

FOOD PREMISES INSPECTION FORM

Name of Premises: Rising Farms Ltd
 Operator: _____
 Address: 2 River Road Ave.

Licence #: 02-02393 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				FOOD	3.3				Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2				Walls (Construction and Maintenance)
1.1				Approved Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and 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				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1				Water (Quality and Quantity)
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				Display Methods	7.5				Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2				Frozen Storage	4.2				Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3				Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	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				SANITARY FACILITIES	13.0				GENERAL
2.6				Dry Storage	6.0				PERSONNEL	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				FOOD PREPARATION AND HANDLING	6.2				Employee Health	10.0				FLOORS, WALLS AND CEILINGS	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

Item No.	MI	MA	CR	Remarks	Date for Correction
7.2				Do not store knives between the wall and the sink. This area cannot be properly cleaned and sanitized.	
9.2				Replace/refill soap at front	
7.1				Front meat saw requires more cleaning and sanitizing - Meat particles still present.	
1.1				Box of uncooked eggs / farm eggs found at room temperature.	
7.2				Knives in knife holder found with meat residue still present. Knives must be thoroughly cleaned and sanitized before returning to holder.	
1.3				Packaged meat found unlabelled with a date of preparation.	
2.2				Freezers must be defrosted.	

☐ Green ☐ Light Yellow ☐ Striped Red	☐ Dark Yellow ☒ Red	Feb 14 / 19 Date of Inspection:	Re-inspection Required: ☐ Yes ☒ No If Yes, Date:
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FOOD PREMISES INSPECTION FORM

Name of Premises: Ravine Farms
Address: 2 Kierstead Ave,

Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection



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
1.1		✓		Pickles must come from an approved source (licensed kitchen)	
1.1		✓		Turkeys must come from a licensed abattoir.	
8.1		✓		Cleaning is required throughout the facility (floors/walls/equipment); remove any unused equipment and clutter.	
6.1		✓		At least 1 person per shift requires a food safety course.	
8.2			✓	There is no sanitizer or test strips onsite.	
10.2/7.1	✓	MA		Walls where paint is chipped or missing along with the wooden st -meat grinder stand in the walk-in cooler require painting.	
2.3		✓		Temperature logs must be filled out 2 times/day for fridges.	
7.4			✓	No proof or knowledge that sanitizer is being used for washing utensils/cutting boards	
11.1		✓		Proof of an acceptable bacteriological water sample is required.	

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☐ Striped Red

☐ Dark Yellow
☒ Red

Feb 14 / 19
Date of Inspection:

Re-inspection Required: ☐ Yes ☒ No
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