

INSPECTION DATE			INSPECTION TYPE	REINSPECTION		
YEAR	MONTH	DAY		YEAR	MONTH	DAY
1	0	31	Monitoring			

NAME OF ESTABLISHMENT Meals on Wheels	OWNER'S OR AGENT'S NAME
--	-------------------------

ADDRESS 11111 - 103 Ave	POSTAL CODE
----------------------------	-------------

Spoke to Cuong Le (manager)

✓ = Satisfactory

\* = Unsatisfactory / violation

✓ General Sanitation / structure - very clean.

✓ Food handling practices - food covered / protected.

✓ Cold Food Storage - temperatures at 4°C + lower.

✓ Freezers.

Hot Food Storage (N/A)

✓ Dishwashing equipment - high temp machine - Rinse temp at 78°C. Excellent!

✓ Quat sanitizer - tested at 200ppm - good!

✓ Equipment / utensils - good condition, new cutting boards coming in.

Dry Storage

Staff hygiene

✓ Hand washing sink - equipped with liquid soap + paper towels

✓ Temperature Control - monitoring + documentation - good!

✓ Pest Control - company contracted - no evidence of pest / vermin observed.

✓ written cleaning procedures

✓ Food Safety Training

Permit Posted

Thank you.

Keep up the good work!

Cuong Le

TELEPHONE NO.

780-1798

EXECUTIVE OFFICER / ENVIRONMENTAL HEALTH OFFICER

Therese Gust