FOOD PREMISES INSPECTION FORM 03-01594 PLATE #TCM YZZ Licence #: Class 4 Class 5 Class 3 Category: Routine Re-inspection New Licence Water Supply: Private Municipal Item N.O. N.O. U S N.O. SU N.O. S 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 Food Equipment (Design, Construction, Ceilings (Constructions and Cooling Methods 7.1 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** FOOD DISPLAY AND SERVICE 4.0 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 24 Refrigerated Storage (Methods) 5.1 Detergents and Chemical Use and Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 / Recall of Food 9.0 SANITARY FACILITIES 13.0 GENERAL 2.6 / Dry Storage PERSONNEL 6.0 9.1 Washroom(s) 13.1 Licence 2.7 Storage of Food for Staff 6.1 Demonstrating Knowledge 9.2 Hand Washing Station(s) 1 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 Nam No. CR Remarks **Date for Correction** Va defricionies observed during in spection Green Re-inspection Light Yellow Dark Yellow Required: Striped Red Red If Yes. Date: ature: White - Office; Yellow - Operator; Blue - Copy for Posting

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

01/2019