

FOOD PREMISES INSPECTION FORM

Licence #: 02-00067

Type: Class 3 Class 4 Class 5

Category: Routine Re-inspection New Licence Other

Water Supply: Private Municipal

Name of Premises: Stewarts Village Mart
 Operat: 374 Route 75, Penfield
 Address:

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		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	
1.1				3.4		<input checked="" type="checkbox"/>		7.1				10.3		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2				11.0	WATER SUPPLY AND WASTE DISPOSAL		<input checked="" type="checkbox"/>
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3				11.1			<input checked="" type="checkbox"/>
2.0	FOOD STORAGE			4.0		<input checked="" type="checkbox"/>		7.4				11.2			<input checked="" type="checkbox"/>
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5				11.3			<input checked="" type="checkbox"/>
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		<input checked="" type="checkbox"/>
2.3		<input checked="" type="checkbox"/>		5.0		<input checked="" type="checkbox"/>		8.1				12.1			<input checked="" type="checkbox"/>
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2				12.2			<input checked="" type="checkbox"/>
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL		<input checked="" type="checkbox"/>
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1				13.1			<input checked="" type="checkbox"/>
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2				13.2			<input checked="" type="checkbox"/>
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILINGS			13.3			<input checked="" type="checkbox"/>
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1							<input checked="" type="checkbox"/>
3.2		<input checked="" type="checkbox"/>													<input checked="" type="checkbox"/>

2.4 MA CR Remarks: Packaged raw meat was being stored above ready to eat product in the bakery area. Store ready below other products. Scops were being stored in dry storage bags with the handles in the food. Scops must be stored in a manner that prevents cross contamination. Paint is wearing off the cupboards in the bakery area and required to be painted. Aug 25 2021

7.1 MA CR Aug 25 2021

8.2 MA CR Corrected

Sanitizer coming out of the dispenser in the bakery was clogged and was the same concentration in the spray bottles used in that part of the food premise. Sanitizer must be available at the recommended concentration.

Green Dark Yellow Re-inspection Required: Yes No
 Light Yellow Red If Yes, Date:

Date of Inspection: Feb 25 2021

Write - Office; Yellow - Operator; Blue - Copy for Posting

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1