FOOD PREMISES INSPECTION FORM Name of Premises: CFNTENNIAL CAFE (GIFTS

Operator: CFNTENNIAL CAFE, ELGIFTS

Address: 960 ST. GEORGE BIVD Licence #: Class 3 Class 5 Type: 2 Routine Category: Re-inspection Other New Licence 4 Municipal Private Water Supply: N.O. U N.O. S U N.O. S U N.O. No. FOOD 1.0 3.3 Holding Methods 7.0 **FOOD EQUIPMENT AND UTENSILS** 10.2 Walls (Construction and Maintenance) Ceilings (Constructions and Food Equipment (Design, Construction, Approved Source 3.4 1.1 Cooling Methods 7.1 10.3 Installation and Maintenance) Maintenance) 1.2 Purchasing and Receiving 3.5 Re-heating Methods 7.2 Food Contact Surfaces 11.0 WATER SUPPLY AND WASTE DISPOSAL 1.3 7.3 Water (Quality and Quantity) Acceptable Containers and Labeling 3.6 Handling Methods Mechanical Dishwashing 11.1 2.0 **FOOD STORAGE** 4.0 **FOOD DISPLAY AND SERVICE** 7.4 Manual Dishwashing 11.2 Sewage Disposal 2.1 Storage of Potentially Hazardous Foods 4.1 7.5 11.3 Solid Waste Handling Display Methods Eating Utensils and Dishes 2.2 4.2 8.0 12.0 LIGHTING AND VENTILATION Frozen Storage Advance Preparation **CLEANING AND SANITIZING** 2.3 Refrigerated Storage (Temperature) 5.0 RECORD KEEPING AND RECALLS 8.1 Cleaning and Sanitizing 12.1 Lighting Detergents and Chemical Use and 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 **SANITARY FACILITIES** 13.0 **GENERAL** 2.6 PERSONNEL 13.1 **Dry Storage** 6.0 9.1 Washroom(s) 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 **FOOD PREPARATION AND HANDLING** 6.2 10.0 FLOORS, WALLS AND CEILINGS 13.3 **Employee Health** Other Infractions/Hazards 3.1 Thawing Methods 6.3 10.1 Personal Hygiene Practices Floors (Construction and Maintenance) Cooking Methods 3.2 N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction Item No. CR Remarks **Date for Correction** Green Re-inspection Required: Dark Yellow Light Yellow Red Striped Red If Yes, Date: White - Office; Yellow - Operator; Blue - Copy for Posting 01/2019

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1