

FOOD PREMISES INSPECTION FORM

Name of Premises: Perth Andover Mainstay Inc.

Licence #: 32-00368

Type: Class 3 Class 4 Class 5

Operator: Le

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Address: 583 E Riverside Drive, Perth Andover

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				7.4		/		11.2		/	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		/		4.1		/		7.5		/		11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		/		4.2		/		8.0 CLEANING AND SANITIZING				12.1			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		/		5.0				8.1		/		12.2		/	
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1		/		9.0 SANITARY FACILITIES				13.0			
Refrigerated Storage (Methods)				Record Keeping				Washroom(s)				GENERAL			
2.5		/		5.2		/		9.1		/		13.1		/	
Refrigerated Storage (Space)				Recall of Food				Hand Washing Station(s)				Licence			
2.6		/		6.0				9.2		/		13.2		/	
Dry Storage				6.0 PERSONNEL				Floors (Construction and Maintenance)				Rodent and Insect Control			
2.7		/		6.1		/		10.0		/		13.3		/	
Storage of Food for Staff				Demonstrating Knowledge				Other Infractions/Hazards							
3.0				6.2		/		10.1		/					
FOOD PREPARATION AND HANDLING				Employee Health											
3.1		/		6.3		/									
Thawing Methods				Personal Hygiene Practices											
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	/			Refrigeration temperatures shall be checked and recorded at least twice daily	Immediately
3.3	/			Hot holding temperatures shall be checked and recorded once every 4 hours (once food is placed in the unit)	Immediately
9.2	/			Paper towel at hand washing sink shall be in a dispenser.	Immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb 5, 2020

Re-inspection Required: Yes No

If Yes, Date: _____ Received by: _____