

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Arena Canteen  
 Operator: \_\_\_\_\_  
 Address: 24 Reed Ave, St. Andrews

Licence #: 02-01690 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3				7.0				10.2			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4				11.2			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				12.0			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>			
2.6				6.0				9.1				13.1			
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2															
Cooking Methods															

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	M	MA	CR	Remarks	Date for Correction
2.3				Temperature logs must be recorded 2x/day at acceptable intervals during normal operating hours. Noted from inspection Oct 24/16.	Immediately
9.2				Hand soap required at hand wash sink in dispenser.	Immediately
7.2				all counter tops/shelving requires thorough cleaning.	2 weeks.

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Feb 26/18  
 If Yes, Date: March 12/18

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