

Licence #: 02- 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				<b>FOOD</b>	3.3		✓		Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	10.2			✓	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooking Methods	7.1			✓	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓	Ceilings (Construction and Maintenance)
1.2		✓		Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2			✓	Food Contact Surfaces	11.0				<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3		✓		Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3			✓	Mechanical Dishwashing	11.1			✓	Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	7.4			✓	Manual Dishwashing	11.2			✓	Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5			✓	Eating Utensils and Dishes	11.3			✓	Solid Waste Handling
2.2		✓		Frozen Storage	4.2		✓		Advance Preparation	8.0				<b>CLEANING AND SANITIZING</b>	12.0				<b>LIGHTING AND VENTILATION</b>
2.3		✓		Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	8.1			✓	Cleaning and Sanitizing	12.1			✓	Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1		✓		Record Keeping	8.2			✓	Detergents and Chemical Use and Storage	12.2			✓	Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2		✓		Recall of Food	9.0				<b>SANITARY FACILITIES</b>	13.0				<b>GENERAL</b>
2.6		✓		Dry Storage	6.0				<b>PERSONNEL</b>	9.1			✓	Washroom(s)	13.1			✓	Licence
2.7	✓			Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0				<b>FOOD PREPARATION AND HANDLING</b>	6.2			✓	Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	13.3				Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1			✓	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

[illegible]

<input checked="checked" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Dec 19/18 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="checked" type="checkbox"/> No If Yes, Date:
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