

# Food Safety Inspection Reports

## 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:
  - held below 4C & above 60C.
  - cooled and thawed properly.
  - cooked and reheated to correct temperatures.

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### Dishwashing

- Dishes and equipment are washed and sanitized correctly
  - by hand or
  - by a mechanical dishwasher.

### Hand Sinks

- All food handlers have easy access to hand washing sinks supplied with soap, paper towels, and hot running water.

### Water Source

- Make sure the water source that is used is potable (safe to drink and use for food preparation).
- 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 permit restrictions are being followed.

### Food Safety Training

- Make sure enough staff have proper training in food safety to meet requirements.

### 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 and 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.

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### 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.

For more information, please contact your nearest Environmental Public Health office.

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Calgary Main Office 403-943-2288  
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