



Food Premise Information Form

1. General Information

Application Date: _____

Facility Name: _____

Facility Address: _____

Applicant Name: _____

Applicant's Mailing Address _____

(where approval letter will be mailed to)

Contact Numbers: _____

(daytime number/cell number for plan approval questions)

2. Premise Type (check one)

Public Eating Establishment (restaurant/food cart)

Abattoir

Food Distributor (grocery store)

Food Processor

Liquor Outlet (bar/pub/lounge)

Meat Processor

Care Home – Specify Type (group/special/approved/assisted)



Food Premise Information Form (Continued)

3. Washrooms

- a. Public Washrooms are located so that access does not require passage through areas where food is stored or prepared
b. Staff washrooms do not open directly into a room where food is stored or prepared

4. Kitchen/Processing Area

- Number of Plumbing Fixtures
hand basins
2 compartment sinks
3 compartment sinks
commercial dishwasher
floor drains
grease interceptor
mop/ janitor sink

5. Finishing Materials

- a. General Areas
Floors
Walls
Ceiling
b. Washrooms
Floors
Walls
Ceiling
Countertops
c. Food Contact Surfaces
Work Stations/Countertops
Shelving

6. Ventilation

- a. Range Hood is NFPA 1996 compliant
b. Washroom ventilation supplied



Food Premise Information Form (Continued)

7. Lighting

- a. Lighting fixtures shall be located and be of a safety type (Shields) or protected to prevent contamination of food and packaging.
b. The intensity in the various areas should be no less than:
- 110 Lux (Above the floor) in walk-in coolers, freezers, dry food storage areas.
- 220 Lux (Above the floor) in areas used for dining, handwashing, dishwashing, utensils and equipment storage.
- 540 Lux At the surface where a food handler is working with food or utensils and equipment such as knives, slicers, grinders or saws where food handler safety is a factor.

8. Storage (Size and Type)

- a. Dry Storage _____
b. Coolers _____
c. Freezers _____
d. Janitorial Supplies _____

Note: Cold storage units must be able to accommodate the number of meals/sittings proposed per day. Approximately 0.25 – 0.3 ft³ (.007 - .008 M³) per meal cold storage and 0.1 – 0.3 ft³ (.003 - .008 M³) per meal freezer space.

9. Cooking Equipment (list pieces of equipment)

Four horizontal lines for listing cooking equipment.

10. Menu Type (Full service, sushi/sashimi, shawama/donair, buffet, deep fried, snacks, self-serve, food cart, etc.) _____

11. Employee clothing storage area (state where, separate from food service area)

Horizontal line for employee clothing storage area.

12. Water Supply (City, private well, etc.)

Horizontal line for water supply information.



Food Premise Information Form (Continued)

13. Comments/Reason for plan submission (new facility, renovations, addition etc.)

Please submit completed application form **with plans** to your local public health inspection office