

# FOOD PREMISES INSPECTION FORM

Name of Establishment: Family Fisheries  
Operator: \_\_\_\_\_  
Address: 1919 Rd 774 ~ Walsons Beach.

Licence #: 02-00161 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				<b>FOOD</b>	3.3				Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	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				Ceiling (Constructions and Maintenance)
1.2				Purchasing and Receiving	3.5				Re-heating Methods	7.2				Food Contact Surfaces	11.0				<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	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				<b>CLEANING AND SANITIZING</b>	12.0				<b>LIGHTING AND VENTILATION</b>
2.3				Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	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				<b>SANITARY FACILITIES</b>	13.0				<b>GENERAL</b>
2.6				Dry Storage	6.0				<b>PERSONNEL</b>	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				<b>FOOD PREPARATION AND HANDLING</b>	6.2				Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	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.	MH	MA	CR	Remarks	Date for Correction
8.1	✓			Sanitizer must strength must be verified using the test papers (Quats → spray bottle) new test papers required.	2 weeks
7.4	✓			Dishes that are washed by hand must be washed, Rinsed, Sanitized (100ppm chlorine) + air dried.	corrected
8.1	✓			Chlorine test papers required.	2 weeks.
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<input checked="checked" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Sept 17/18 Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="checked" type="checkbox"/> No If Yes, Date:
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