

FOOD PREMISES INSPECTION FORM

Name of Premises: 1 CENTRACARE
 Operator: BOB ROOPE / JOHN BOBINIS
 Address: 5011 ROOPE ROAD / SOUTH BAY ST. / ST. JOHN'S

Licence #: 02-00045 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		✓	
		✓		Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		WATER SUPPLY AND WASTE DISPOSAL			
		✓		Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.1		✓	
		✓		Acceptable Containers and Labeling				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				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2		✓		4.2		✓		8.0		✓		Lighting			
		✓		Frozen Storage				CLEANING AND SANITIZING				Ventilation			
2.3		✓		5.0		✓		8.1		✓		Cleaning and Sanitizing			
		✓		Refrigerated Storage (Temperature)				Detergents and Chemical Use and Storage				Licence			
2.4		✓		5.1		✓		8.2		✓		Hand Washing Station(s)			
		✓		Refrigerated Storage (Methods)				SANITARY FACILITIES				Rodent and Insect Control			
2.5		✓		5.2		✓		9.0		✓		Other Infractions/Hazards			
		✓		Refrigerated Storage (Space)				Washroom(s)							
2.6		✓		6.0		✓		9.1		✓		General			
		✓		Dry Storage				Hand Washing Station(s)							
2.7		✓		6.1		✓		9.2		✓					
		✓		Storage of Food for Staff				FLOORS, WALLS AND CEILINGS							
3.0		✓		6.2		✓		10.0		✓					
FOOD PREPARATION AND HANDLING				PERSONNEL				Floors (Construction and Maintenance)							
3.1		✓		6.3		✓		10.1		✓					
		✓		Thawing Methods				Demonstrating Knowledge							
3.2		✓		Cooking Methods				Employee Health							
		✓		Personal Hygiene Practices				Personal Hygiene Practices							

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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 11 Feb 2020

Re-inspection Required: Yes No
 If Yes, Date: