



Food Safety Inspection Report

Unit: _____

Date: _____

Staff: _____

CDI = Corrected During Inspection / N/O = Not Observed at time of inspection / N/A = Not applicable

Temperature Control (Frozen, Refrigerated and Hot Holding of Hazardous Food):	YES	NO	N/A
Cold Food: <i>potentially hazardous foods are maintained at 4.0°C (40°F) or below in all cold-holding devices including reach-in refrigerated units, cold-top storage devices and ice wells.</i>			
Frozen Food: <i>potentially hazardous foods are maintained at -18°C (0°F) or below in all cold-holding devices including reach-in refrigerated units, cold-top storage devices and ice wells.</i>			
Hot Food: <i>potentially hazardous foods are maintained at 60.0°C (140.0°F) or above.</i>			

Temperature Control (Food Production/Hot Holding/Reheating of Hazardous Food):	YES	NO	N/A
Thermometers: <i>verify calibration and documentation of thermometers on weekly basis</i>			
Thermometers: <i>active use of thermometers to verify food preparation & storage</i>			
Food Production: <i>minimal* internal temperatures for all cooked foods</i>			
Food Production/Storage: <i>potentially hazardous foods must not be held in the temperature danger zone between 4°C (40°F) to 60°C (140°F). Must be refrigerated or frozen within 2 hours.</i>			
Hot Holding: <i>potentially hazardous foods are maintained at minimum 60.0°C (140°F) in unit. Cook/preheat food to 74.0°C (165°F) before putting into unit.</i>			
Reheat: <i>potentially hazardous food is reheated to 74.0°C (165°F) before putting into unit.</i>			

Temperature Audit:	
Hot Holding: List item and temperature minimum 60.0°C (140°F) or above	
Item:	Temperature:
Item:	Temperature:
Cold Holding: List item and temperature minimum 4.0°C (40°F) or below	
Item:	Temperature:
Item:	Temperature:
Freezer Temperatures: Maintained at -18.0°C (0°F) or below	
Freezer Unit:	Temperature:
Freezer Unit:	Temperature:

Hygiene Area Observations & Staff Hygiene Practices:	YES	NO	N/A
Hand Wash Station: <i>hand wash poster posted, area around station clear of obstacles and debris, separate hand wash basin for food handlers, sink and tap handles are clean, paper towel & hand soap stocked and available</i>			
Handwashing: <i>staff are observed washing hands properly and thoroughly according HS handwashing policies</i>			
Food Handler: <i>staff are observed following HS policies with regard to jewelry</i>			
Food Handler: <i>staff are observed wearing clean uniform, hat/hairnet</i>			
Food Handler: <i>staff are observed wearing gloves for ready-to-eat prepared foods, gloves are changed frequently and as required, hands are washed prior to wearing gloves</i>			
Food Handler: <i>Certified Food Handler on site and certificate available</i>			

Food Safety & Storage:	YES	NO	N/A
Cross Contamination: <i>potentially hazardous raw foods separated from ready-to-eat foods during storage, raw meats found on bottom of rolling racks</i>			
Food Safety: <i>all produce washed prior to use</i>			
Food Safety: <i>food protected from potential contamination i.e. covered, labelled, dated, stored on racks, no food items on floor, sneeze guards)</i>			

Allergen Risk Management:	YES	NO	N/A
Signage: <i>allergen clings are accurately displayed on the sneeze-guard at the point-of-purchase including: Vegan, Vegetarian, Halal, Fried & Contains Alcohol</i>			
Signage: <i>"Cross-contamination" sign is displayed in all self-serve areas at the front-of-house</i>			
Signage: <i>"Food Allergy? Please Identify Yourself" signs are displayed visibly around dining hall, servery & in table tents</i>			
Signage: <i>"Food Allergy Emergency Plan Forms" on all student with allergies/intolerances are completed in full and displayed in the back-of-house, out of public view</i>			

Physical Maintenance:	YES	NO	N/A
Floors: <i>clean, no gouges or cracks in tile/flooring, free of trip hazards</i>			
Walls: <i>clean, no holes or cracks</i>			
Ceilings: <i>ceiling tiles clean, no water damage or caving in</i>			
Mechanical Ventilation: <i>air intakes/vents clear of dust</i>			
Lighting: <i>operational and adequate for food preparation and cleanliness</i>			
Fridges: <i>compressor shields free from dust and debris, all rubber gaskets in tact</i>			
Equipment: <i>Check overall maintenance on all major equipment* i.e. plumbing/leaks, gaskets, frayed cords, *steamers, ovens, kettles, fryers, woks, steam tables, hot box, grill, coffee machine, panini grill</i>			

Sanitary Practices:	YES	NO	N/A
Utensils: <i>serving or eating utensils stored with handles facing outward</i>			
Utensils: <i>food prep cutting boards in good condition and with grips, stationary cutting boards i.e. deli area are clean and do not contain deep grooves</i>			
Utensils: <i>knives stored in knife rack, clean and no crusted on debris, knife rack in good condition and clean</i>			
Equipment: <i>food processors, tomato slicers, can openers clean and no crusted on debris</i>			
Equipment: <i>food contact surfaces washed/rinsed/sanitized after each use and following preparation of potentially hazardous food items</i>			
Sanitization: <i>spray bottles for sanitizing filled with approved and appropriate sanitization solution, check for valid date</i>			
Sanitization: <i>red buckets in use, use of approved Ecolab sanitizer, test strips available (not expired), sanitizer at room temperature. Conduct test using test strips, record ppm:</i>			
Dish Room: <i>manual dishwashing (wash, rinse, sanitize) area available and in use when required</i>			
Dish Room: dish sanitization			
Wash Temperature:			
Rinse Temperature:			

Waste Control:	YES	NO	N/A
Storage & Disposal: <i>waste stored in designated area, removal of garbage, compost & recycled materials regularly</i>			
Pest Control:	YES	NO	N/A
Protection: <i>loading dock entrances/exits closed, no gaps or holes, traps present</i>			
Abell Pest: <i>most recent inspection report available</i>			

Corrective Action Required:	Start Date:	Completion Date:	Party Responsible:
1			
2			
3			
4			
5			

*** Send Completed copy to Lambton Hall (email/ scan : hospitalityadmin@uwo.ca) or mail to Lambton Rm 130**

*** Post on Health & Safety Board in Unit**