SUVA CITY COUNCIL

Health Services Department



INSPECTION REPORT FOR NIGHTCLUBS, TAVERNS

PREMISES KNOWN AS:				
NATURE	OF BUSINESS:			
LOCATIO	ON OF PREMISES			
LOCATIO	ON OF PREMISES:			
NAME OF LICENCEE:				
A.	LIQUOR BAR & SERVICE AREA.	CONDITIONS IN BRIEF		
1.	Floor - made of materials easy to clean & sanitize			
2.	Walls - made of materials easy to clean & sanitize			
3.	Ceiling - made of materials easy to clean & sanitize			
4.	Light and Ventilation - Is it provided & with proper ventilation?			
	Lighting:			
	 Natural 			
	 Artificial - adequate and protected 			
	Ventilation:			
	 Natural 			
	 Artificial - adequate and allows for good extraction 			
5.	Work sinks and provision of hot & cold water			
6.	Disinfectant used for dishwashing etc			
7.				
	Wash hand basin for workers, Liquid Soap & Paper Towels in dispensers			
8.	Shelves, Racks, Counter			
9.				
	Drinking glasses, etc) - Are they made of non-corrosive material, easy to clean & sanitize?			
10.	Cleaning procedures in place for glasses, jugsetc?			
11.	Drying racks, available with impervious and easy to clean and sanitize materials			

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12.	Sufficient areas to carryout work under
1.0	sanitary and hygienic conditions
13.	Beer bowsers- Provision of waste trap/tray
1.4	containing methyl violet.
14.	PROTECTION AGAINST VERMINS AND
	PESTS
	Are there effective and appropriate vermin
	proofing protection facilities.
	Procedure and monitoring frequency? Records available/ existing plans for pest
	control management?
	Any presence of Insects/Vermin [e.g.
	cockroaches, flies] seen?
	SITTING AREA/ LOUNGE
В.	
1.	Floor
2.	Walls
3.	Ceiling
5.	Light and Ventilation Tables and Chairs
6.	
0.	Insects/Vermin
C.	DANCE FLOOR (for nightclubs only)
1.	Floor
2.	Walls
3.	Ceiling
4.	Light and Ventilation
D.	TOILETS [Male and Female]
1.	
	Are they available & sufficient
	No. of w/c - employees
	No. of urinals - employees
	No. of w/c - patrons
	No. of urinals - patrons
	Pan, Seat, Urinal
2	Provision of toilet papers
2.	Are they opened directly onto the liquor service area?
3.	Are they equipped with working water –
J.	flushing system?
4.	Are they provided with hand washing
	facilities (hand sanitizers & disposable
	towels/hand driers)
5.	Floor - made of materials easy to clean &
	sanitize
6.	Walls - made of materials easy to clean &
	sanitize
7.	Ceiling - made of materials easy to clean &
	sanitize
8.	Light and Ventilation — Are they provided
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	with proper ventilation?	
	Lighting:	
	 Natural 	
	 Artificial - adequate and protected 	
	Ventilation:	
	Natural	
	Artificial - adequate and allows for	
	good extraction	
	Any presence of Insects/Vermin [e.g.	
	cockroaches, flies] seen?	
	cockrodicies, files] seemy	
E.	STORAGE ROOM	COMPITIONS IN PRIES
	STORAGE ROOM	CONDITIONS IN BRIEF
1.	Floor	
2.	Walls	
3.	Ceiling	
4.	Light and Ventilation	
5.	Storage facilities [freezers/coolers]	
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F.	GENERAL	
F. 1.	GENERAL Rubbish Bins	
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2.	Rubbish Bins Personal Hygiene of workers	
1.	Rubbish Bins	
2.	Rubbish Bins Personal Hygiene of workers	
1. 2. 3.	Rubbish Bins Personal Hygiene of workers Aprons	
1. 2. 3.	Rubbish Bins Personal Hygiene of workers Aprons	
1. 2. 3. 4. 5.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping	
1. 2. 3. 4.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils	
1. 2. 3. 4. 5.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding.	
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1. 2. 3. 4. 5. 6.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal	
1. 2. 3. 4. 5.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding.	
1. 2. 3. 4. 5. 6. 7.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal Valid Health Permit/License displayed	
1. 2. 3. 4. 5. 6. 7.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal Valid Health Permit/License displayed	
1. 2. 3. 4. 5. 6. 7. 8.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal Valid Health Permit/License displayed ED BY:	
1. 2. 3. 4. 5. 6. 7. 8.	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal Valid Health Permit/License displayed	
1. 2. 3. 4. 5. 6. 7. 8. INSPECT	Rubbish Bins Personal Hygiene of workers Aprons Equipment, crockery, cutlery, and utensils General House – keeping External surrounding. Commercial refuse disposal Valid Health Permit/License displayed ED BY:	Company representative & signature

DESCRIPTION OF PREMISES:
NATURE & EXTENT OF BUSINESS: