

FOOD PREMISES INSPECTION FORM

Name of Premises: Armas Food Court
 Operator: _____
 Address: 217 River Valley Drive, Grand Bay

Licence #: 02-00198 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		<input checked="" type="checkbox"/>		7.0				10.2		<input checked="" type="checkbox"/>	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Water (Quality and Quantity)			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2			
								Manual Dishwashing				Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Eating Utensils and Dishes				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>		4.1	<input checked="" type="checkbox"/>			7.5		<input checked="" type="checkbox"/>		12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Cleaning and Sanitizing				12.1			
2.2			<input checked="" type="checkbox"/>	4.2	<input checked="" type="checkbox"/>			8.0 CLEANING AND SANITIZING				Lighting			
Frozen Storage				Advance Preparation				Detergents and Chemical Use and Storage				12.2			
2.3			<input checked="" type="checkbox"/>	5.0				9.0 SANITARY FACILITIES				GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Washroom(s)				Licence			
2.4		<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>			Hand Washing Station(s)				13.2			
Refrigerated Storage (Methods)				Record Keeping				Floors (Construction and Maintenance)				Rodent and Insect Control			
2.5		<input checked="" type="checkbox"/>		5.2	<input checked="" type="checkbox"/>			10.0 FLOORS, WALLS AND CEILINGS				13.3			
Refrigerated Storage (Space)				Recall of Food								Other Infractions/Hazards			
2.6		<input checked="" type="checkbox"/>		6.0											
Dry Storage				PERSONNEL											
2.7	<input checked="" type="checkbox"/>			6.1		<input checked="" type="checkbox"/>									
Storage of Food for Staff				Demonstrating Knowledge											
3.0				6.2		<input checked="" type="checkbox"/>									
FOOD PREPARATION AND HANDLING				Employee Health											
3.1	<input checked="" type="checkbox"/>			6.3		<input checked="" type="checkbox"/>									
Thawing Methods				Personal Hygiene Practices											
3.2		<input checked="" type="checkbox"/>													
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
2.2	<input checked="" type="checkbox"/>			Freezer from inside needs thoroughly cleaning	March 2, 2018 Immediately corrected
2.2		<input checked="" type="checkbox"/>		Fridge temperature was 6.5°C, refrigeration units temperature must be 4°C or less. (double door fridge inside kitchen)	corrected
2.5	<input checked="" type="checkbox"/>			double door fridge inside kitchen needs cleaning.	immed
8.2		<input checked="" type="checkbox"/>		sanitizer solution concentration shall be 100 ppm (for bleach), 9t was too strong during the time of inspection	corrected
10.1	<input checked="" type="checkbox"/>			Hard Kitchen floor tile needs to be fixed (9t has many cuts and missed parts, it will collect dirt)	April 16/2018

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Feb 26/2018</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
--	--	--