

FOOD PREMISES INSPECTION FORM

Name of Establishment: Jerc's Family Restaurant
 Operator: _____
 Address: 198 main st. St. Martin's

Licence #: 02-02050 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	FOOD			3.3				Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1				3.4				Approved Source	7.1			10.3				
1.2				3.5				Purchasing and Receiving	7.2			11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3				3.6				Acceptable Containers and Labeling	7.3			11.1				
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4				11.2				
2.1				4.1				Storage of Potentially Hazardous Foods	7.5			11.3				
2.2				4.2				Frozen Storage	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			<input checked="" type="checkbox"/>	5.0	RECORD KEEPING AND RECALLS			8.1				12.1				
2.4				5.1				Refrigerated Storage (Temperature)	8.2			12.2				
2.5				5.2				Refrigerated Storage (Methods)	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6				6.0	PERSONNEL			9.1				13.1				
2.7				6.1				Dry Storage	9.2			13.2				
3.0	FOOD PREPARATION AND HANDLING			6.2				Storage of Food for Staff	10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1				6.3				Thawing Methods	10.1							
3.2								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
2.3	X			Temperature logs (hot/cold) must be available upon request	Immediately
2.5	X			Bottom of fridge needs to be made smooth + easily cleanable	Next inspection
7.1	X			Oven needs to be cleaned.	Next inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Mar. 6/13
 If Yes, Date: _____