

FOOD PREMISES INSPECTION FORM

Name of Premises: Parkland Village Inn/TIDES

Licence #: 01-00351

Operator: DAVID & KAREN CASEY

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 8101 main street

Additional Info: PM TE Catering

Almo

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

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	X			TEMPERATURE LOGS MUST BE AVAILABLE AT INSPECTION.	July 5, 2022
2.4		X		TRAYS TO BE KEPT UP OFF FLOOR IN THE WALK-IN COOLER.	
2.6	X			BOX OF POTATOES TO BE UP OFF FLOOR AT LEAST 6 INCHES.	
3.3	X			TEMPERATURE LOGS MUST BE AVAILABLE AT INSPECTION.	
3.3		X		GRAVITY RECORDED AT 44°C - ENSURE AT LEAST 60°C AT ALL TIMES.	
7.1		X		TWO STRAINERS DISCARDED DUE TO DAMAGE.	
8.2	X			ENSURE SANITIZER BOTTLE IS LABELED AS SANITIZER.	CORRECTED. July 5, 2022
9.1		X		STAFF WASHROOM - NO HOT WATER.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: JUNE 27 / 22
 Re-inspection Required: Yes No
 If Yes, Date: JULY 5 / 22

Received by: [Signature]
 Inspector Signature: Miko Melancon

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019