

Yukon Health & Social Services
Environmental Health Services

Food Premises Inspection Model
July 2014

Food Premises Inspection Model

Premises:	Address:
Owner/Operator:	Phone Number:
Date:	Time:
Inspector:	Area:

YES = In Compliance NO = Not in Compliance N/O = Not Observed at Time of Inspection N/A = Not Applicable

1. Protection from Food Handler Contamination

	Yes	No	N/O	N/A
1.1) A Separate hand washing basin is provided for food handlers				
<input type="checkbox"/> 1.1a) Provide hand washing basin in food preparation area				
<input type="checkbox"/> 1.1b) Hand washing basin must be located to allow convenient use by food handlers in the food preparation area				
<input type="checkbox"/> 1.1c) Ensure hand wash basin is only used for hand washing				
<input type="checkbox"/> 1.1d) Ensure hand wash basin is supplied with plumbed hot and cold running water				
<input type="checkbox"/> 1.1e) Basin shall be kept free of clutter, food etc. and not used for any other purpose				
<input type="checkbox"/> 1.1f) Basin must be accessible at all times by food handlers				
Notes:				
1.2) Hand washing basin with supplies of soap and paper towels in dispensers				
<input type="checkbox"/> 1.2a) Provide hot and cold running water for hand washing in food preparation area				
<input type="checkbox"/> 1.2b) Provide soap in a dispenser at hand basin in the food preparation area				
<input type="checkbox"/> 1.2c) Provide paper towels in a dispenser at hand basin in food preparation area				
<input type="checkbox"/> 1.2d) Provide a sign which explains proper hand washing procedures				
Notes:				
*1.3) Employees wash hands thoroughly before and after handling food				
<input type="checkbox"/> 1.3a) Ensure employees wash hands before commencing work				
<input type="checkbox"/> 1.3b) Ensure employees wash hands after using washroom				
<input type="checkbox"/> 1.3c) Ensure employees wash hands before resuming work				
<input type="checkbox"/> 1.3d) Provide signage to encourage employees to wash their hands				
<input type="checkbox"/> 1.3e) Ensure employees wash hands after handling raw food				
<input type="checkbox"/> 1.3f) Ensure employees wash hands after a potential source of contamination				
<input type="checkbox"/> 1.3g) Ensure employees wash hands as often as necessary				
Notes:				

1.4) Proper food handler hygiene is being practiced	Yes	No	N/O	N/A
<input type="checkbox"/> *1.4a) Sick employees are not to work until they are feeling well and are symptom free for at least 48 hours				
<input type="checkbox"/> 1.4b) Operator must provide separate room / compartment / locker or cupboard for keeping of wearing apparel of employees				
<input type="checkbox"/> 1.4c) Operator / employee must wear clean outer garments while working with food				
<input type="checkbox"/> 1.4d) Footwear – clean, free of dirt and accumulated food particles				
<input type="checkbox"/> 1.4e) Jewelry – rings, bracelets, wrist watches must not be worn				
<input type="checkbox"/> 1.4f) All food handlers must wear suitable hair restraint				
<input type="checkbox"/> 1.4g) Food handlers shall not consume food while preparing food for the public				
<input type="checkbox"/> 1.4h) Operator / employee must not use tobacco while working with food				
Notes:				
1.5) Only employees of food premises in food preparation area	Yes	No	N/O	N/A
<input type="checkbox"/> 1.5a) Only persons involved in food prep and handling are permitted in food prep area				
<input type="checkbox"/> 1.5b) Children shall not be allowed in the food preparation area				
<input type="checkbox"/> 1.5c) Access to food preparation areas shall be restricted to designated food handlers				
Notes:				
2. Food Handling: Thermometers/Cooking/Hot Holding/Cooling/Reheating of Hazardous Food				
2.1) Probe thermometers are used to verify food preparation and holding temperatures	Yes	No	N/O	N/A
<input type="checkbox"/> 2.1a) Provide an easily readable accurate thermometer to measure the internal temperature of potentially hazardous foods				
<input type="checkbox"/> 2.1b) Use the provided probe thermometer to verify internal food temperatures				
Notes:				
*2.2) Thorough cooking to minimum internal food temperature	Yes	No	N/O	N/A
<input type="checkbox"/> 2.2a) Cook whole poultry to 85°C (185°F) for 15 seconds				
<input type="checkbox"/> 2.2b) Cook food mixtures containing poultry, egg, meat, fish or another hazardous food to 74°C (165°F) for 10 seconds				
<input type="checkbox"/> 2.2c) Cook fish to 70°C (158°F) for 15 seconds				
<input type="checkbox"/> 2.2d) Cook eggs to 63°C (145°F) for 15 seconds				
<input type="checkbox"/> 2.2e) Cook poultry (cut or ground) to 74°C (165°F) for 15 seconds				
<input type="checkbox"/> 2.2f) Cook ground meats (other than poultry) to 74°C (160°F) for 15 seconds				
<input type="checkbox"/> 2.2g) Cook pork, lamb, veal, and beef (whole cuts) to 70°C (158°F) for 15 seconds				
Notes:				

*2.3) Hot holding: minimum of 60°C (140°F) after cooking or re-heating	Yes	No	N/O	N/A
<input type="checkbox"/> 2.3a) Ensure food is held at or above 60°C (140°F) after cooking or re-heating				
<input type="checkbox"/> 2.3b) Ensure adequate hot holding equipment is provided				
Notes:				
*2.4) Food is cooled from 60°C (140°F) to 20°C (68°F) within 2 hours	Yes	No	N/O	N/A
<input type="checkbox"/> 2.4a) Cool hazardous food from 60°C (140°F) to 20°C (68°F) within 2 hours				
<input type="checkbox"/> 2.4b) Ensure foods are cooled in shallow containers				
<input type="checkbox"/> 2.4c) Ensure to cool in small portions				
<input type="checkbox"/> 2.4d) Use alternative methods to facilitate rapid cooling (e.g. ice bath, ice wand, ice as an ingredient etc.)				
Notes:				
*2.5) Food is cooled from 20°C (68°F) to 4°C (40°F) within 4 hours	Yes	No	N/O	N/A
<input type="checkbox"/> 2.5a) Cool hazardous food from 20°C (68°F) to 4°C (40°F) within 4 hours				
Notes:				
*2.6) Re-heating: to an internal temperature of 74°C (165°F)	Yes	No	N/O	N/A
<input type="checkbox"/> 2.6a) Ensure potentially hazardous food is reheated to an internal temperature of 74°C (165°F) for 15 seconds				
<input type="checkbox"/> 2.6b) Ensure potentially hazardous food is reheated to an internal temperature of 74°C (165°F) within 2 hours				
<input type="checkbox"/> 2.6c) Do not use a steam table or a slow cooker to reheat food as the required temperature cannot be achieved quick enough				
Notes:				
3. Food Storage: Refrigerated & Frozen Storage of Hazardous Food				
3.1) Thermometers are used to verify refrigeration and freezer temperatures	Yes	No	N/O	N/A
<input type="checkbox"/> 3.1a) Provide an easily readable, accurate indicating thermometer to check storage temperature				
Notes:				

*3.2) Internal temperature of food is maintained at 4°C (40°F) or less	Yes	No	N/O	N/A
<input type="checkbox"/> 3.2a) Ensure all hazardous foods are stored at 4°C (40°F) or less				
<input type="checkbox"/> 3.2b) Ensure adequate equipment available for keeping potentially hazardous foods at 4°C (40°F) or less				
<input type="checkbox"/> 3.2c) Provide adequate refrigerated space for hazardous food storage				
<input type="checkbox"/> 3.2d) Ensure adequate shelving space is available in cold holding units				
<input type="checkbox"/> 3.2e) Immediately remove potentially hazardous food from malfunctioning cold holding unit and store accordingly				
<input type="checkbox"/> 3.2f) Ensure food is stored a minimum of 15 cm (6 inches) off the bottom of the unit				
<input type="checkbox"/> 3.2g) Adjust or repair the refrigeration unit immediately. Do not store any hazardous foods in the unit until it is able to maintain hazardous foods at 4°C (40°F) or less				
Notes:				
3.3) Internal temperature of frozen food is maintained at -18°C (0°F) or less	Yes	No	N/O	N/A
<input type="checkbox"/> 3.3a) Ensure all hazardous foods are stored at -18°C (0°F) or less				
<input type="checkbox"/> 3.3b) Adjust or repair the freezer immediately				
<input type="checkbox"/> 3.3c) Thaw potentially hazard foods quickly using an approved method				
Notes:				
4. Meat, Eggs, and Milk Products				
*4.1) Meat obtained from a source that is approved by the government of Canada, the government of another province or territory, or an official or agency of any of those governments	Yes	No	N/O	N/A
<input type="checkbox"/> 4.1a) Ensure all meats are from a Government approved source				
<input type="checkbox"/> 4.1b) Subject meat products to a process adequate to destroy bacteria and parasites (freezing, curing, canning, heating etc.)				
<input type="checkbox"/> 4.1c) Meat to be held pending further investigation				
Notes:				
*4.2) Only Graded eggs permitted	Yes	No	N/O	N/A
<input type="checkbox"/> 4.2a) Only Graded eggs permitted				
<input type="checkbox"/> 4.2b) Dispose of ungraded eggs				
<input type="checkbox"/> 4.2c) Suspect eggs held pending further investigation				
Notes:				
4.3) Proper storage and service of milk and milk products	Yes	No	N/O	N/A
<input type="checkbox"/> 4.3a) Only milk from an approved source permitted				
<input type="checkbox"/> 4.3b) Ensure milk / cream / edible oil substitute are served from the original container				
<input type="checkbox"/> 4.3c) Keep creamers or milk on ice or refrigerated				
<input type="checkbox"/> 4.3d) Discard any remaining portions unused by the patron				
Notes:				

*4.4) Uninspected meats are not found on premises	Yes	No	N/O	N/A
<input type="checkbox"/> 4.4a) Make sure inspected and uninspected meat products are kept separate				
<input type="checkbox"/> 4.4b) Ensure uninspected meat is stored in a manner preventing contact with all other foods				
<input type="checkbox"/> 4.4c) Tag the name and address of the owner on the uninspected meat				
<input type="checkbox"/> 4.4d) Keep uninspected meat clearly identified, "Not Government Inspected - Not for Resale" and include the name and contact information of the owner of the carcass				
<input type="checkbox"/> 4.4e) Clean equipment, food contact surfaces and utensils prior to re-use on inspected meat				
<input type="checkbox"/> 4.4f) Have in place a thorough cleaning and sanitation procedure for food and non-food contact surfaces after handling uninspected meat				
<input type="checkbox"/> 4.4g) Remove immediately				
Notes:				
4.5) Maintain records of butchered meats	Yes	No	N/O	N/A
<input type="checkbox"/> 4.5a) Ensure records are readily and easily available				
<input type="checkbox"/> 4.5b) Ensure records are maintained				
Notes:				
5. Protection from Adulteration & Contamination				
*5.1) Ample supply of potable hot and cold water under pressure	Yes	No	N/O	N/A
<input type="checkbox"/> 5.1a) Provide hot and cold running water				
<input type="checkbox"/> 5.1b) Provide source of potable water under pressure				
<input type="checkbox"/> 5.1c) Provide hot water at a minimum temperature of 45°C				
Notes:				
*5.2) Raw foods are separated from ready-to-eat foods during storage and handling	Yes	No	N/O	N/A
<input type="checkbox"/> 5.2a) Handle raw foods separate from ready-to-eat foods				
<input type="checkbox"/> 5.2b) Store raw foods separate from cooked / ready-to-eat foods				
<input type="checkbox"/> 5.2c) Store raw foods below cooked / ready-to-eat foods				
<input type="checkbox"/> 5.2d) Provide separate preparation surfaces				
<input type="checkbox"/> 5.2e) Provide separate utensils to prevent contamination				
<input type="checkbox"/> 5.2f) Allocate ample storage space for raw foods				
<input type="checkbox"/> 5.2g) Provide additional storage space for raw foods				
Notes:				
*5.3) Food protected from risk of contamination and adulteration	Yes	No	N/O	N/A
<input type="checkbox"/> 5.3a) Ensure all food is protected from potential contamination and adulteration				
<input type="checkbox"/> 5.3b) Ensure previously served food is not re-served to customers				
<input type="checkbox"/> 5.3c) Transport food in closed containers to prevent contamination				
<input type="checkbox"/> 5.3d) Store foods in containers that can be readily cleaned and sanitized				
<input type="checkbox"/> 5.3e) Displayed food must be enclosed in a manner to prevent contamination				
<input type="checkbox"/> 5.3f) Store all food in food grade containers / packaging				

<input type="checkbox"/> 5.3g) Cover all food in storage				
<input type="checkbox"/> 5.3h) Cover foods with food grade wrap or covers. No garbage bags / Rubbermaid containers				
<input type="checkbox"/> 5.3i) Label foods – contents and prepared date				
<input type="checkbox"/> 5.3j) Keep refrigerated foods no longer than 10 days after preparation				
<input type="checkbox"/> 5.3k) Apply the 'First-in-First-Out' rule				
<input type="checkbox"/> 5.3l) Store food 15 cm (6 inches) off the floor to prevent contamination				
<input type="checkbox"/> 5.3m) Install shelving if necessary so that food is at least 15 cm (6 inches) above the floor				
Notes:				
*5.4) Toxic / poisonous substances (chemicals / pesticides) stored separately from food preparation and storage areas	Yes	No	N/O	N/A
<input type="checkbox"/> 5.4a) Store all toxic/poisonous substances separate from food preparation area				
<input type="checkbox"/> 5.4b) Store all toxic/poisonous substances separate from food storage area				
<input type="checkbox"/> 5.4c) Store all toxic/poisonous substances in container bearing identifying label				
<input type="checkbox"/> 5.4d) Ensure all chemicals are clearly labeled (e.g. disinfectant spray bottles)				
<input type="checkbox"/> 5.4e) Do not use mouse / rodent poison anywhere in food premises				
Notes:				
5.5) Any room where food is prepared, cooked, served or stored is not used for sleeping purposes	Yes	No	N/O	N/A
<input type="checkbox"/> 5.5a) No person shall use any room where food is prepared, cooked, served or stored, for sleeping purposes				
<input type="checkbox"/> 5.5b) Ensure personal living quarters and domestic items are kept completely separate from the food premises				
Notes:				
6. Equipment & Utensils Sanitation				
6.1) Mechanical dishwashing: Chemical or High temperature sanitization	Yes	No	N/O	N/A
<input type="checkbox"/> 6.1a) Provide detergent and chemicals for washing and sanitizing				
<input type="checkbox"/> 6.1b) Ensure clean wash / rinse water is provided				
<input type="checkbox"/> 6.1c) Ensure wash water is between 43°C (110°F) and 60°C (140°F)				
<input type="checkbox"/> 6.1d) Ensure hot water sanitizer is at 71°C (160°F) where it contacts the dishes				
<input type="checkbox"/> 6.1e) Chlorine sanitizer concentration must be at least 100 parts per million at 13°C (55°F) or greater				
<input type="checkbox"/> 6.1f) Iodine concentration must be between 12.5 and 25 parts per million at 24°C (75°F) or greater				
<input type="checkbox"/> 6.1g) Quaternary ammonium compound must be at least 200 parts per million at 24°C (75°F) or greater				
<input type="checkbox"/> 6.1h) Provide a commercial grade mechanical dishwasher				
<input type="checkbox"/> 6.1i) Repair dishwasher				
<input type="checkbox"/> 6.1j) Replace dishwasher				
<input type="checkbox"/> 6.1k) Routinely monitor / check that chemicals being fed into the dishwasher are of sufficient quantity and replace empty containers if needed				
<input type="checkbox"/> 6.1l) Record dishwasher temperatures weekly and maintain logbook				
<input type="checkbox"/> 6.1m) Record dishwashing sanitizer concentrations weekly and maintain logbook				
Notes:				

6.2) Manual dishwashing: Wash, rinse, sanitize technique	Yes	No	N/O	N/A
<input type="checkbox"/> 6.2a) Manual dishwashing requires 3 steps: wash, rinse, and sanitize				
<input type="checkbox"/> 6.2b) Ensure clean wash / rinse water is provided				
<input type="checkbox"/> 6.2c) Ensure wash / rinse water is at 45°C (113°F) or greater				
<input type="checkbox"/> 6.2d) Provide detergent and chemicals for washing and sanitizing				
<input type="checkbox"/> 6.2e) Ensure hot water used for sanitizing is at least 77°C (171°F) for at least 2 minutes				
<input type="checkbox"/> 6.2f) Chlorine sanitizer concentration must be at least 100 parts per million at 45°C (113°C) or greater for at least 2 minutes				
<input type="checkbox"/> 6.2g) Iodine concentration must be at least 25 parts per million at 45°C (113°F) or greater for at least 2 minutes				
<input type="checkbox"/> 6.2h) Quaternary ammonium compound must be at least 200 parts per million at 45°C (113°F) or greater for at least 2 minutes				
<input type="checkbox"/> 6.2i) Install a 3 compartment sink of sufficient size				
<input type="checkbox"/> 6.2j) Provide drying rack that is corrosion resistant				
Notes:				
6.3) Food contact surfaces washed / rinsed / sanitized after each use and following any operations when contamination may have occurred	Yes	No	N/O	N/A
<input type="checkbox"/> 6.3a) Wash, rinse and sanitize equipment / utensils after each use or as often as necessary				
<input type="checkbox"/> 6.3b) Keep cloths clean, in good repair, and restricted to a single task				
<input type="checkbox"/> 6.3c) Ensure wiping cloths are replaced as needed				
<input type="checkbox"/> 6.3d) Wiping cloths should be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at a proper concentration				
<input type="checkbox"/> 6.3e) Provide single used disposable towels where required				
<input type="checkbox"/> 6.3f) Provide a spray bottle with appropriate concentration of sanitizing solution where required				
<input type="checkbox"/> 6.3g) Ensure instructions for cleaning food processing equipment are posted in accessible place				
Notes:				
6.4) Sanitize test kit / thermometer / temperature test strips readily available for verifying dishwashing and sanitizing temperatures	Yes	No	N/O	N/A
<input type="checkbox"/> 6.4a) Ensure a sanitizer concentration test kit is provided and used to verify the concentration of the chemical agent				
<input type="checkbox"/> 6.4b) Provide an accurate thermometer or temperature test strips to verify dishwashing and sanitizing temperatures				
<input type="checkbox"/> 6.4c) Repair thermometer on dishwasher so that it accurately displays wash/rinse temperatures				
Notes:				
7. Equipment and Utensils				
7.1) Proper use and storage of clean utensils (including single service utensils)	Yes	No	N/O	N/A
<input type="checkbox"/> 7.1a) Protect single-service utensils from contamination				
<input type="checkbox"/> 7.1b) Transport utensils in manner that prevents contamination				
<input type="checkbox"/> 7.1c) Store utensils in manner that prevents contamination				
<input type="checkbox"/> 7.1d) Use single service utensils only once				
<input type="checkbox"/> 7.1e) Do not store knives in cutting blocks as the inside of the blocks cannot be cleaned				
<input type="checkbox"/> 7.1f) Do not store knives between tables and/or walls as this area cannot be cleaned				
Notes:				

7.2) Food contact surfaces properly designed, constructed, installed and maintained	Yes	No	N/O	N/A
<input type="checkbox"/> 7.2a) Provide food storage containers or materials that are food grade				
<input type="checkbox"/> 7.2b) Provide food storage containers that may be readily cleaned and sanitized				
<input type="checkbox"/> 7.2c) Ensure equipment / utensil(s) / dishware are readily cleanable and in good repair				
<input type="checkbox"/> 7.2d) Ensure equipment / utensil(s) / dishware are free of cracks or open seams				
<input type="checkbox"/> 7.2e) Ensure equipment / utensil(s) / dishware are corrosion-resistant and non-toxic				
<input type="checkbox"/> 7.2f) Maintain hardwood cutting boards, blocks, tables or bowls in a clean and sanitary manner				
<input type="checkbox"/> 7.2g) Discard cutting boards which are in a state of disrepair				
<input type="checkbox"/> 7.2h) Repair or replace surfaces that cannot be readily cleaned and sanitized				
<input type="checkbox"/> 7.2i) Remove equipment as directed by Health Officer				
Notes:				
7.3) Proper storage and maintenance of scoops, spoons, stirring devices and dipper well	Yes	No	N/O	N/A
<input type="checkbox"/> 7.3a) Ensure scoop / dipper / well is kept in a manner that prevents bacterial growth				
<input type="checkbox"/> 7.3b) Provide a dipper well with potable running water				
Notes:				
7.4) Equipment, non-food contact surfaces and linen are maintained, designed, constructed, installed to allow easy cleaning and to facilitate maintenance	Yes	No	N/O	N/A
<input type="checkbox"/> 7.4a) Ensure all surfaces are clean and maintained in good repair				
<input type="checkbox"/> 7.4b) Ensure all surfaces are readily cleanable and non-absorbent				
<input type="checkbox"/> 7.4c) Ensure appliances and equipment are disassembled to facilitate proper cleaning				
Notes:				
8. Sanitary Maintenance and Construction				
8.1) Exclusion of live animals on the premises, subject to exemptions	Yes	No	N/O	N/A
<input type="checkbox"/> 8.1a) Ensure food premises is kept free from live birds / animals				
Notes:				
*8.2) The premises is operated and maintained free from a condition that may create a health hazard	Yes	No	N/O	N/A
<input type="checkbox"/> 8.2a) CLOSE FOOD PREMISES				
<input type="checkbox"/> 8.2b) Evidence of significant insect / rodent infestation				
<input type="checkbox"/> 8.2c) Sewage back-up observed within the premises				
<input type="checkbox"/> 8.2d) Contact licensed pest control operator for insect / rodent / pest treatment and control				
<input type="checkbox"/> 8.2e) Premises is operated and maintained free from a condition that may create a health hazard				
<input type="checkbox"/> 8.2f) Food seized and discarded				
<input type="checkbox"/> 8.2g) Failure to provide a supply of water adequate for the operation of the premises				
<input type="checkbox"/> 8.2h) Evidence of contamination of food or food contact surfaces (e.g. by rodent droppings and urine or active insect activity)				

<input type="checkbox"/> 8.2i) No electricity within the premises				
<input type="checkbox"/> 8.2j) No Hot water				
<input type="checkbox"/> 8.2k) No water or inadequate water supply				
Notes:				
8.3) Mechanical ventilation operable where required	Yes	No	N/O	N/A
<input type="checkbox"/> 8.3a) Ensure that any room where food is prepared is provided with adequate means for the escape to the exterior of the building of smoke, gases or odours.				
<input type="checkbox"/> 8.3b) Ventilation system requires thorough cleaning				
<input type="checkbox"/> 8.3c) Repair system as required(e.g. fan)				
<input type="checkbox"/> 8.3d) Replace filters where required				
<input type="checkbox"/> 8.3e) Ensure ventilation system is turned on and functional when deep fryer / stove / grill top is in use				
<input type="checkbox"/> 8.3f) Regular maintenance required				
<input type="checkbox"/> 8.3g) Provide schedule for cleaning ventilation system/exhaust hood/filters				
Notes:				
8.4) Lighting adequate for food preparation and cleaning	Yes	No	N/O	N/A
<input type="checkbox"/> 8.4a) Provide adequate lighting for food preparation and cleaning				
<input type="checkbox"/> 8.4b) Ensure light shields or shatter-proof bulbs are provided in the food preparation and storage areas				
<input type="checkbox"/> 8.4c) Clean lighting fixtures and covers				
Notes:				
8.5) Premises is of satisfactory cleanliness	Yes	No	N/O	N/A
<input type="checkbox"/> 8.5a) Maintain the premises in a clean and sanitary condition				
<input type="checkbox"/> 8.5b) Remove all materials not associated with operation of food premises				
<input type="checkbox"/> 8.5c) Remove all materials not in use				
<input type="checkbox"/> 8.5d) Clean walls /surfaces around stove				
<input type="checkbox"/> 8.5e) Clean behind / under / around deep fryer				
<input type="checkbox"/> 8.5f) Clean floor under / around appliances				
<input type="checkbox"/> 8.5g) Follow a cleaning schedule				
Notes:				
8.6) Floors, walls, and ceilings are clean and in good repair	Yes	No	N/O	N/A
<input type="checkbox"/> 8.6a) Ensure floors, walls, and ceilings are constructed of materials so to be tight, smooth, and non-absorbent				
<input type="checkbox"/> 8.6b) Ensure floors are kept clean and in good repair				
<input type="checkbox"/> 8.6c) Ensure walls are kept clean and in good repair				
<input type="checkbox"/> 8.6d) Ensure ceilings are kept clean and in good repair				
<input type="checkbox"/> 8.6e) Ensure wall to floor joints properly sealed				
<input type="checkbox"/> 8.6f) Cleaning required around, under, and behind kitchen equipment, counters, and baseboards				
<input type="checkbox"/> 8.6g) Maintain carpeting in food service room in clean and sanitary condition				

<input type="checkbox"/> 8.6h) Degreasing of kitchen areas under grills / fryers etc. Ensure windows and doors are screened where required				
<input type="checkbox"/> 8.6i) Ensure counter to wall joint is properly sealed				
<input type="checkbox"/> 8.6j) Ensure windows and doors are screened where required				
<input type="checkbox"/> 8.6k) Provide cleaning schedule and maintenance plan				
Notes:				
9. Pest Control				
9.1) Protection against the entrance of insects, birds, rodents, and other pests	Yes	No	N/O	N/A
9.1a) Ensure all openings to the outside are screened or fitted with devices to prevent the entry of insects, birds, rodents, and other pests				
- 9.1b) Ensure only approved pesticides for use in food service operations are used				
- 9.1c) Current effort of pest control is insufficient hire pest control company				
- 9.1d) Modify the Construction of premises to provide protection against entry of pests				
- 9.1e) Licensed Pest Control required. Provide contract to Health Officer				
- 9.1f) Repair or replace screens on windows and/or doors to prevent entry of insects, birds, rodents, and other pests				
Notes:				
10. Washrooms				
10.1) Sanitary maintenance of staff / public washroom facilities	Yes	No	N/O	N/A
<input type="checkbox"/> 10.1a) Clean and sanitize washroom(s) at least once per day and as often as necessary				
<input type="checkbox"/> 10.1b) Lighting adequate to allow proper cleaning and sanitizing				
<input type="checkbox"/> 10.1c) No carpets in the washrooms				
Notes:				
10.2) Provision of required supplies in staff and public washroom facilities	Yes	No	N/O	N/A
<input type="checkbox"/> 10.2a) Provide sufficient number of washrooms				
<input type="checkbox"/> 10.2b) Equip facility with hot and cold running water				
<input type="checkbox"/> 10.2c) Equip facility with liquid soap in a dispenser				
<input type="checkbox"/> 10.2d) Equip facility with paper towels in a dispenser and/or hot air dryer				
<input type="checkbox"/> 10.2e) Equip facility with toilet paper				
<input type="checkbox"/> 10.2f) Provide a suitable receptacle for used towels and waste materials				
<input type="checkbox"/> 10.2g) Clean and disinfect diaper change table daily				
<input type="checkbox"/> 10.2h) Clean and disinfect garbage can				
Notes:				

11. Garbage and Waste Management				
11.1) Liquid wastes collected and disposed of in a sanitary manner	Yes	No	N/O	N/A
<input type="checkbox"/> 11.1a) <i>Dispose of liquid waste in a sanitary manner</i>				
<input type="checkbox"/> 11.1b) <i>Ensure grease traps are cleaned and contents are disposed of in a sanitary manner</i>				
Notes:				
11.2) Garbage or waste removal adequate to maintain the premises in a sanitary condition	Yes	No	N/O	N/A
<input type="checkbox"/> 11.2a) <i>Remove garbage or waste from the premises as often as may be necessary to maintain a sanitary condition</i>				
<input type="checkbox"/> 11.2b) <i>Remove waste as often as necessary to maintain a sanitary condition</i>				
<input type="checkbox"/> 11.2c) <i>Remove recyclables as often as necessary to maintain a sanitary condition</i>				
<input type="checkbox"/> 11.2d) <i>Remove fryer oil as often as necessary to maintain a sanitary condition</i>				
<input type="checkbox"/> 11.2e) <i>Provide sufficient garbage containers of durable / leak proof / non-absorbent material</i>				
<input type="checkbox"/> 11.2f) <i>Wash garbage containers frequently enough to prevent any insanitary condition</i>				
<input type="checkbox"/> 11.2g) <i>Ensure garbage receptacles are equipped with liners or bags</i>				
<input type="checkbox"/> 11.2h) <i>Keep garbage storage room clean</i>				
<input type="checkbox"/> 11.2i) <i>Do not leave bags of garbage by the door</i>				
Notes:				
12. Sewage Disposal System				
12.1) Facility is serviced by an approved Sewage Disposal System	Yes	No	N/O	N/A
<input type="checkbox"/> 12.1a) <i>Replace / repair sewage disposal system as required</i>				
<input type="checkbox"/> 12.1b) <i>Ensure sewage disposal system is properly maintained</i>				
<input type="checkbox"/> 12.1c) <i>Provide evidence of pump out service</i>				
<input type="checkbox"/> 12.1d) <i>Any Modifications of sewage disposal system must be completed with the approval of a Health Officer</i>				
Notes:				
13. Drinking Water System				
Facility is serviced by a Small Public Drinking Water System	Yes	No	N/O	N/A
Notes:				

