

FOOD PREMISES INSPECTION FORM

Name of Premises: GRASS SPECIAL CARE HOME

Licence #: 01-00264

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 774 COVERDALE ROAD
RIVERSIDE

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				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
2.2				4.2				8.1				12.1			
Frozen Storage				5.0 RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.3				5.1				8.2				12.2			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4				5.2				9.0 SANITARY FACILITIES				13.0 GENERAL			
Refrigerated Storage (Methods)				Recall of Food				Washroom(s)				Licence			
2.5				6.0				9.1				13.1			
Dry Storage				6.0 PERSONNEL				Hand Washing Station(s)				Rodent and Insect Control			
2.6				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				10.0 FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
2.7				6.2				10.1				13.3			
Thawing Methods				Employee Health				Floors (Construction and Maintenance)							
3.0				6.3											
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices											
3.1				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

Green
 Light Yellow
 Dark Yellow
 Striped Red
 Red

Re-inspection Required: Yes No

Date of Inspection: DEC. 10, 2021
 If Yes, Date: _____