7.2	Food Contact Surfaces		
1.3				3.6				7.3	Mechanical Dishwashing		
2.0	FOOD STORAGE			4.0				7.4	Manual Dishwashing		
2.1				4.1				7.5	Eating Utensils and Dishes		
2.2				4.2				8.0	CLEANING AND SANITIZING		
2.3				5.0				8.1	Cleaning and Sanitizing		
2.4				5.1				8.2	Detergents and Chemical Use and Storage		
2.5				5.2				9.0	SANITARY FACILITIES		
2.6				6.0				9.1	Washroom(s)		
2.7				6.1				9.2	Hand Washing Station(s)		
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILINGS		
3.1				6.3				10.1	Floors (Construction and Maintenance)		
3.2											
3.3											

Item No. MI MA CR Remarks

2.2 ✓ (working) Freezer temperature requires to be -10°C to -15°C. Freezer temperature requires to be -10°C or Aug 20/2020
 2.3 ✓ Observed food not covered in the freezer. Food must be properly covered to prevent contamination.
 2.5 ✓ No paper towel holder near handwashing sink in dining room. Provide a paper towel holder.
 2.6 ✓ Some shelves require cleaning in walk in cooler and dry storage room (FWR).
 2.7 ✓ High temperature dishwashers are not functioning properly.
 2.8 ✓ Food is not prepared on a clean surface.
 2.9 ✓ The temperature sticker that was placed inside the dishwasher does indicate that the correct temperature was reached.
 2.10 ✓

Date for Correction: _____

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red

Re-inspection Required: Yes No
 Date of Inspection: Aug 20/20
 If Yes, Date: _____