

## FOOD PREMISES INSPECTION FORM

Name of Premises: Alma Lobster Shop  
 Operator: \_\_\_\_\_  
 Address: 36 Shore Lane, Alma

Licence #: 01-01866 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			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
				Purchasing and Receiving				Food Contact Surfaces				11.0			
1.3				3.6				7.3				11.1			
				Acceptable Containers and Labeling				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4				11.2			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				<b>LIGHTING AND VENTILATION</b>			
				Frozen Storage				<b>CLEANING AND SANITIZING</b>				12.0			
2.3				5.0				8.1				12.1			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2				12.2			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				<b>GENERAL</b>			
				Refrigerated Storage (Space)				<b>SANITARY FACILITIES</b>				13.0			
2.6				6.0				9.1				13.1			
				Dry Storage				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
				Storage of Food for Staff				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
<b>FOOD PREPARATION AND HANDLING</b>				<b>PERSONNEL</b>				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards			
3.1				6.3				10.1							
				Thawing Methods				Floors (Construction and Maintenance)							
3.2															
				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
2.3				Temperatures are not being recorded! Temperature of all refrigerators must be recorded at least twice daily and logs must be available for inspectors during inspections.	Immediately
8.1				Freezer was moldy and not cleaned. Non food contact equipment shall be kept clean and sanitary.	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<p style="font-size: large; font-weight: bold;">May 22, 2018</p> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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