

# Food Safety Inspection Report

## Things that are looked at during a food inspection

Food Source	All foods must come from an approved source (e.g. no unpasteurized milk/milk products, no uninspected meats).
Food Condition	All foods must be fresh and wholesome.(e.g. no moldy food, no bulging cans, no evidence of pest contamination).
Kitchen and Equipment Sanitation	All kitchen surfaces, equipment, and wiping cloths are kept clean and sanitized. A cleaning plan is in place.
Personnel Health/Hygiene	All food handlers are clean, healthy and practice good personal hygiene.
Food Handling	All foods are to be handled safely (e.g. food is washed before it is cooked, food is cooked to correct temperatures, cross-contamination between raw and ready to eat food is avoided).
Food Protection	All foods are stored correctly (e.g. in covered, food grade containers).
Chemical Storage	Foods and chemicals are stored separately.
Temperature Control	All potentially hazardous foods are: <ul style="list-style-type: none"><li>• held below 4C &amp; above 60C.</li><li>• cooked and reheated to correct temperatures.</li></ul>
Dishwashing	Dishes and equipment are washed and sanitized correctly <ul style="list-style-type: none"><li>• by hand or</li><li>• by a mechanical dishwasher</li></ul>
Hand Sinks	All food handlers have easy access to hand washing sinks supplied with soap, paper towels, and hot running water.
Food Safety Training	Make sure enough staff have proper training in food safety to meet requirements.
Plan Approval	Make sure that approval is granted prior to the start of any alterations or construction at a facility.

Water Source	Make sure the water source that is used is potable (safe to drink and use for foodpreparation). Make sure there is enough hot and cold water supply to operate the business safely.
Pest Control	Make sure that pest control documentation is in place, staff use pest control practices, and that the facility is built to prevent the entrance of flies, mice and cockroaches (e.g.screens and kick plates installed).
Permit	The food facility received proper approvals before opening and that all permitrestrictions are being followed.
General Construction / Maintenance	The facility must be structurally sound and operating in a clean and safe manner (e.g.cleanliness and condition of floors, walls, ceilings, ventilation, lighting, and plumbing system).
Utensil/Equipment Storage & Condition	All equipment used to prepare, handle and store food are kept in good condition.
Garbage Storage	Make sure all garbage is managed and disposed of properly.
Transportation	When needed, make sure that the food is transported in a safe manner and at correct temperatures.
Plan Approval	Make sure that approval is granted prior to the start of any alterations or construction at a facility.

Contact us at 1-833-476-4743 or [submit a request online](#) at [ahs.ca/eph](https://ahs.ca/eph).

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