01-0786 Name of Premises: Licence #: Class 4 Operator: Type: Class 3 Class 5 Routine Address: Category: Re-inspection New Licence Other Municipal Water Supply: Private Item N.O. N.O. S N.O. S N.O. No. No. No. 1.0 FOOD 3.3 **Holding Methods** 7.0 **FOOD EQUIPMENT AND UTENSILS** 10.2 V Walls (Construction and Maintenance) Food Equipment (Design, Construction, Ceilings (Constructions and Approved Source 3.4 Cooling Methods 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 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 8.0 **CLEANING AND SANITIZING** 12.0 LIGHTING AND VENTILATION Advance Preparation 2.3 5.0 RECORD KEEPING AND RECALLS Refrigerated Storage (Temperature) 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 2.5 Refrigerated Storage (Space) 5.2 Recall of Food **SANITARY FACILITIES** 9.0 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 Rodent and Insect Control Demonstrating Knowledge 9.2 Hand Washing Station(s) 13.2 3.0 **FOOD PREPARATION AND HANDLING** 6.2 10.0 FLOORS, WALLS AND CEILINGS Employee Health 13.3 Other Infractions/Hazards 3.1 Thawing Methods 6.3 Personal Hygiene Practices 10.1 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 Yes Required: Light Yellow Dark Yellow Striped Red 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 6.1

FOOD PREMISES INSPECTION FORM