

FOOD PREMISES INSPECTION FORM

Name of Premises: MEAND'S - UNIVERSITY AVE
 Operator: _____
 Address: 40 UNIVERSITY AVE
SAINTE JOANNE

Licence #: 02-20870 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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 (Construction 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		✓	✓												
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
8.1	✓			The floor areas out back in the staff room and male washroom were unsanitary with garbage and food debris. All floors, walls and ceilings shall be kept cleaned and sanitized.	by 10 Jan 20

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 7 Jan 2020 Re-inspection Required: Yes No
 If Yes, Date: _____