

FOOD PREMISES INSPECTION FORM

Name of Premises: 45th Parallel Restaurant
 Operator: _____
 Address: Diane Iken Bustin

Licence #: 02-00494 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				3.3	✓			7.0				10.2	✓		
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1	✓			3.4	✓			7.1		✓		10.3	✓		
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	✓			3.5	✓			7.2	✓			11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		3.6	✓			7.3	✓			11.1	✓		
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4	✓			11.2	✓		
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1	✓			4.1	✓			7.5	✓			11.3	✓		
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2	✓			8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		✓		5.0				8.1		✓		12.1	✓		
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4	✓			5.1	✓			8.2	✓			12.2	✓		
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5	✓			5.2	✓			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6	✓			6.0				9.1	✓			13.1	✓		
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7	✓			6.1	✓			9.2		✓		13.2	✓		
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2	✓			10.0				13.3	✓		
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	✓			6.3	✓			10.1	✓						
Thawing Methods				Personal Hygiene Practices				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
				non-compliances 1.3, 2.2, 2.3, 8.1, 8.1, 9.2 have been corrected	
7.1	✓			Ice Cream freezer seals must be replaced.	2 weeks
7.4	✓			Sanitizer test papers are expired. new test papers are required (chlorine)	2 weeks
5.1	✓			Records for the pickle guy must be available on-site for review by inspectors.	2 weeks

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: Aug 11/17