

FOOD PREMISES INSPECTION FORM



Name of Premises: Tara Manor Inn
 Operator: _____
 Address: 557 Mount Dr St. Andrew

Licence #: 02-22934
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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			
1.1				3.4				7.1				10.3			
1.2				3.5				7.2				11.0			
1.3				3.6				7.3				11.1			
2.0				4.0				7.4				11.2			
2.1				4.1				7.5				11.3			
2.2				4.2				8.0				12.0			
2.3				5.0				6.1				12.1			
2.4				5.1				6.2				12.2			
2.5				5.2				6.0				13.0			
2.6				6.0				5.1				13.1			
2.7				6.1				6.2				13.2			
3.0				6.2				10.0				13.3			
3.1				6.3				10.1							
3.2				N.O.											

Item No.	MF	MA	CR	Remarks	Date for Correction
7.3				Sanitizer (chlorine) must be maintained at 100 ppm. Sanitizer concentration at time of inspection was greater than 300 ppm	corrected
8.1				wiping cloths must be kept in a sanitizing solution which is maintained at the appropriate concentration	immediately
13.2				Doors to the outside must be kept closed or must be screened to prevent the entrance of pest. flies observed in kitchen during inspection	immediately
7.3				Replace temperature gauge on dishwasher, unable to read temperature of rinse cycle	prior to next service

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Sept 20/19
 If Yes, Date: _____

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

Food Premises Standard Operational