

12/02/2019 09:47 #107 P.002/006

FOOD PREMISES INSPECTION FORM

Name of Premises: Europa

Operator: _____

Address: 48 King St.

Licence #: C2-00408 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		✓		11.0			
				Purchasing and Receiving				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		3.6		✓		7.3		✓		11.1			
				Acceptable Containers and Labeling				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				Eating Utensils and Dishes				Solid Waste Handling			
2.2		✓		4.2		✓		8.0		✓		12.0			
				Frozen Storage				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		✓		5.0		✓		8.1		✓		12.1			
				Refrigerated Storage (Temperature)				Cleaning and Sanitizing				Lighting			
2.4		✓		5.1		✓		8.2		✓		12.2			
				Refrigerated Storage (Methods)				Detergents and Chemical Use and Storage				Ventilation			
2.5		✓		5.2		✓		9.0		✓		13.0			
				Refrigerated Storage (Space)				SANITARY FACILITIES				GENERAL			
2.6		✓		6.0		✓		9.1		✓		13.1			
				Dry Storage				Washroom(s)				Licence			
2.7		✓		6.1		✓		9.2		✓		13.2			
				Storage of Food for Staff				Hand Washing Station(s)				Rodent and Insect Control			
3.0		✓		6.2		✓		10.0		✓		13.3			
FOOD PREPARATION AND HANDLING				PERSONNEL				FLOORS, WALLS AND CEILING				Other Infractions/Hazards			
3.1		✓		6.3		✓		10.1		✓					
				Thawing Methods				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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Nov 29 19

Re-inspection Required: Yes No

If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting