

FOOD PREMISES INSPECTION FORM

Name of Premises:

Team Brett's Grill Ltl. Dvor

Licence #:

02 Pending

Type: ☐ Class 3

☒ Class 4

☐ Class 5

Operator:

Category:

☒ Routine

☐ Re-inspection

☒ New Licence

☐ Complaint

☐ CD Follow-up Inspection

Address:

105 Rathory Av, St. NR

Water Supply:

☐ Private

☒ Municipal



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 <u>Am</u>
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

2.3	✓	Ensure all refrigerating units are monitored & recorded at least twice daily	Corrected (COR)
2.5	✓	"Big 8" bridge requires cleaning, "true" bridge & white stand up (ridge) requires cleaning	Next Inspection
9.2	✓	Soap dispenser requires to relocate	✓
8.1	✓	- Cabinet storage (under prep table) and area under coffee machine require thorough cleaning as excess food debris are observed - Kitchen general cleaning requires (floor, under grill, etc) - Wood panels for door previous hand etc surface shall be smooth & easy to clean	✓
13.3	✓	Door shall be lock to prevent public entry. Only food prep staff should be allow.	✓

☒ Green

☐ Light Yellow

☐ Dark Yellow

☐ Striped Red

☐ Red

Jun 23rd 2018

Date of Inspection:

Re-inspection Required:

☐ Yes

☒ No

If Yes, Date: