

FOOD PREMISES INSPECTION FORM

Name of Premises: VICTORIA GLEN MANOR INC.

Licence #: 32-00346

Operator: _____

Type: Class 3 Class 4 NFP Class 5

Address: 20 TEPPER CANE, PERTH ANDOVER

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		/	
1.1		/		3.4		/		Cooling Methods	7.1		/		10.3		/	
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		/	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		/		11.2		/		
2.1		/		4.1		/		Display Methods	7.5		/		11.3		/	
2.2		/		4.2		/		Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		/		5.0	RECORD KEEPING AND RECALLS			8.1		/		12.1		/		
2.4		/		5.1		/		Record Keeping	8.2		/		12.2		/	
2.5		/		5.2		/		Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		/		6.0	PERSONNEL			9.1		/		13.1		/		
2.7		/		6.1		/		Demonstrating Knowledge	9.2		/		13.2		/	
3.0	FOOD PREPARATION AND HANDLING			6.2		/		Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3		/	
3.1		/		6.3		/		Personal Hygiene Practices	10.1		/					
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
7.1		X		Food contact equipment must be kept clean and sanitary. Sanitizer was corrected very dirty; unit was moved to dishwashing area for thorough cleaning. Cross contamination risk.	
7.1	X			Non-food contact equipment must be kept clean and sanitary. June 19, 2020 areas pointed out during inspection. Cross contamination risk.	

Green Light Yellow Dark Yellow Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: May 29, 2020 If Yes, Date: _____ Received by: _____ Inspector Signature: _____