

## WECHU Inspection Questions

This is a copy of the questions a Public Health Inspector (PHI) uses when inspecting your food premises. You can use this form as a reference to make sure you are following food safety regulations and guidelines in your premises.

**Statement:** The parts of the regulations that your PHI will be checking in your food premises during your inspection.

**Weight:** The number of demerit points added if this infraction is noted during your inspection.

**Risk Classifications:** C – Critical S – Significant M – Minor

### Food Inspection General Form - January 2010

#	Statement	Weight	Risk
	<b>Maintenance-Building</b>		
1	<i>The premises is free from every condition that may be a health hazard</i>		
	(a) Immediate health hazard present at time of inspection. Premises Closed. [Sec 13]	70	C
2	<i>Premises are free from every condition that may adversely affect the sanitary operation of the premises</i>		
	(a) Premises <b>NOT</b> free from live birds or animals subject to exemptions [Sec 59(e)]	5	S
	(b) Room(s) used for sleeping purposes [Sec 11(b)]	3	M
	(c) Separate room or compartment <b>NOT</b> provided for wearing apparel of employees [Sec 11(c)]	1	M
	(d) The floor or floor coverings are <b>NOT</b> tight, smooth, non-absorbent and/or maintained in a sanitary condition [Sec 11(d) & 59(h)]	2	M
	(e) The walls and ceilings are <b>NOT</b> readily cleanable, in good repair and/or maintained in a sanitary condition [Sec 11(e) & 59(h)]	2	M
	<b>Lighting</b>		
3	<i>Lighting adequate for food preparation and cleaning</i>		
	(a) Lighting <b>NOT</b> adequate [Sec 13]	2	M
	<b>Ventilation</b>		
4	<i>The ventilation system is maintained in a sanitary manner</i>		
	(a) Ventilation <b>NOT</b> adequately maintained [Sec 15]	4	S

**Food Inspection General Form - January 2010**

#	Statement	Weight	Risk
	<b>Equipment</b>		
5	<i>Any article or equipment is adequately constructed and maintained</i>		
	(a) Article or equipment is <b>NOT</b> corrosion-resistant and/or non toxic [Sec 19(a) & 24]	4	S
	(b) Article or equipment is <b>NOT</b> free from cracks, crevices and open seams [Sec 19(b)]	4	S
	(c) Article or equipment is <b>NOT</b> made of a material that can be readily cleaned and sanitized [Sec 29(a)]	4	S
	(d) Article or equipment is <b>NOT</b> maintained in a clean and sanitary condition [Sec 19 (2)(a)]	5	S
	(e) Article or equipment is <b>NOT</b> of sound and tight construction and/or kept in good repair [Sec 18(a) & (b)]	4	S
6	<i>Premises is supplied with adequate potable hot and cold running water</i>		
	(a) Adequate supply of potable water is <b>NOT</b> provided in all required areas [Sec 20(a)]	5	S
	(b) Hot and cold running water is <b>NOT</b> supplied in all required areas [Sec 20(b)]	5	S
7	<i>A separate handwash basin is provided in each preparation area with the required supplies</i>		
	(a) A separate handwash basin is NOT conveniently located and/or accessible [Sec 20 ( c )]	5	S
	(b) A separate handwash basin is NOT provided [Sec 20 ( c )]	10	C
	(c) Handwash basin is <b>NOT</b> provided with required supplies [Sec 20 ( c )]	4	S
	(d) Handwash basin is <b>NOT</b> used for handwashing only [Sec 20.2]	2	M
8	<i>Adequate refrigeration space is provided</i>		
	(a) Adequate refrigeration space is <b>NOT</b> provided [Sec 20.1(d)]	5	S
9	<i>Racks, shelves or pallets are provided for food storage</i>		
	(a) Food is <b>NOT</b> stored on racks, shelves or pallets [Sec 23]	3	M
	(b) Racks, shelves or pallets are <b>NOT</b> 15cm above the floor [Sec 22]	2	M
	(c) Racks, shelves or pallets are <b>NOT</b> provided for food storage [Sec 22]	3	M
10	<i>Utensils are stored and/or transported in a clean and sanitary manner</i>		
	(a) Utensils are <b>NOT</b> stored and/or transported in a clean and sanitary manner [Sec 81]	5	S
11	<i>Accurate indicating thermometers are provided for food preparation and storage areas</i>		
	(a) Thermometer is <b>NOT</b> easily readable [Sec 21]	3	M
	(b) Thermometer to measure internal temperature of hazardous food is <b>NOT</b> provided [Sec 33 (14)]	3	M
	(c) Thermometers are <b>NOT</b> provided in temperature controlled compartments [Sec 21]	3	M

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#	Statement	Weight	Risk
	<b>Food Handling</b>		
12	<i>All food is protected from contamination and adulteration</i>		
	(a) Expired food <b>NOT</b> removed from sale	4	S
	(b) Food containers are used for purposes other than the packaging of food [Sec 29(b)]	5	S
	(c) Food is <b>NOT</b> enclosed with containers, cabinets, shields or shelves [Sec 27]	4	S
	(d) Food is <b>NOT</b> from an approved source	10	C
	(e) Food is <b>NOT</b> protected from contamination [Sec 26]	7	C
	(f) Tongs, spoons and scoops are <b>NOT</b> used wherever possible [Sec 24]	2	M
13	<i>Milk, cream and edible oil substitutes are handled in a safe manner</i>		
	(a) Milk as a beverage is <b>NOT</b> served from the original container [Sec 30]	4	S
	(b) Milk, cream and edible oil substitutes are <b>NOT</b> discarded after patron use [Sec 30 (3) (b)]	7	C
	(c) Milk, cream and edible oil substitutes are <b>NOT</b> transferred in a proper manner [Sec 30]	4	S
14	<i>Ice and/or steam is made from potable water and is stored and handled in a sanitary manner</i>		
	(a) Ice is <b>NOT</b> made from potable water [Sec 31]	10	C
	(b) Ice is <b>NOT</b> stored or handled in a sanitary manner [Sec 31]	5	S
	(c) Steam is <b>NOT</b> free of toxic substances [Sec 31 (2)]	10	C
	(d) Steam is <b>NOT</b> made from potable water [Sec 31 (2)]	10	C
15	<i>Hazardous foods are maintained at proper internal temperatures</i>		
	(a) Frozen foods are <b>NOT</b> maintained at -18 degrees Celsius or lower [Sec 35]	3	M
	(b) Hazardous foods are <b>NOT</b> maintained at 4 degrees Celsius or lower [Sec 33 (2) (a)]	10	C
	(c) Hazardous foods are <b>NOT</b> maintained at 60 degrees Celsius or higher [Sec 33 (2) (b)]	10	C
16	<i>Hazardous foods are cooked to the proper internal temperatures</i>		
	(a) Fish is <b>NOT</b> cooked to an internal temperature of 70 degrees Celsius for at least 15 seconds [Sec 33(8)]	10	C
	(b) Pork, pork products and ground meat are <b>NOT</b> cooked to an internal temperature of 71 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(c) Poultry or food mixture containing poultry, egg, meat, fish are <b>NOT</b> cooked to an internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(d) Whole poultry is <b>NOT</b> cooked to an internal temperature of 82 degrees Celsius for at least 15 seconds [Sec 33(4)]	10	C
17	<i>Hazardous foods are reheated to the proper internal temperatures</i>		
	(a) Hazardous foods are <b>NOT</b> reheated to the original internal cooking temperature for at least 15 seconds [Sec 33(10)]	8	C
	(b) Hazardous foods are <b>NOT</b> reheated within 2 hours [Sec 33(12)]	8	C
	(c) Whole poultry is <b>NOT</b> reheated to the internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33(11)]	8	C
18	<i>Cans, containers or wrappings of manufactured hazardous foods are properly labeled</i>		
	(a) "Keep Refrigerated" is <b>NOT</b> marked on required hermetically sealed hazardous food containers [Sec 36(a)]	4	S
	(b) Manufactured or expiry date <b>NOT</b> identified [Sec 36(b)]	2	M
	(c) Permanent code marking does <b>NOT</b> identify manufacturing plant [Sec 36(a)]	2	M

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#	Statement	Weight	Risk
<b>Meat and Meat Products</b>			
19	<i>Meat and meat products are properly obtained, labeled, handled, prepared and stored</i>		
	(a) Manufactured meat products are <b>NOT</b> properly tagged, stamped, or labeled [Sec 39(1)]	4	S
	(b) Manufactured meat products are <b>NOT</b> subjected to a process adequate to destroy bacteria and parasites [Sec 37]	10	C
	(c) Meat is <b>NOT</b> obtained from an approved source [Sec 40(1)]	10	C
	(d) Records for meats to be processed are <b>NOT</b> maintained as required [Sec 38]	3	M
20	<i>Uninspected meat is properly labeled, handled and stored</i>		
	(a) Adequate notification and/or record keeping for wild game dinners is <b>NOT</b> provided or maintained [Sec 40(4)]	2	M
	(b) Uninspected meat is <b>NOT</b> handled or stored separately from inspected meat [Sec 40(2)(a)]	7	C
	(c) Uninspected meat is <b>NOT</b> properly labeled [Sec 40(2)]	4	S
<b>Eggs</b>			
21	<i>Only approved graded eggs found on premises</i>		
	(a) Ungraded or Grade C eggs found on premises [Sec 54(1)]	10	C
<b>Maintenance</b>			
22	<i>General housekeeping is satisfactory</i>		
	(a) Premises is <b>NOT</b> free from materials or equipment not regularly used [Sec 59(e) (1)]	2	M
	(b) Premises is <b>NOT</b> maintained in a clean and sanitary condition [Sec 56]	8	C
23	<i>Garbage and wastes are maintained in a satisfactory manner</i>		
	(a) Garbage and wastes are <b>NOT</b> maintained in a satisfactory manner [Sec 57(1)]	3	M
	(b) Garbage and wastes are <b>NOT</b> removed as required [Sec 57(2)(b)]	3	M
	(c) Garbage receptacles are <b>NOT</b> cleaned and sanitized [Sec 57(2)(a)]	3	M
	(d) Garbage receptacles are <b>NOT</b> durable, leak proof, and non-absorbent [Sec 20(1)(e)]	3	M
	(e) Liquid waste is <b>NOT</b> disposed of in a sanitary manner [Sec 57(3)]	3	M
24	<i>Dispensing scoops for ice cream are maintained in a sanitary manner</i>		
	(a) Dispensing scoops for ice cream are <b>NOT</b> kept in a dipper well with running water and/or in another sanitary manner [Sec 59 (f)]	5	S
25	<i>Wiping cloths are clean and/or in good repair and used for no other purpose</i>		
	(a) Wiping cloths are <b>NOT</b> clean and/or in good repair [Sec 62 (a)(b)]	5	S
	(b) Wiping cloths are <b>NOT</b> used for intended purpose [Sec 62 ( c )]	5	S
26	<i>Toxic and poisonous substances are properly labeled, stored, and used</i>		
	(a) Toxic and poisonous substances are <b>NOT</b> properly labeled [Sec 63 (b)]	4	S
	(b) Toxic and poisonous substances are <b>NOT</b> properly stored [Sec 63 (a)]	6	S
	(c) Toxic and poisonous substances are <b>NOT</b> used in a proper manner [Sec 63 ( c )]	8	C

**Food Inspection General Form - January 2010**

#	Statement	Weight	Risk
<b>Personnel</b>			
27	<i>Every operator and employee who comes in contact with food and or utensils does so in a proper manner</i>		
	(a) Food handler does <b>NOT</b> practice proper handwashing [Sec 65 (e)]	7	C
	(b) Food handler is <b>NOT</b> clean and/or not wearing clean outer garments [Sec 65 (b)( c )]	3	M
	(c) Food handler is <b>NOT</b> free from any visible signs of a potential infectious disease [Sec 66]	5	S
	(d) Food handler <b>NOT</b> refraining from using tobacco while working with food [Sec 65 (a)]	5	S
	(e) Food handler is <b>NOT</b> wearing headgear that confines the hair [Sec 65 (d)]	3	M
<b>Sanitary Facilities</b>			
28	<i>Sanitary facilities provided and maintained as required</i>		
	(a) At least one sanitary facility for each sex is <b>NOT</b> provided [Sec 68(1)]	5	S
	(b) Constant supply of hot and cold running water or tepid water from a single tap is <b>NOT</b> provided in sanitary facilities [Sec 68(3)(b)(5)]	5	S
	(c) Durable and easy to clean waste receptacle <b>NOT</b> provided in sanitary facilities [Sec 68 (3)(d)]	3	M
	(d) Required supplies <b>NOT</b> provided in sanitary facilities [Sec 68(3)]	4	S
	(e) Sanitary facilities are <b>NOT</b> kept clean, sanitary, and in good repair [Sec 68 (2)(b)]	5	S
	(f) Sign indicating the sex is <b>NOT</b> provided for each sanitary facility [Sec 68 (2)(a)]	1	M
<b>Cleaning and Sanitizing of Utensils</b>			
29	<i>Mechanical dishwashing equipment is properly constructed, designed, and maintained</i>		
	(a) Sanitizing rinse is <b>NOT</b> maintained at 82 degrees Celsius or higher [Sec 77(a)(ii)(A)]	5	S
	(b) Sanitizing rinse is <b>NOT</b> maintained at appropriate chemical concentrations and/or contact time [Sec 77(a)(ii)(B)]	5	S
	(c) Thermometers indicating wash and rinse temperatures are <b>NOT</b> provided and/or maintained [Sec 77(b)]	3	M
	(d) Wash water is <b>NOT</b> maintained between 60 degrees Celsius and 71 degrees Celsius [Sec 77(a)(i)]	5	S
	(e) Wash water is <b>NOT</b> sufficiently clean at all times [Sec 77(a)(i)]	5	S
30	<i>Manual dishwashing equipment and procedures are satisfactory</i>		
	(a) Adequate number of corrosion-resistant sinks of sufficient size are <b>NOT</b> provided [Sec 72 (b)]	5	S
	(b) Corrosion-resistant drainage racks are <b>NOT</b> provided [Sec 72 (b)(iii)]	2	M
	(c) Proper wash, rinse, and sanitizing technique is <b>NOT</b> practiced [Sec 74]	5	S
	(d) Sanitizing contact time is <b>NOT</b> at least 45 seconds [Sec 75]	5	S
	(e) Sanitizing is <b>NOT</b> at appropriate temperature and/or chemical concentrations [Sec 75]	5	S
	(f) Thermometer to determine temperature of sanitizing solution is <b>NOT</b> available [Sec 75(2)]	3	M
31	<i>Utensils and multi-service articles are cleaned and sanitized as required</i>		
	(a) Large utensils are NOT washed and sanitized as required [Sec 82]	5	S
	(b) Multi-service articles are <b>NOT</b> cleaned and sanitized after each use [Sec 71(1)]	5	S
	(c) Utensils other than multi-service articles are <b>NOT</b> cleaned and sanitized as often as necessary [Sec 71(2)]	5	S
32	<i>Test reagent for determining the concentration of sanitizer is provided</i>		
	(a) Test reagent for determining the concentration of sanitizer is <b>NOT</b> provided [Sec 75(2)]	3	M

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#	Statement	Weight	Risk
	<b>Pest Control</b>		
33	<i>Adequate protection against pests is provided</i>		
	(a) Adequate pest control is <b>NOT</b> provided [Sec 11 (a)]	7	S
	(b) Adequate protection against the entrance of pests is <b>NOT</b> provided [Sec 11 (a)]	3	M
	(c) Premises is <b>NOT</b> free from visible evidence of pest infestation [Sec 11 (a)]	7	S
	<b>Other</b>		
34	<i>Other infractions present</i>		
	(a) Minor infraction	2	C
	(b) Significant infraction	5	M
	(c) Crucial infraction	10	S

**Catering Vehicle Inspection Form - January 2010**

#	Statement	Weight	Risk
<b>Maintenance-Building</b>			
1	<i>The premises is free from every condition that may be a health hazard</i>		
	(a) Immediate health hazard present at time of inspection [Sec 13]	70	C
<b>Equipment</b>			
2	<i>Any article or equipment is adequately constructed and maintained</i>		
	(a) Article or equipment is <b>NOT</b> corrosion-resistant and/or non toxic [Sec 19(a) & 24]	4	S
	(b) Article or equipment is <b>NOT</b> free from cracks, crevices and open seams [Sec 19(b)]	4	S
	(c) Article or equipment is <b>NOT</b> made of a material that can be readily cleaned and sanitized [Sec 29(a)]	4	S
	(d) Article or equipment is <b>NOT</b> maintained in a clean and sanitary condition [Sec 19 (2)(a)]	5	S
	(e) Article or equipment is <b>NOT</b> of sound and tight construction and/or kept in good repair [Sec 18(a) & (b)]	4	S
3	<i>Racks, shelves or pallets are provided for food storage</i>		
	(a) Food is <b>NOT</b> stored on racks, shelves or pallets [Sec 23]	3	M
	(b) Racks, shelves or pallets are <b>NOT</b> 15cm above the floor [Sec 22]	2	M
	(c) Racks, shelves or pallets are <b>NOT</b> provided for food storage [Sec 22]	3	M
4	<i>Accurate indicating thermometers are provided for food preparation and storage</i>		
	(a) Thermometers are <b>NOT</b> provided in temperature controlled compartments [Sec 21]	3	M
	(b) Thermometer is <b>NOT</b> easily readable [Sec 21]	3	M
<b>Food Handling</b>			
5	<i>All food is protected from contamination and adulteration</i>		
	(a) Expired food <b>NOT</b> removed from sale	4	S
	(b) Food containers are used for purposes other than the packaging of food [Sec 29(b)]	5	S
	(c) Food is <b>NOT</b> enclosed with containers, cabinets, shields or shelves [Sec 27]	4	S
	(d) Food is <b>NOT</b> from an approved source	10	C
	(e) Food is <b>NOT</b> protected from contamination [Sec 26]	7	C
	(f) Tongs, spoons and scoops are <b>NOT</b> used wherever possible [Sec 24]	2	M
6	<i>Milk, cream and edible oil substitutes are handled in a safe manner</i>		
	(a) Milk as a beverage is <b>NOT</b> served from the original container [Sec 30]	4	S
	(b) Milk, cream and edible oil substitutes are <b>NOT</b> discarded after patron use [Sec 30 (3) (b)]	7	C
	(c) Milk, cream and edible oil substitutes are <b>NOT</b> transferred in a proper manner [Sec 30]	4	S
7	<i>Ice and/or steam is made from potable water and is stored and handled in a sanitary manner</i>		
	(a) Ice is <b>NOT</b> made from potable water [Sec 31]	10	C
	(b) Ice is <b>NOT</b> stored or handled in a sanitary manner [Sec 31]	5	S
	(c) Steam is <b>NOT</b> free of toxic substances [Sec 31 (2)]	10	C
	(d) Steam is <b>NOT</b> made from potable water [Sec 31 (2)]	10	C
8	<i>Hazardous foods are maintained at proper internal temperatures</i>		
	(a) Frozen foods are <b>NOT</b> maintained at -18 degrees Celsius or lower [Sec 35]	3	M
	(b) Hazardous foods are <b>NOT</b> maintained at 4 degrees Celsius or lower [Sec 33 (2) (a)]	10	C
	(c) Hazardous foods are <b>NOT</b> maintained at 60 degrees Celsius or higher [Sec 33 (2) (b)]	10	C
9	<i>Cans, containers or wrappings of manufactured hazardous foods are properly labeled</i>		
	(a) "Keep Refrigerated" is <b>NOT</b> marked on required hermetically sealed hazardous food containers [Sec 36(a)]	4	S
	(b) Manufactured or expiry date <b>NOT</b> identified [Sec 36(b)]	2	M
	(c) Permanent code marking <b>NOT</b> identifying manufacturing plant [Sec 36(a)]	2	M

**Catering Vehicle Inspection Form - January 2010**

#	Statement	Weight	Risk
<b>Maintenance</b>			
10	<i>General housekeeping is satisfactory</i>		
	(a) Premises is <b>NOT</b> free from materials or equipment not regularly used [Sec 59(e) (1)]	2	M
	(b) Premises is <b>NOT</b> maintained in a clean and sanitary condition [Sec 56]	8	C
11	<i>Garbage and wastes are maintained in a satisfactory manner</i>		
	(a) Garbage and wastes are <b>NOT</b> maintained in a satisfactory manner [Sec 57(1)]	3	M
	(b) Liquid waste is <b>NOT</b> disposed of in a sanitary manner [Sec 57(3)]	3	M
12	<i>Wiping cloths are clean and/or in good repair and used for no other purpose</i>		
	(a) Wiping cloths are <b>NOT</b> clean and/or in good repair [Sec 62 (a)(b)]	5	S
	(b) Wiping cloths are <b>NOT</b> used for intended purpose [Sec 62 (c)]	5	S
13	<i>Toxic and poisonous substances are properly labeled, stored, and used</i>		
	(a) Toxic and poisonous substances are <b>NOT</b> properly labeled [Sec 63 (b)]	4	S
	(b) Toxic and poisonous substances are <b>NOT</b> properly stored [Sec 63 (a)]	6	S
	(c) Toxic and poisonous substances are <b>NOT</b> used in a proper manner [Sec 63 (c)]	8	C
<b>Personnel</b>			
14	<i>Every operator and employee who comes in contact with food and or utensils does so in a proper manner</i>		
	(a) Food handler is <b>NOT</b> clean and/or not wearing clean outer garments [Sec 65 (b)( c )]	3	M
	(b) Food handler is <b>NOT</b> free from any visible signs of a potential infectious disease [Sec 66]	5	S
	(c) Food handler <b>NOT</b> refraining from using tobacco while working with food [Sec 65 (a)]	5	S
	(d) Food handler is <b>NOT</b> wearing headgear that confines the hair [Sec 65 (d)]	3	M
<b>Other</b>			
15	<i>Other infractions present</i>		
	(a) Minor infraction	2	C
	(b) Significant infraction	5	M
	(c) Crucial infraction	10	S
<b>Catering Vehicles</b>			
18	<i>A supply of single use moist towelettes is provided for personal hygiene</i>		
	(a) A supply of single use moist hand towelettes is <b>NOT</b> provided for personal hygiene [Sec 3 (2) (b)]	5	S
19	<i>Mechanical refrigeration is provided</i>		
	(a) Mechanical refrigeration is <b>NOT</b> provided [Sec 4 (2)]	5	S
20	<i>Single service articles are stored and/or transported in a clean and sanitary manner</i>		
	(a) Single service articles are <b>NOT</b> stored and/or transported in a clean and sanitary manner [Sec 59 (d)]	5	S
21	<i>All food offered for sale from a catering vehicle is pre-packaged</i>		
	(a) Food offered for sale from a catering vehicle is <b>NOT</b> pre-packaged [Sec 4 (1)]	10	C
22	<i>Premises is supplied with an adequate supply of potable water</i>		
	(a) Adequate supply of potable water is <b>NOT</b> provided in all required areas [Sec 20(a)]	5	S



**Locker Plants - Inspection Form - January 2010**

#	Statement	Weight	Risk
<b>Maintenance-Building</b>			
1	<i>The premises is free from every condition that may be a health hazard</i>		
	(a) Immediate health hazard present at time of inspection. Premises Closed. [Sec 13]	70	C
2	<i>Premises are free from every condition that may adversely affect the sanitary operation of the premises</i>		
	(a) Premises <b>NOT</b> free from live birds or animals subject to exemptions [Sec 59(e)]	5	S
	(b) Room(s) used for sleeping purposes [Sec 11(b)]	3	M
	(c) Separate room or compartment <b>NOT</b> provided for wearing apparel of employees [Sec 11(c )]	1	M
	(d) The floor or floor coverings are <b>NOT</b> tight, smooth, non-absorbent and/or maintained in a sanitary condition [Sec 11(d) & 59(h)]	2	M
	(e) The walls and ceilings are <b>NOT</b> readily cleanable, in good repair and/or maintained in a sanitary condition [Sec 11(e) & 59(h)]	2	M
<b>Lighting</b>			
3	<i>Lighting adequate for food preparation and cleaning</i>		
	(a) Lighting <b>NOT</b> adequate [Sec 13]	2	M
<b>Ventilation</b>			
4	<i>The ventilation system is maintained in a sanitary manner</i>		
	(a) Ventilation <b>NOT</b> adequately maintained [Sec 15]	4	S

Locker Plants - Inspection Form - January 2010			
#	Statement	Weight	Risk
	<b>Equipment</b>		
5	<i>Any article or equipment is adequately constructed and maintained</i>		
	(a) Article or equipment is <b>NOT</b> corrosion-resistant and/or non toxic [Sec 19(a) & 24]	4	S
	(b) Article or equipment is <b>NOT</b> free from cracks, crevices and open seams [Sec 19(b)]	4	S
	(c) Article or equipment is <b>NOT</b> made of a material that can be readily cleaned and sanitized [Sec 29(a)]	4	S
	(d) Article or equipment is <b>NOT</b> maintained in a clean and sanitary condition [Sec 19 (2)(a)]	5	S
	(e) Article or equipment is <b>NOT</b> of sound and tight construction and/or kept in good repair [Sec 18(a) & (b)]	4	S
6	<i>Premises is supplied with adequate potable hot and cold running water</i>		
	(a) Adequate supply of potable water is <b>NOT</b> provided in all required areas [Sec 20(a)]	5	S
	(b) Hot and cold running water is <b>NOT</b> supplied in all required areas [Sec 20(b)]	5	S
7	<i>A separate handwash basin is provided in each preparation area with the required supplies</i>		
	(a) A separate handwash basin is <b>NOT</b> conveniently located and/or accessible [Sec 20 ( c )]	5	S
	(b) A separate handwash basin is <b>NOT</b> provided [Sec 20 ( c )]	10	C
	(c) Handwash basin is <b>NOT</b> provided with required supplies [Sec 20 ( c )]	4	S
	(d) Handwash basin is <b>NOT</b> used for handwashing only [Sec 20.2]	2	M
8	<i>Adequate refrigeration space is provided</i>		
	(a) Adequate refrigeration space is <b>NOT</b> provided [Sec 20.1(d)]	5	S
9	<i>Racks, shelves or pallets are provided for food storage</i>		
	(a) Food is <b>NOT</b> stored on racks, shelves or pallets [Sec 23]	3	M
	(b) Racks, shelves or pallets are <b>NOT</b> 15cm above the floor [Sec 22]	2	M
	(c) Racks, shelves or pallets are <b>NOT</b> provided for food storage [Sec 22]	3	M
10	<i>Utensils are stored and/or transported in a clean and sanitary manner</i>		
	(a) Utensils are <b>NOT</b> stored and/or transported in a clean and sanitary manner [Sec 81]	5	S
11	<i>Accurate indicating thermometers are provided for food preparation and storage</i>		
	(a) Thermometer is <b>NOT</b> easily readable [Sec 21]	3	M
	(b) Thermometer to measure internal temperature of hazardous food is <b>NOT</b> provided [Sec 33 (14)]	3	M
	(c) Thermometers are <b>NOT</b> provided in temperature controlled compartments [Sec 21]	3	M

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#	Statement	Weight	Risk
<b>Food Handling</b>			
12	<i>All food is protected from contamination and adulteration</i>		
	(a) Expired food <b>NOT</b> removed from sale	4	S
	(b) Food containers are used for purposes other than the packaging of food [Sec 29(b)]	5	S
	(c) Food is <b>NOT</b> enclosed with containers, cabinets, shields or shelves [Sec 27]	4	S
	(d) Food is <b>NOT</b> from an approved source	10	C
	(e) Food is <b>NOT</b> protected from contamination [Sec 26]	7	C
	(f) Tongs, spoons and scoops are <b>NOT</b> used wherever possible [Sec 24]	2	M
13	<i>Milk, cream and edible oil substitutes are handled in a safe manner</i>		
	(a) Milk as a beverage is <b>NOT</b> served from the original container [Sec 30]	4	S
	(b) Milk, cream and edible oil substitutes are <b>NOT</b> discarded after patron use [Sec 30 (3) (b)]	7	C
	(c) Milk, cream and edible oil substitutes are <b>NOT</b> transferred in a proper manner [Sec 30]	4	S
14	<i>Ice and/or steam is made from potable water and is stored and handled in a sanitary manner</i>		
	(a) Ice is <b>NOT</b> made from potable water [Sec 31]	10	C
	(b) Ice is <b>NOT</b> stored or handled in a sanitary manner [Sec 31]	5	S
	(c) Steam is <b>NOT</b> free of toxic substances [Sec 31 (2)]	10	C
	(d) Steam is <b>NOT</b> made from potable water [Sec 31 (2)]	10	C
15	<i>Hazardous foods are maintained at proper internal temperatures</i>		
	(a) Frozen foods are <b>NOT</b> maintained at -18 degrees Celsius or lower [Sec 35]	3	M
	(b) Hazardous foods are <b>NOT</b> maintained at 4 degrees Celsius or lower [Sec 33 (2) (a)]	10	C
	(c) Hazardous foods are <b>NOT</b> maintained at 60 degrees Celsius or higher [Sec 33 (2) (b)]	10	C
16	<i>Hazardous foods are cooked to the proper internal temperatures</i>		
	(a) Fish is <b>NOT</b> cooked to an internal temperature of 70 degrees Celsius for at least 15 seconds [Sec 33(8)]	10	C
	(b) Pork, pork products and ground meat are <b>NOT</b> cooked to an internal temperature of 71 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(c) Poultry or food mixture containing poultry, egg, meat, fish are <b>NOT</b> cooked to an internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(d) Whole poultry is <b>NOT</b> cooked to an internal temperature of 82 degrees Celsius for at least 15 seconds [Sec 33(4)]	10	C
17	<i>Hazardous foods are reheated to the proper internal temperatures</i>		
	(a) Hazardous foods are <b>NOT</b> reheated to the original internal cooking temperature for at least 15 seconds [Sec 33(10)]	8	C
	(b) Hazardous foods are <b>NOT</b> reheated within 2 hours [Sec 33(12)]	8	C
	(c) Whole poultry is <b>NOT</b> reheated to the internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33(11)]	8	C
18	<i>Cans, containers or wrappings of manufactured hazardous foods are properly labeled</i>		
	(a) "Keep Refrigerated" is <b>NOT</b> marked on required hermetically sealed hazardous food containers [Sec 36(a)]	4	S
	(b) Manufactured or expiry date <b>NOT</b> identified [Sec 36(b)]	2	M
	(c) Permanent code marking does <b>NOT</b> identify manufacturing plant [Sec 36(a)]	2	M

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#	Statement	Weight	Risk
<b>Meat and Meat Products</b>			
19	<i>Meat and meat products are properly obtained, labeled, handled, prepared and stored</i>		
	(a) Manufactured meat products are <b>NOT</b> properly tagged, stamped, or labeled [Sec 39(1)]	4	S
	(b) Manufactured meat products are <b>NOT</b> subjected to a process adequate to destroy bacteria and parasites [Sec 37]	10	C
	(c) Meat is <b>NOT</b> obtained from an approved source [Sec 40(1)]	10	C
	(d) Records for meats to be processed are <b>NOT</b> maintained as required [Sec 38]	3	M
20	<i>Uninspected meat is properly labeled, handled and stored</i>		
	(a) Adequate notification and/or record keeping for wild game dinners is <b>NOT</b> provided or maintained [Sec 40(4)]	2	M
	(b) Uninspected meat is <b>NOT</b> handled or stored separately from inspected meat [Sec 40(2)(a)]	7	C
	(c) Uninspected meat is <b>NOT</b> properly labeled [Sec 40(2)]	4	S
<b>Eggs</b>			
21	<i>Only approved graded eggs found on premises</i>		
	(a) Ungraded or Grade C eggs found on premises [Sec 54(1)]	10	C
<b>Maintenance</b>			
22	<i>General housekeeping is satisfactory</i>		
	(a) Premises is <b>NOT</b> free from materials or equipment not regularly used [Sec 59(e) (1)]	2	M
	(b) Premises is <b>NOT</b> maintained in a clean and sanitary condition [Sec 56]	8	C
23	<i>Garbage and wastes are maintained in a satisfactory manner</i>		
	(a) Garbage and wastes are <b>NOT</b> maintained in a satisfactory manner [Sec 57(1)]	3	M
	(b) Garbage and wastes are <b>NOT</b> removed as required [Sec 57(2)(b)]	3	M
	(c) Garbage receptacles are <b>NOT</b> cleaned and sanitized [Sec 57(2)(a)]	3	M
	(d) Garbage receptacles are <b>NOT</b> durable, leak proof, and non-absorbent [Sec 20(1)(e)]	3	M
	(e) Liquid waste is <b>NOT</b> disposed of in a sanitary manner [Sec 57(3)]	3	M
24	<i>Dispensing scoops for ice cream are maintained in a sanitary manner</i>		
	(a) Dispensing scoops for ice cream are <b>NOT</b> kept in a dipper well with running water and/or in another sanitary manner [Sec 59 (f)]	5	S
25	<i>Wiping cloths are clean and/or in good repair and used for no other purpose</i>		
	(a) Wiping cloths are <b>NOT</b> clean and/or in good repair [Sec 62 (a)(b)]	5	S
	(b) Wiping cloths are <b>NOT</b> used for intended purpose [Sec 62 ( c )]	5	S
26	<i>Toxic and poisonous substances are properly labeled, stored, and used</i>		
	(a) Toxic and poisonous substances are <b>NOT</b> properly labeled [Sec 63 (b)]	4	S
	(b) Toxic and poisonous substances are <b>NOT</b> properly stored [Sec 63 (a)]	6	S
	(c) Toxic and poisonous substances are <b>NOT</b> used in a proper manner [Sec 63 ( c )]	8	C

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#	Statement	Weight	Risk
<b>Personnel</b>			
27	<i>Every operator and employee who comes in contact with food and/or utensils does so in a proper manner</i>		
	(a) Food handler does <b>NOT</b> practice proper handwashing [Sec 65 (e)]	7	C
	(b) Food handler is <b>NOT</b> clean and/or not wearing clean outer garments [Sec 65 (b)( c )]	3	M
	(c) Food handler is <b>NOT</b> free from any visible signs of a potential infectious disease [Sec 66]	5	S
	(d) Food handler <b>NOT</b> refraining from using tobacco while working with food [Sec 65 (a)]	5	S
	(e) Food handler is <b>NOT</b> wearing headgear that confines the hair [Sec 65 (d)]	3	M
<b>Sanitary Facilities</b>			
28	<i>Sanitary facilities provided and maintained as required</i>		
	(a) At least one sanitary facility for each sex is <b>NOT</b> provided [Sec 68(1)]	5	S
	(b) Constant supply of hot and cold running water or tepid water from a single tap is <b>NOT</b> provided in sanitary facilities [Sec 68(3)(b)(5)]	5	S
	(c) Durable and easy to clean waste receptacle <b>NOT</b> provided in sanitary facilities [Sec 68 (3)(d)]	3	M
	(d) Required supplies <b>NOT</b> provided in sanitary facilities [Sec 68(3)]	4	S
	(e) Sanitary facilities are <b>NOT</b> kept clean, sanitary, and in good repair [Sec 68 (2)(b)]	5	S
	(f) Sign indicating the sex is <b>NOT</b> provided for each sanitary facility [Sec 68 (2)(a)]	1	M
<b>Cleaning and Sanitizing of Utensils</b>			
29	<i>Mechanical dishwashing equipment is properly constructed, designed, and maintained</i>		
	(a) Sanitizing rinse is <b>NOT</b> maintained at 82 degrees Celsius or higher [Sec 77(a)(ii)(A)]	5	S
	(b) Sanitizing rinse is <b>NOT</b> maintained at appropriate chemical concentrations and/or contact time [Sec 77(a)(ii)(B)]	5	S
	(c) Thermometers indicating wash and rinse temperatures are <b>NOT</b> provided and/or maintained [Sec 77(b)]	3	M
	(d) Wash water is <b>NOT</b> maintained between 60 degrees Celsius and 71 degrees Celsius [Sec 77(a)(i)]	5	S
	(e) Wash water is <b>NOT</b> sufficiently clean at all times [Sec 77(a)(i)]	5	S
30	<i>Manual dishwashing equipment and procedures are satisfactory</i>		
	(a) Adequate number of corrosion-resistant sinks of sufficient size are <b>NOT</b> provided [Sec 72 (b)]	5	S
	(b) Corrosion-resistant drainage racks are <b>NOT</b> provided [Sec 72 (b)(iii)]	2	M
	(c) Proper wash, rinse, and sanitizing technique is <b>NOT</b> practiced [Sec 74]	5	S
	(d) Sanitizing contact time is <b>NOT</b> at least 45 seconds [Sec 75]	5	S
	(e) Sanitizing is <b>NOT</b> at appropriate temperature and/or chemical concentrations [Sec 75]	5	S
	(f) Thermometer to determine temperature of sanitizing solution is <b>NOT</b> available [Sec 75(2)]	3	M
31	<i>Utensils and multi-service articles are cleaned and sanitized as required</i>		
	(a) Large utensils are <b>NOT</b> washed and sanitized as required [Sec 82]	5	S
	(b) Multi-service articles are <b>NOT</b> cleaned and sanitized after each use [Sec 71(1)]	5	S
	(c) Utensils other than multi service articles are <b>NOT</b> cleaned and sanitized as often as necessary [Sec 71(2)]	5	S
32	<i>Test reagent for determining the concentration of sanitizer is provided</i>		
	(a) Test reagent for determining the concentration of sanitizer is <b>NOT</b> provided [Sec 75(2)]	3	M

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#	Statement	Weight	Risk
<b>Pest Control</b>			
33	<i>Adequate protection against pests is provided</i>		
	(a) Adequate pest control is <b>NOT</b> provided [Sec 11 (a)]	7	S
	(b) Adequate protection against the entrance of pests is <b>NOT</b> provided [Sec 11 (a)]	3	M
	(c) Premises is <b>NOT</b> free from visible evidence of pest infestation [Sec 11 (a)]	7	S
<b>Other</b>			
34	<i>Other infractions present</i>		
	(a) Minor infraction	2	C
	(b) Significant infraction	5	M
	(c) Crucial infraction	10	S
<b>Locker Plant</b>			
37	<i>Locker plant is properly equipped and maintained</i>		
	(a) Access door safety lock <b>NOT</b> provided and/or maintained [Sec 10(8)]	5	S
	(b) Accurate self recording thermometer <b>NOT</b> provided [Sec 10 (4)]	3	M
	(c) Client list <b>NOT</b> maintained [Sec 10(6)]	3	M
	(d) Facility for freezing of food prior to storage <b>NOT</b> provided [Sec 10 (1) (a)]	3	M
	(e) Locker plant <b>NOT</b> used only for processing or storage of food [Sec 10(5)]	2	M
	(f) Locker room for storage of frozen food is <b>NOT</b> provided [Sec 10 (1) (b)]	3	M
	(g) Temperature graph <b>NOT</b> adequately maintained [Sec 10 (4)(a)]	3	M
	(h) Temperature records <b>NOT</b> adequately maintained [Sec 10 (4) (a) & (b)]	3	M
	(i) Noise alarm <b>NOT</b> provided and/or maintained [Sec 10(7)]	5	S

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#	Statement	Weight	Risk
<b>Maintenance-Building</b>			
1	<i>The premises is free from every condition that may be a health hazard</i>		
	(a) Immediate health hazard present at time of inspection [Sec 13]	70	C
2	<i>Premises are free from every condition that may adversely affect the sanitary operation of the premises</i>		
	(a) Premises <b>NOT</b> free from live birds or animals subject to exemptions [Sec 59(e)]	5	S
	(b) Room(s) used for sleeping purposes [Sec 11(b)]	3	M
	(c) Separate room or compartment <b>NOT</b> provided for wearing apparel of employees [Sec 11(c )]	1	M
	(d) The floor or floor coverings are <b>NOT</b> tight, smooth, non-absorbent and/or maintained in a sanitary condition [Sec 11(d) & 59(h)]	2	M
	(e) The walls and ceilings are <b>NOT</b> readily cleanable, in good repair and/or maintained in a sanitary condition [Sec 11(e) & 59(h)]	2	M
<b>Ventilation</b>			
3	<i>The ventilation system is maintained in a sanitary manner</i>		
	(a) Ventilation <b>NOT</b> adequately maintained [Sec 15]	4	S

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#	Statement	Weight	Risk
	<b>Equipment</b>		
4	<i>Any article or equipment is adequately constructed and maintained</i>		
	(a) Article or equipment is <b>NOT</b> corrosion-resistant and/or non toxic [Sec 19(a) & 24]	4	S
	(b) Article or equipment is <b>NOT</b> free from cracks, crevices and open seams [Sec 19(b)]	4	S
	(c) Article or equipment is <b>NOT</b> made of a material that can be readily cleaned and sanitized [Sec 29(a)]	4	S
	(d) Article or equipment is <b>NOT</b> maintained in a clean and sanitary condition [Sec 19 (2)(a)]	5	S
	(e) Article or equipment is <b>NOT</b> of sound and tight construction and/or kept in good repair [Sec 18(a) & (b)]	4	S
5	<i>Premises is supplied with adequate potable hot and cold running water</i>		
	(a) Adequate supply of potable water is <b>NOT</b> provided in all required areas [Sec 20(a)]	5	S
	(b) Hot and cold running water is <b>NOT</b> supplied in all required areas [Sec 20(b)]	5	S
6	<i>A separate handwash basin is provided in each preparation area with the required supplies</i>		
	(a) A separate handwash basin is <b>NOT</b> conveniently located and/or accessible [Sec 20 ( c )]	5	S
	(b) A separate handwash basin is <b>NOT</b> provided [Sec 20 ( c )]	10	C
	(c) Handwash basin is <b>NOT</b> provided with required supplies [Sec 20 ( c )]	4	S
	(d) Handwash basin is <b>NOT</b> used for handwashing only [Sec 20.2]	2	M
7	<i>Adequate refrigeration space is provided</i>		
	(a) Adequate refrigeration space is <b>NOT</b> provided [Sec 20.1(d)]	5	S
8	<i>Racks, shelves or pallets are provided for food storage</i>		
	(a) Food is <b>NOT</b> stored on racks, shelves or pallets [Sec 23]	3	M
	(b) Racks, shelves or pallets are <b>NOT</b> 15cm above the floor [Sec 22]	2	M
	(c) Racks, shelves or pallets are <b>NOT</b> provided for food storage [Sec 22]	3	M
9	<i>Utensils are stored and/or transported in a clean and sanitary manner</i>		
	(a) Utensils are <b>NOT</b> stored and/or transported in a clean and sanitary manner [Sec 81]	5	S
10	<i>Accurate indicating thermometers are provided for food preparation and storage</i>		
	(a) Thermometer is <b>NOT</b> easily readable [Sec 21]	3	M
	(b) Thermometer to measure internal temperature of hazardous food is <b>NOT</b> provided [Sec 33 (14)]	3	M
	(c) Thermometers are <b>NOT</b> provided in temperature controlled compartments [Sec 21]	3	M



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#	Statement	Weight	Risk
<b>Food Handling</b>			
11	<i>All food is protected from contamination and adulteration</i>		
	(a) Expired food <b>NOT</b> removed from sale	4	S
	(b) Food containers are used for purposes other than the packaging of food [Sec 29(b)]	5	S
	(c) Food is <b>NOT</b> enclosed with containers, cabinets, shields or shelves [Sec 27]	4	S
	(d) Food is <b>NOT</b> from an approved source	10	C
	(e) Food is <b>NOT</b> protected from contamination [Sec 26]	7	C
	(f) Tongs, spoons and scoops are <b>NOT</b> used wherever possible [Sec 24]	2	M
12	<i>Milk, cream and edible oil substitutes are handled in a safe manner</i>		
	(a) Milk as a beverage is <b>NOT</b> served from the original container [Sec 30]	4	S
	(b) Milk, cream and edible oil substitutes are <b>NOT</b> discarded after patron use [Sec 30 (3) (b)]	7	C
	(c) Milk, cream and edible oil substitutes are <b>NOT</b> transferred in a proper manner [Sec 30]	4	S
13	<i>Ice and/or steam is made from potable water and is stored and handled in a sanitary manner</i>		
	(a) Ice is <b>NOT</b> made from potable water [Sec 31]	10	C
	(b) Ice is <b>NOT</b> stored or handled in a sanitary manner [Sec 31]	5	S
	(c) Steam is <b>NOT</b> free of toxic substances [Sec 31 (2)]	10	C
	(d) Steam is <b>NOT</b> made from potable water [Sec 31 (2)]	10	C
14	<i>Hazardous foods are maintained at proper internal temperatures</i>		
	(a) Frozen foods are <b>NOT</b> maintained at -18 degrees Celsius or lower [Sec 35]	3	M
	(b) Hazardous foods are <b>NOT</b> maintained at 4 degrees Celsius or lower [Sec 33 (2) (a)]	10	C
	(c) Hazardous foods are <b>NOT</b> maintained at 60 degrees Celsius or higher [Sec 33 (2) (b)]	10	C
15	<i>Hazardous foods are cooked to the proper internal temperatures</i>		
	(a) Fish is <b>NOT</b> cooked to an internal temperature of 70 degrees Celsius for at least 15 seconds [Sec 33(8)]	10	C
	(b) Pork, pork products and ground meat are <b>NOT</b> cooked to an internal temperature of 71 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(c) Poultry or food mixture containing poultry, egg, meat, fish are <b>NOT</b> cooked to an internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(d) Whole poultry is <b>NOT</b> cooked to an internal temperature of 82 degrees Celsius for at least 15 seconds [Sec 33(4)]	10	C
16	<i>Hazardous foods are reheated to the proper internal temperatures</i>		
	(a) Hazardous foods are <b>NOT</b> reheated to the original internal cooking temperature for at least 15 seconds [Sec 33(10)]	8	C
	(b) Hazardous foods are <b>NOT</b> reheated within 2 hours [Sec 33(12)]	8	C
	(c) Whole poultry is <b>NOT</b> reheated to the internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33(11)]	8	C
17	<i>Cans, containers or wrappings of manufactured hazardous foods are properly labeled</i>		
	(a) "Keep Refrigerated" is <b>NOT</b> marked on required hermetically sealed hazardous food containers [Sec 36(a)]	4	S
	(b) Manufactured or expiry date <b>NOT</b> identified [Sec 36(b)]	2	M
	(c) Permanent code marking does <b>NOT</b> identify manufacturing plant [Sec 36(a)]	2	M

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#	Statement	Weight	Risk
	<b>Eggs</b>		
18	<i>Only approved graded eggs found on premises</i>		
	(a) Ungraded or Grade C eggs found on premises [Sec 54(1)]	10	C
	<b>Maintenance</b>		
19	<i>General housekeeping is satisfactory</i>		
	(a) Premises is <b>NOT</b> free from materials or equipment not regularly used [Sec 59(e) (1)]	2	M
	(b) Premises is <b>NOT</b> maintained in a clean and sanitary condition [Sec 56]	8	C
20	<i>Garbage and wastes are maintained in a satisfactory manner</i>		
	(a) Garbage and wastes are <b>NOT</b> maintained in a satisfactory manner [Sec 57(1)]	3	M
	(b) Garbage and wastes are <b>NOT</b> removed as required [Sec 57(2)(b)]	3	M
	(c) Garbage receptacles are <b>NOT</b> cleaned and sanitized [Sec 57(2)(a)]	3	M
	(d) Garbage receptacles are <b>NOT</b> durable, leak proof, and non-absorbent [Sec 20(1)(e)]	3	M
	(e) Liquid waste is <b>NOT</b> disposed of in a sanitary manner [Sec 57(3)]	3	M
21	<i>Dispensing scoops for ice cream are maintained in a sanitary manner</i>		
	(a) Dispensing scoops for ice cream are <b>NOT</b> kept in a dipper well with running water and/or in another sanitary manner [Sec 59 (f)]	5	S
22	<i>Wiping cloths are clean and/or in good repair and used for no other purpose</i>		
	(a) Wiping cloths are <b>NOT</b> clean and/or in good repair [Sec 62 (a)(b)]	5	S
	(b) Wiping cloths are <b>NOT</b> used for intended purpose [Sec 62 ( c )]	5	S
23	<i>Toxic and poisonous substances are properly labeled, stored, and used</i>		
	(a) Toxic and poisonous substances are <b>NOT</b> properly labeled [Sec 63 (b)]	4	S
	(b) Toxic and poisonous substances are <b>NOT</b> properly stored [Sec 63 (a)]	6	S
	(c) Toxic and poisonous substances are <b>NOT</b> used in a proper manner [Sec 63 ( c )]	8	C

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#	Statement	Weight	Risk
<b>Personnel</b>			
24	<i>Every operator and employee who comes in contact with food and or utensils does so in a proper manner</i>		
	(a) Food handler does <b>NOT</b> practice proper handwashing [Sec 65 (e)]	7	C
	(b) Food handler is <b>NOT</b> clean and/or not wearing clean outer garments [Sec 65 (b)( c )]	3	M
	(c) Food handler is <b>NOT</b> free from any visible signs of a potential infectious disease [Sec 66]	5	S
	(d) Food handler <b>NOT</b> refraining from using tobacco while working with food [Sec 65 (a)]	5	S
	(e) Food handler is <b>NOT</b> wearing headgear that confines the hair [Sec 65 (d)]	3	M
<b>Sanitary Facilities</b>			
25	<i>Sanitary facilities provided and maintained as required</i>		
	(a) At least one sanitary facility for each sex is <b>NOT</b> provided [Sec 68(1)]	5	S
	(b) Constant supply of hot and cold running water or tepid water from a single tap is <b>NOT</b> provided in sanitary facilities [Sec 68(3)(b)(5)]	5	S
	(c) Durable and easy to clean waste receptacle <b>NOT</b> provided in sanitary facilities [Sec 68 (3)(d)]	3	M
	(d) Required supplies <b>NOT</b> provided in sanitary facilities [Sec 68(3)]	4	S
	(e) Sanitary facilities are <b>NOT</b> kept clean, sanitary, and in good repair [Sec 68 (2)(b)]	5	S
	(f) Sign indicating the sex is <b>NOT</b> provided for each sanitary facility [Sec 68 (2)(a)]	1	M
<b>Cleaning and Sanitizing of Utensils</b>			
26	<i>Mechanical dishwashing equipment is properly constructed, designed, and maintained</i>		
	(a) Sanitizing rinse is <b>NOT</b> maintained at 82 degrees Celsius or higher [Sec 77(a)(ii)(A)]	5	S
	(b) Sanitizing rinse is <b>NOT</b> maintained at appropriate chemical concentrations and/or contact time [Sec 77(a)(ii)(B)]	5	S
	(c) Thermometers indicating wash and rinse temperatures are <b>NOT</b> provided and/or maintained [Sec 77(b)]	3	M
	(d) Wash water is <b>NOT</b> maintained between 60 degrees Celsius and 71 degrees Celsius [Sec 77(a)(i)]	5	S
	(e) Wash water is <b>NOT</b> sufficiently clean at all times [Sec 77(a)(i)]	5	S
27	<i>Manual dishwashing equipment and procedures are satisfactory</i>		
	(a) Adequate number of corrosion-resistant sinks of sufficient size are <b>NOT</b> provided [Sec 72 (b)]	5	S
	(b) Corrosion-resistant drainage racks are <b>NOT</b> provided [Sec 72 (b)(iii)]	2	M
	(c) Proper wash, rinse, and sanitizing technique is <b>NOT</b> practiced [Sec 74]	5	S
	(d) Sanitizing contact time is <b>NOT</b> at least 45 seconds [Sec 75]	5	S
	(e) Sanitizing is <b>NOT</b> at appropriate temperature and/or chemical concentrations [Sec 75]	5	S
	(f) Thermometer to determine temperature of sanitizing solution is <b>NOT</b> available [Sec 75(2)]	3	M
28	<i>Utensils and multi-service articles are cleaned and sanitized as required</i>		
	(a) Large utensils are NOT washed and sanitized as required [Sec 82]	5	S
	(b) Multi-service articles are <b>NOT</b> cleaned and sanitized after each use [Sec 71(1)]	5	S
	(c) Utensils other than multi service articles are <b>NOT</b> cleaned and sanitized as often as necessary [Sec 71(2)]	5	S
29	<i>Test reagent for determining the concentration of sanitizer is provided</i>		
	(a) Test reagent for determining the concentration of sanitizer is <b>NOT</b> provided [Sec 75(2)]	3	M

**Mobile Preparation Premises Inspection Form - January 2010**

#	Statement	Weight	Risk
<b>Pest Control</b>			
30	<i>Adequate protection against pests is provided</i>		
	(a) Adequate pest control is <b>NOT</b> provided [Sec 11 (a)]	7	S
	(b) Adequate protection against the entrance of pests is <b>NOT</b> provided [Sec 11 (a)]	3	M
	(c) Premises is <b>NOT</b> free from visible evidence of pest infestation [Sec 11 (a)]	7	S
<b>Other</b>			
31	<i>Other infractions present</i>		
	(a) Minor infraction	2	C
	(b) Significant infraction	5	M
	(c ) Crucial infraction	10	S
<b>Mobile Preparation Premises</b>			
34	<i>Mobile food preparation premises is maintained as required</i>		
	(a) Food is <b>NOT</b> prepared and served within the premises [Sec 5 (2) (a)]	5	S
	(b) Single service articles are <b>NOT</b> used [Sec 5 (2) (b)]	5	S
	(c) Service doors and windows are <b>NOT</b> screened [Sec 5 (2) ( c)]	3	M
	(d) Drivers compartment is <b>NOT</b> completely partitioned from food preparation area [Sec 5 (2) (d)]	2	M
	(e) Separate holding tanks are <b>NOT</b> provided for toilet and sink waste [Sec 5 (2) (e)]	5	S
	(f) Waste and water supply tanks are <b>NOT</b> provided with an easily readable gauge [Sec 5 (2) (f)]	3	M

**Street Food Vending Carts Inspection Form - January 2010**

#	Statement	Weight	Risk
<b>Maintenance-Building</b>			
1	<i>The premises is free from every condition that may be a health hazard</i>		
	(a) Immediate health hazard present at time of inspection. Premises Closed. [Sec 13]	70	C
<b>Equipment</b>			
2	<i>Any article or equipment is adequately constructed and maintained</i>		
	(a) Article or equipment is <b>NOT</b> corrosion-resistant and/or non toxic [Sec 19(a) & 24]	4	S
	(b) Article or equipment is <b>NOT</b> free from cracks, crevices and open seams [Sec 19(b)]	4	S
	(c) Article or equipment is <b>NOT</b> made of a material that can be readily cleaned and sanitized [Sec 29(a)]	4	S
	(d) Article or equipment is <b>NOT</b> maintained in a clean and sanitary condition [Sec 19 (2)(a)]	5	S
	(e) Article or equipment is <b>NOT</b> of sound and tight construction and/or kept in good repair [Sec 18(a) & (b)]	4	S
3	<i>Premises is supplied with adequate potable hot and cold running water</i>		
	(a) Adequate supply of potable water is <b>NOT</b> provided in all required areas [Sec 20(a)]	5	S
	(b) Hot and cold running water is <b>NOT</b> supplied in all required areas [Sec 20(b)]	5	S
4	<i>A separate handwash basin is provided in each preparation area with the required supplies</i>		
	(a) A separate handwash basin is <b>NOT</b> conveniently located and/or accessible [Sec 20 ( c )]	5	S
	(b) A separate handwash basin is <b>NOT</b> provided [Sec 20 ( c )]	10	C
	(c) Handwash basin is <b>NOT</b> provided with required supplies [Sec 20 ( c )]	4	S
	(d) Handwash basin is <b>NOT</b> used for handwashing only [Sec 20.2]	2	M
5	<i>Adequate refrigeration space is provided</i>		
	(a) Adequate refrigeration space is <b>NOT</b> provided [sec 20 (1) (d)]	5	S
6	<i>Racks, shelves or pallets are provided for food storage</i>		
	(a) Food is <b>NOT</b> stored on racks, shelves or pallets [Sec 23]	3	M
	(b) Racks, shelves or pallets are <b>NOT</b> 15cm above the floor [Sec 22]	2	M
	(c) Racks, shelves or pallets are <b>NOT</b> provided for food storage [Sec 22]	3	M
7	<i>Utensils are stored and/or transported in a clean and sanitary manner</i>		
	(a) Utensils are <b>NOT</b> stored and/or transported in a clean and sanitary manner [Sec 81]	5	S
8	<i>Accurate indicating thermometers are provided for food preparation and storage</i>		
	(a) Thermometer is <b>NOT</b> easily readable [Sec 21]	3	M
	(b) Thermometer to measure internal temperature of hazardous food is <b>NOT</b> provided [Sec 33 (14)]	3	M
	(c) Thermometers are <b>NOT</b> provided in temperature controlled compartments [Sec 21]	3	M

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#	Statement	Weight	Risk
<b>Food Handling</b>			
9	<i>All food is protected from contamination and adulteration</i>		
	(a) Expired food <b>NOT</b> removed from sale	4	S
	(b) Food containers are used for purposes other than the packaging of food [Sec 29(b)]	5	S
	(c) Food is <b>NOT</b> enclosed with containers, cabinets, shields or shelves [Sec 27]	4	S
	(d) Food is <b>NOT</b> from an approved source	10	C
	(e) Food is <b>NOT</b> protected from contamination [Sec 26]	7	C
	(f) Tongs, spoons and scoops are <b>NOT</b> used wherever possible [Sec 24]	2	M
10	<i>Milk, cream and edible oil substitutes are handled in a safe manner</i>		
	(a) Milk as a beverage is <b>NOT</b> served from the original container [Sec 30]	4	S
	(b) Milk, cream and edible oil substitutes are <b>NOT</b> discarded after patron use [Sec 30 (3) (b)]	7	C
	(c) Milk, cream and edible oil substitutes are <b>NOT</b> transferred in a proper manner [Sec 30]	4	S
11	<i>Ice and/or steam is made from potable water and is stored and handled in a sanitary manner</i>		
	(a) Ice is <b>NOT</b> made from potable water [Sec 31]	10	C
	(b) Ice is <b>NOT</b> stored or handled in a sanitary manner [Sec 31]	5	S
	(c) Steam is <b>NOT</b> free of toxic substances [Sec 31 (2)]	10	C
	(d) Steam is <b>NOT</b> made from potable water [Sec 31 (2)]	10	C
12	<i>Hazardous foods are maintained at proper internal temperatures</i>		
	(a) Frozen foods are <b>NOT</b> maintained at -18 degrees Celsius or lower [Sec 35]	3	M
	(b) Hazardous foods are <b>NOT</b> maintained at 4 degrees Celsius or lower [Sec 33 (2) (a)]	10	C
	(c) Hazardous foods are <b>NOT</b> maintained at 60 degrees Celsius or higher [Sec 33 (2) (b)]	10	C
13	<i>Hazardous foods are cooked to the proper internal temperatures</i>		
	(a) Fish is <b>NOT</b> cooked to an internal temperature of 70 degrees Celsius for at least 15 seconds [Sec 33(8)]	10	C
	(b) Pork, pork products and ground meat are <b>NOT</b> cooked to an internal temperature of 71 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(c) Poultry or food mixture containing poultry, egg, meat, fish are <b>NOT</b> cooked to an internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33]	10	C
	(d) Whole poultry is <b>NOT</b> cooked to an internal temperature of 82 degrees Celsius for at least 15 seconds [Sec 33(4)]	10	C
14	<i>Hazardous foods are reheated to the proper internal temperatures</i>		
	(a) Hazardous foods are <b>NOT</b> reheated to the original internal cooking temperature for at least 15 seconds [Sec 33(10)]	8	C
	(b) Hazardous foods are <b>NOT</b> reheated within 2 hours [Sec 33(12)]	8	C
	(c) Whole poultry is <b>NOT</b> reheated to the internal temperature of 74 degrees Celsius for at least 15 seconds [Sec 33(11)]	8	C
15	<i>Cans, containers or wrappings of manufactured hazardous foods are properly labeled</i>		
	(a) "Keep Refrigerated" is <b>NOT</b> marked on required hermetically sealed hazardous food containers [Sec 36(a)]	4	S
	(b) Manufactured or expiry date <b>NOT</b> identified [Sec 36(b)]	2	M
	(c) Permanent code marking does <b>NOT</b> identify manufacturing plant [Sec 36(a)]	2	M

**Street Food Vending Carts Inspection Form - January 2010**

#	Statement	Weight	Risk
	<b>Eggs</b>		
16	<i>Only approved graded eggs found on premises</i>		
	(a) Ungraded or Grade C eggs found on premises [Sec 54(1)]	10	C
	<b>Maintenance</b>		
17	<i>General housekeeping is satisfactory</i>		
	(a) Premises is <b>NOT</b> free from materials or equipment not regularly used [Sec 59(e) (1)]	2	M
	(b) Premises is <b>NOT</b> maintained in a clean and sanitary condition [Sec 56]	8	C
18	<i>Garbage and wastes are maintained in a satisfactory manner</i>		
	(a) Garbage and wastes are <b>NOT</b> maintained in a satisfactory manner [Sec 57(1)]	3	M
	(b) Garbage and wastes are <b>NOT</b> removed as required [Sec 57(2)(b)]	3	M
	(c) Garbage receptacles are <b>NOT</b> cleaned and sanitized [Sec 57(2)(a)]	3	M
	(d) Garbage receptacles are <b>NOT</b> durable, leak proof, and non-absorbent [Sec 20(1)(e)]	3	M
	(e) Liquid waste is <b>NOT</b> disposed of in a sanitary manner [Sec 57(3)]	3	M
19	<i>Dispensing scoops for ice cream are maintained in a sanitary manner</i>		
	(a) Dispensing scoops for ice cream are <b>NOT</b> kept in a dipper well with running water and/or in another sanitary manner [Sec 59 (f)]	5	S
20	<i>Wiping cloths are clean and/or in good repair and used for no other purpose</i>		
	(a) Wiping cloths are <b>NOT</b> clean and/or in good repair [Sec 62 (a)(b)]	5	S
	(b) Wiping cloths are <b>NOT</b> used for intended purpose [Sec 62 ( c )]	5	S
21	<i>Toxic and poisonous substances are properly labeled, stored, and used</i>		
	(a) Toxic and poisonous substances are <b>NOT</b> properly labeled [Sec 63 (b)]	4	S
	(b) Toxic and poisonous substances are <b>NOT</b> properly stored [Sec 63 (a)]	6	S
	(c) Toxic and poisonous substances are <b>NOT</b> used in a proper manner [Sec 63 ( c )]	8	C

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#	Statement	Weight	Risk
<b>Personnel</b>			
22	<i>Every operator and employee who comes in contact with food and or utensils does so in a proper manner</i>		
	(a) Food handler does <b>NOT</b> practice proper handwashing [Sec 65 (e)]	7	C
	(b) Food handler is <b>NOT</b> clean and/or not wearing clean outer garments [Sec 65 (b)( c )]	3	M
	(c) Food handler is <b>NOT</b> free from any visible signs of a potential infectious disease [Sec 66]	5	S
	(d) Food handler <b>NOT</b> refraining from using tobacco while working with food [Sec 65 (a)]	5	S
	(e) Food handler is <b>NOT</b> wearing headgear that confines the hair [Sec 65 (d)]	3	M
<b>Sanitary Facilities</b>			
23	<i>Sanitary facilities provided and maintained as required</i>		
	(a) At least one sanitary facility for each sex is <b>NOT</b> provided [Sec 68(1)]	5	S
	(b) Constant supply of hot and cold running water or tepid water from a single tap is <b>NOT</b> provided in sanitary facilities [Sec 68(3)(b)(5)]	5	S
	(c) Durable and easy to clean waste receptacle <b>NOT</b> provided in sanitary facilities [Sec 68 (3)(d)]	3	M
	(d) Required supplies <b>NOT</b> provided in sanitary facilities [Sec 68(3)]	4	S
	(e) Sanitary facilities are <b>NOT</b> kept clean, sanitary, and in good repair [Sec 68 (2)(b)]	5	S
	(f) Sign indicating the sex is <b>NOT</b> provided for each sanitary facility [Sec 68 (2)(a)]	1	M
<b>Cleaning and Sanitizing of Utensils</b>			
24	<i>Mechanical dishwashing equipment is properly constructed, designed, and maintained</i>		
	(a) Sanitizing rinse is <b>NOT</b> maintained at 82 degrees Celsius or higher [Sec 77(a)(ii)(A)]	5	S
	(b) Sanitizing rinse is <b>NOT</b> maintained at appropriate chemical concentrations and/or contact time [Sec 77(a)(ii)(B)]	5	S
	(c) Thermometers indicating wash and rinse temperatures are <b>NOT</b> provided and/or maintained [Sec 77(b)]	3	M
	(d) Wash water is <b>NOT</b> maintained between 60 degrees Celsius and 71 degrees Celsius [Sec 77(a)(i)]	5	S
	(e) Wash water is <b>NOT</b> sufficiently clean at all times [Sec 77(a)(i)]	5	S
25	<i>Manual dishwashing equipment and procedures are satisfactory</i>		
	(a) Adequate number of corrosion-resistant sinks of sufficient size are <b>NOT</b> provided [Sec 72 (b)]	5	S
	(b) Corrosion-resistant drainage racks are <b>NOT</b> provided [Sec 72 (b)(iii)]	2	M
	(c) Proper wash, rinse, and sanitizing technique is <b>NOT</b> practiced [Sec 74]	5	S
	(d) Sanitizing contact time is <b>NOT</b> at least 45 seconds [Sec 75]	5	S
	(e) Sanitizing is <b>NOT</b> at appropriate temperature and/or chemical concentrations [Sec 75]	5	S
	(f) Thermometer to determine temperature of sanitizing solution is <b>NOT</b> available [Sec 75(2)]	3	M
26	<i>Utensils and multi-service articles are cleaned and sanitized as required</i>		
	(a) Large utensils are NOT washed and sanitized as required [Sec 82]	5	S
	(b) Multi-service articles are <b>NOT</b> cleaned and sanitized after each use [Sec 71(1)]	5	S
	(c) Utensils other than multi service articles are <b>NOT</b> cleaned and sanitized as often as necessary [Sec 71(2)]	5	S
27	<i>Test reagent for determining the concentration of sanitizer is provided</i>		
	(a) Test reagent for determining the concentration of sanitizer is <b>NOT</b> provided [Sec 75(2)]	3	M



**Street Food Vending Carts Inspection Form - January 2010**

#	Statement	Weight	Risk
	<b>Other</b>		
28	<i>Other infractions present</i>		
	(a) Minor infraction	2	M
	(b) Significant infraction	5	S
	(c) Crucial infraction	10	C
	<b>Street Food Vending Cart</b>		
31	<i>Approved foods sold from vending cart</i>		
	(a) Unapproved foods sold from vending cart [Sec 5.1 (1), (2), (3)]	10	C
32	<i>Street vending cart is maintained as required</i>		
	(a) Single service articles are <b>NOT</b> used [Sec 5.1 (5) (a)]	5	S
	(b) Overhead canopy <b>NOT</b> provided and/or maintained [Sec 5.1 (5) (b)]	4	S
	(c) Separate holding tanks are <b>NOT</b> provided for toilet and sink wastes [Sec 5.1 (5) (c)]	5	S
	(d) Waste and water supply tanks are <b>NOT</b> provided with an easily readable gauge [Sec 5.1 (5) (d)]	3	M