

Name of Premises: 2 THE Homestead
 Operator: _____
 Address: 1562 Canada Street Nashuaque St.

Licence #: 03-01807 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		/	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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		/		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1			
1.3		/		3.6	/			7.3		/				X	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1		/		4.1	/			7.5		/				/	
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Sewage Disposal			
2.2		/		4.2	/			8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				12.1			
2.3		/		5.0				8.1		/				/	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				12.2			
2.4		/		5.1	/			8.2		X	X			/	
Refrigerated Storage (Methods)				Record Keeping				9.0 SANITARY FACILITIES				13.0 GENERAL			
2.5		/		5.2	/			9.1		/				/	
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				13.1			
2.6		/		6.0				9.2		/				/	
Dry Storage				PERSONNEL				Hand Washing Station(s)				13.2			
2.7		/		6.1		/		10.0		/				/	
Storage of Food for Staff				Demonstrating Knowledge				FLOORS, WALLS AND CEILINGS				13.3			
3.0 FOOD PREPARATION AND HANDLING				6.2				10.1							
3.1	/			6.3	/	/				/				/	
Thawing Methods				Employee Health				Floors (Construction and Maintenance)							
3.2	/			6.3											
Cooking Methods				Personal Hygiene Practices											

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
11.1	X			Water sample required for bacterial analysis.	As Soon as Possible
8.2	X			Quat test strips out dated - New strips required.	As Soon as Possible
				Facility not in operation at time of inspection.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: November 29/2018
 If Yes, Date: _____