

FOOD PREMISES INSPECTION FORM

Name of Premises: Alma Lobster Shop
 Operator: _____
 Address: 36 Shore Lane, Alma

Licence #: 01-01866 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			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.1			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.0			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.1			
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
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.	MI	MA	CR	Remarks	Date for Correction
2.3				Temperatures are not being recorded! Temperature of all refrigerators must be recorded at least twice daily and logs must be available for inspectors during inspection.	Immediately
8.1				Freezer was moldy and not cleaned. Non food contact equipment shall be kept clean and sanitary.	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: May 22, 2018

Re-inspection Required: Yes No
 If Yes, Date: _____