

# FOOD PREMISES INSPECTION FORM

Name of Premises: FORDS PHARMACY

Licence #: 01-02042

Operator: \_\_\_\_\_

pe:  Class 3  Class 3 WH  Class 4  Class 5

Address: 2848 MAIN STREET  
HILSBOROUGH

Additional Info:  PM  TE  Catering

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		/	
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		/		Water (Quality and Quantity)			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		/		4.1	/			7.4	/			11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		/		4.2	/			8.0		/		12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.1			
2.3		/		5.0	/			8.1		/		Lighting			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				12.2			
2.4		/		5.1	/			8.2		/		Ventilation			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.0 GENERAL			
2.5		/		5.2	/			9.0		/		13.1			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6		/		6.0	/			9.1		/		13.2			
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7	/			6.1	/			9.2		/		13.3			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1	/			6.2	/			10.0		/					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2	/			6.3	/			10.1		/					
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
2.6	X			COVER BARE WOODEN SHELVING; PAINT OR MAC-FAC WILL SUFFICE.	VERIFY AT THE
8.1	X			INSIDE THE MICROWAVE AND AROUND THE DISHWASHER DOOR REQUIRE CLEANING	NEXT INSPECTION

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Date of Inspection: FEB 25, 2022    Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_    Received by: \_\_\_\_\_    Inspector Signature: \_\_\_\_\_

White - Office; Yellow - Operator; Blue - Copy for Posting    WH - With Handling; PM - Public Market; TE - Temporary Event    01/2019

