

# FOOD PREMISES INSPECTION FORM

Name of Establishment: Chipman Mainway  
 Operator: Trung Oil Marketing Inc  
 Licence #: 03-01056  
 Address: 274 Main St Chipman

Type: Class 1, Class 2, Class 3, Class 4, Class 5  
 Category: Routine, Re-inspection, Complaint, New Facility, CD Follow-up inspection  
 Number of employees: 2 Seating Capacity: 0 Water Supply: Private Municipal



Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item	Item No.	N.O	S	U	Item
1.0				FOOD	3.3				Holding Methods	7.0				FOOD EQUIPMENT & UTENSILS	10.3				Ceilings- construction, maintenance
1.1				Approved Source	3.4				Cooling Methods	7.1				Food Equipment- design, construction, installation and maintenance	11.0				WATER SUPPLY- WASTE DISPOSAL
1.2				Purchasing and Receiving	3.5				Re-Heating Methods	7.2				Food Contact Surfaces	11.1				Water- quality, quantity
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.2				Sewage Disposal
2.0				FOOD STORAGE	4.0				FOOD DISPLAY / SERVICE	7.4				Manual Dishwashing	11.3				Solid Waste Handling
2.1				Storage of Potentially Haz. Foods	4.1				Display Methods	7.5				Eating Utensils / Dishes	12.0				LIGHTING AND VENTILLATION
2.2				Frozen Storage	4.2				Advance Preparation	8.0				CLEANING AND SANITIZING	12.1				Lighting
2.3				Refrigerated Storage Temperature						8.1				Cleaning and Sanitizing	12.2				Ventilation
2.4				Refrigerated Storage Methods	5.0				RECORD KEEPING AND RECALLS	8.2				Detergents and Chemicals use and storage	13.0				GENERAL
2.5				Refrigerated Storage Space	5.1				Record Keeping	9.0				SANITARY FACILITIES	13.1				Licence
2.6				Dry Storage	5.2				Recall of Food	9.1				Washroom(s)	13.2				Rodent and Insect Control
2.7				Storage of Food for Staff	6.0				PERSONNEL	9.2				Hand Washing Station (s)	13.3				Other Infractions/Hazards
3.0				FOOD PREPARATION AND HANDLING	6.1				Demonstrating Knowledge	10.0				FLOORS, WALLS, CEILINGS					
3.1				Thawing Methods	6.2				Employee Health	10.1				Floors- construction, maintenance					
3.2				Cooking Methods	6.3				Personal Hygiene Practices	10.2				Walls- construction, maintenance					

Item No.	MI	MA	CR	REMARKS	Date for Correction
2.3				Record the temperature of Refrigerators 2 times per day.	

N.O-Not Observed, S- Satisfactory, U- Unsatisfactory, MI-Minor Infraction, MA- Major Infraction, CR- Critical Infraction

Green: ☒ Light yellow: ☐ Light red: ☐ Dark yellow: ☐ Dark red: ☐  
 Date of Inspection: Sept 27 2011 Re-Inspection Required: yes ☐ no ☒  
 If Yes, Date: