

FOOD PREMISES INSPECTION FORM

Name of Premises: Holy Bowlly
 Operator: Holy whale Brewing CORP.
 Address: 28 Biggs Drive
RIVERVIEW

Licence #: 01-03183
 Type: Class 3 Class 3 WH Class 4 Class 5
 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 Water (Quality and Quantity)			
1.3		/		3.6	/			7.3		/		11.2 Sewage Disposal			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0				4.0				7.4	/			12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				12.1 Lighting			
2.1		/		4.1	/			7.5		/		12.2 Ventilation			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				13.0 GENERAL			
2.2		/		4.2	/			8.0				13.1 Licence			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				13.2 Rodent and Insect Control			
2.3		/		5.0				8.1		/		13.3 Other Infractions/Hazards			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing							
2.4		/		5.1	/			8.2			/				
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage							
2.5		/		5.2	/			9.0							
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES							
2.6		/		6.0				9.1			/				
Dry Storage				PERSONNEL				Washroom(s)							
2.7	/			6.1		/		9.2		/					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2		/		10.0							
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
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
8.2	X			OBTAIN NEW TEST STRIPS FOR THE QUAT 10 SANITIZER.	VERIFY AT NEXT INSPECTION.
9.1	X			WASTE CAN REQUIRED FOR STAFF WASHROOM.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: April 14, 2022
 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