

Liquor & C-Stores, Bars & Restaurants

INSPECTION CHECKLIST

PREMISES REQUIREMENTS

FIRE PROTECTION AND PREVENTION

- ☐ Any model of panel, load box, or electrical wiring system with an ongoing or past recall, where the item was manufactured during the recall period, must be replaced.
- ☐ Electrical systems must not contain aluminum wiring that is not pigtailed with copper, fuses nor knob & tube wiring.
- ☐ Functioning and operational smoke detectors (required even when the building is sprinklered).
- ☐ Soiled/oily rags are stored in a metal container with a self-closing lid.
- ☐ Fire extinguishers mounted in all common areas with inspection tags and serviced annually.
- ☐ Commercial cooking equipment protected by a wet or dry fire suppression system.
- ☐ Cleaning servicing contract for commercial cooking exhaust systems.
- ☐ Store cooking oil and flammable liquids in a well-ventilated area away from sources of ignition or heat.
- ☐ Maintain clearance between deep fat fryers and open flame cooking equipment. Use a baffle if unable to separate fryers from open flames.
- ☐ Empty grease containers daily and regularly clean racks, trays and spacers inside ovens.

EMPLOYEE SAFETY

- ☐ Use "wet floor" signs after mopping/cleaning.
- ☐ Non-slip mats should be in all cooking and cleaning areas.

FOOD SAFETY

- ☐ Have an alternative source of power to protect perishable food in event of power outage.
- ☐ Keep a log of all equipment safety inspections.
- ☐ Have adequate pest control measures in place.

SAFE SERVICE OF ALCOHOL

- ☐ All servers/managers pass Training for Intervention Procedures of Alcohol (TIPS) course or equivalent.

SLIPS, TRIPS AND FALLS

- ☐ Repair potholes and sidewalk cracks in parking/walking areas.
- ☐ Keep walkways and means of egress clear and clutter-free.
- ☐ Have emergency backup lighting.

Date Inspected _____