

FOOD PREMISES INSPECTION FORM

Name of Premises: The Great Hall - STU
 Operator: _____
 Address: St Thomas University
59 Dineen Dr.

Licence #: 03-01818 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



Item No.	NO	S	U	Item Description	Item No.	NO	S	U	Item Description	Item No.	NO	S	U	Item Description
1.0				FOOD	2.0				FOOD STORAGE	7.0				FOOD EQUIPMENT AND UTENSILS
1.1		<input checked="" type="checkbox"/>		Approved Source	2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	7.1		<input checked="" type="checkbox"/>		Food Equipment (Design, Construction, Installation and Maintenance)
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	2.2		<input checked="" type="checkbox"/>		Frozen Storage	7.2		<input checked="" type="checkbox"/>		Food Contact Surfaces
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	7.3		<input checked="" type="checkbox"/>		Mechanical Dishwashing
2.0				FOOD STORAGE	2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	7.4		<input checked="" type="checkbox"/>		Manual Dishwashing
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	7.5		<input checked="" type="checkbox"/>		Eating Utensils and Dishes
2.2		<input checked="" type="checkbox"/>		Frozen Storage	2.6		<input checked="" type="checkbox"/>		Dry Storage	8.0		<input checked="" type="checkbox"/>		CLEANING AND SANITIZING
2.3		<input checked="" type="checkbox"/>	X	Refrigerated Storage (Temperature)	2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	8.1		<input checked="" type="checkbox"/>		Cleaning and Sanitizing
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	2.8		<input checked="" type="checkbox"/>		Demonstrating Knowledge	8.2		<input checked="" type="checkbox"/>		Detergents and Chemical Use and Storage
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	2.9		<input checked="" type="checkbox"/>		Employee Health	9.0		<input checked="" type="checkbox"/>		SANITARY FACILITIES
2.6		<input checked="" type="checkbox"/>		Dry Storage	3.0		<input checked="" type="checkbox"/>		Personal Hygiene Practices	10.0		<input checked="" type="checkbox"/>		FLOORS, WALLS AND CEILINGS
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	3.1		<input checked="" type="checkbox"/>		Thawing Methods	10.1		<input checked="" type="checkbox"/>		Floors (Construction and Maintenance)
2.8		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	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.	NO	MA	CA	Remarks	Comments
2.3	X			Refrigeration temperatures shall be verified and recorded a minimum of twice daily.	Immediately and ongoing
				Logs indicate temperatures are being verified once daily.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 2020-01-31

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