

FOOD PREMISES INSPECTION FORM



Name of Premises: CAPE HOUSE RESTAURANT
 Operator: [Signature] ENTER
 Address: 650 CAPE ENTRANCE ROAD
WATERSIDE

Licence #: 01-00658
 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 | FOOD | | | 3.3 | | | ✓ | Holding Methods | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | ✓ | Walls (Construction and Maintenance) |
| 1.1 | | ✓ | | 3.4 | ✓ | | | Cooling Methods | 7.1 | | ✓ | 10.3 | | ✓ | Ceilings (Constructions and Maintenance) | |
| 1.2 | ✓ | | | 3.5 | ✓ | | | Re-heating Methods | 7.2 | | ✓ | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | |
| 1.3 | | ✓ | | 3.6 | | ✓ | | Handling Methods | 7.3 | | ✓ | 11.1 | | ✓ | Water (Quality and Quantity) | |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | 7.4 | ✓ | | | 11.2 | | ✓ | Sewage Disposal | |
| 2.1 | | ✓ | | 4.1 | ✓ | | | Storage of Potentially Hazardous Foods | 7.5 | | ✓ | 11.3 | | ✓ | Solid Waste Handling | |
| 2.2 | | ✓ | | 4.2 | ✓ | | | Frozen Storage | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | |
| 2.3 | | | | 5.0 | RECORD KEEPING AND RECALLS | | | 8.1 | | | ✓ | 12.1 | | ✓ | Lighting | |
| 2.4 | | ✓ | | 5.1 | ✓ | | | Refrigerated Storage (Temperature) | 8.2 | | | ✓ | 12.2 | | ✓ | Ventilation |
| 2.5 | | ✓ | | 5.2 | ✓ | | | Refrigerated Storage (Methods) | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | |
| 2.6 | | ✓ | | 6.0 | PERSONNEL | | | 9.1 | | ✓ | | 13.1 | | ✓ | Licence | |
| 2.7 | ✓ | | | 6.1 | | ✓ | | Dry Storage | 9.2 | | ✓ | 13.2 | | ✓ | Rodent and Insect Control | |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | ✓ | | Storage of Food for Staff | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | ✓ | Other Infractions/Hazards |
| 3.1 | ✓ | | | 6.3 | | ✓ | | Thawing Methods | 10.1 | | ✓ | | | | | |
| 3.2 | ✓ | | | N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction | | | | | | | | | | | | |
| 3.2 | | | | Cooking Methods | | | | | | | | | | | | |

| Item No. | MI | MA | CR | Remarks | Date for Correction |
|----------|----|----|----|--|---|
| 2.3 | | X | | ENSURE FRIGES HAVE THERMOMETERS IN THEM. USE THEM TO CHECK AND RECORD TEMPERATURES. | CORRECTED. VERIFY AT THE NEXT ROUTINE INSPECTION. |
| 3.3 | X | | | TEMPERATURE OF HOT HELD FOODS MUST BE CHECKED AND RECORDED ONCE EVERY 4 HOUR PERIOD. | " " |
| 7.1 | X | | | DISH RACKS TO BE STORED UP OFF OF THE FLOOR. | " " |
| 8.1 | X | | | DOWNSTAIRS BACK ROOM FLOOR TO BE CLEANED. | " " |
| 8.2 | | X | | FOOD GRADE SANITIZER MUST ALWAYS BE MAINTAINED IN THE KITCHEN. | CORRECTED. |
| 8.2 | X | | | TEST STRIPS ARE PRESENT, BUT PAST THE EXPIRY DATE. | " " |

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|--|--|---|---|--------------------|----------------------------|
| <input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red | <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red | Date of Inspection: <u>JUNE 13 / 22</u> | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | Received by: _____ | Inspector Signature: _____ |
|--|--|---|---|--------------------|----------------------------|

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