

FOOD PREMISES INSPECTION FORM

Name of Premises: SILVER FOX SPECIAL CARE HOME

Licence #: 01-00182

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 34 VAUGHAN STREET
SALISBURY

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			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		/		3.6				7.3		/		11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		/		11.2		/	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		/		4.2		/		8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		/		5.0				8.1		/		12.1		/	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4		/		5.1		/		8.2		/		12.2		/	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		/		5.2		/		9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		/		6.0				9.1		/		13.1		/	
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7		/		6.1		/		9.2		/		13.2		/	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		/		10.0				13.3		/	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1		/		6.3		/		10.1		/					
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2		/		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.6	X			ALL DRY GOODS - BAGS, CANS, CONTAINERS - ARE TO BE MAINTAINED ON SHELVES	CHECK AT NEXT INSPECTION.
8.1	X			KITCHEN CUPBOARDS, DRAWERS / DOORS & KNOBS ARE TO BE WIPED	
8.2		X		ONLY APPROVED SANITIZERS ARE TO BE USED ON KITCHEN COUNTERTOPS AND FOOD SURFACES. CHLORINE AT 100 PPM MAY BE USED. ONE HALF TEASPOON OF JUICY PER LITRE OF WATER EQUALS 100 PPM OF CHLORINE FOR SANITIZING.	CORRECTED
8.2	X			OBTAIN Chlorine test strips. Strips provided as an interim measure.	11

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: NOV. 30, 2020

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____