

FOOD PREMISES INSPECTION FORM

Name of Premises: Glen's Bake Shop
 Operator: 273 River Valley Drive, Grand
 Address: Bay-Westfield

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



1.0	FOOD	1.1	✓	Approved Source	1.2	✓	Purchasing and Receiving	1.3	✓	Acceptable Containers and Labeling	2.0	FOOD STORAGE	2.1	✓	Storage of Potentially Hazardous Foods	2.2	✓	Frozen Storage	2.3	✓	Refrigerated Storage (Temperature)	2.4	✓	Refrigerated Storage (Methods)	2.5	✓	Refrigerated Storage (Space)	2.6	✓	Dry Storage	2.7	✓	Storage of Food for Staff	3.0	FOOD PREPARATION AND HANDLING	3.1	✓	Thawing Methods	3.2	✓	Cooking Methods	3.3	✓	Holding Methods	3.4	✓	Cooling Methods	3.5	✓	Re-heating Methods	3.6	✓	Handling Methods	4.0	FOOD DISPLAY AND SERVICE	4.1	✓	Display Methods	4.2	✓	Advance Preparation	5.0	RECORD KEEPING AND RECALLS	5.1	✓	Record Keeping	5.2	✓	Recall of Food	6.0	PERSONNEL	6.1	✓	Demonstrating Knowledge	6.2	✓	Employee Health	6.3	✓	Personal Hygiene Practices	7.0	FOOD EQUIPMENT AND UTENSILS	7.1	✓	Food Equipment (Design, Construction, Installation and Maintenance)	7.2	✓	Food Contact Surfaces	7.3	✓	Mechanical Dishwashing	7.4	✓	Manual Dishwashing	7.5	✓	Eating Utensils and Dishes	8.0	CLEANING AND SANITIZING	8.1	✓	Cleaning and Sanitizing	8.2	✓	Detergents and Chemical Use and Storage	9.0	SANITARY FACILITIES	9.1	✓	Washroom(s)	9.2	✓	Hand Washing Station(s)	10.0	FLOORS, WALLS AND CEILING	10.1	✓	Floors (Construction and Maintenance)	11.0	WATER SUPPLY AND WASTE DISPOSAL	11.1	✓	Water (Quality and Quantity)	11.2	✓	Sewage Disposal	11.3	✓	Solid Waste Handling	12.0	LIGHTING AND VENTILATION	12.1	✓	Lighting	12.2	✓	Ventilation	13.0	GENERAL	13.1	✓	Licence	13.2	✓	Rodent and Insect Control	13.3	✓	Other Infractions/Hazards
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N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction

Non-compliances 2.3, 2.6, 2.5, 8.1, 8.2 & 13.2 were corrected

Recommendation for Licensing

☐ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

April 12, 2017
 Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No
 If Yes, Date: