

FOOD PREMISES INSPECTION FORM

Name of Premises: Tri-County Complex - Canteen
 Operator: _____
 Address: Frederickton Junction

Licence #: 03-01557 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 (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				12.1			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.2			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Licence			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Rodent and Insect Control			
2.6				6.0				9.1				13.2			
Dry Storage				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.7				6.1				9.2				13.3			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2				10.0				FLOORS, WALLS AND CEILINGS			
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices											
3.2															
Cooking Methods				<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>											

Item No.	MI	MA	CR	Remarks	Date for Correction
				<i>Food premises not in operation at time of inspection</i>	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Sept 17, 2019

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____