

# FOOD PREMISES INSPECTION FORM

Name of Premises: Monkland Arena Canteen  
 Operator: \_\_\_\_\_  
 Address: 8 Craig Court Monkland

Licence #: 31-00359 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			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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		/		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		/		3.6		/		7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				Sewage Disposal			
2.0		/		4.0		/		7.4		/		11.2		/	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Eating Utensils and Dishes				Solid Waste Handling			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>			
2.2		/		4.2		/		8.0		/		12.0		/	
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		/		5.0		/		8.1		/		12.1		/	
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Record Keeping				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>			
2.5		/		5.2		/		9.0		/		13.0		/	
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Licence			
2.6		/		6.0		/		9.1		/		13.1		/	
Dry Storage				<b>PERSONNEL</b>				Hand Washing Station(s)				Rodent and Insect Control			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Demonstrating Knowledge				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.0		/		6.2		/		10.0		/		13.3		/	
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				Floors (Construction and Maintenance)							
3.1		/		6.3		/		10.1		/				/	
Thawing Methods				Personal Hygiene Practices											
3.2		/				/				/				/	
Cooking Methods				<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>											

Item No.	MI	MA	CR	Remarks	Date for Correction
				Make operator provided new Chlorine test strips.	
				Facility not operating during time of inspection. Will reopen full time in fall 2017.	

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: July 25, 2017  
 If Yes, Date: \_\_\_\_\_