

FOOD PREMISES INSPECTION FORM



Name of Premises: Tim Hockens 173 Hampden Rd

Licence #: 02-00215

Operator: Jim Hampton

Type: Class 3

Class 4

Class 5

New Licence

Other

Address: 173 Hampden Rd

Category: Routine

Re-inspection

Municipal

Private

Water Supply: Private

Item No.	N.O.	S	U	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				7.0				10.2								Walls (Construction and Maintenance)	
1.1				3.4				7.1				10.3								Ceilings (Construction and Maintenance)	
1.2				3.5				7.2				11.0								Water Supply and Waste Disposal	
1.3				3.6				7.3				11.1								Water (Quality and Quantity)	
2.0	FOOD STORAGE			4.0				7.4				11.2								Sewage Disposal	
2.1				4.1				7.5				11.3								Solid Waste Handling	
2.2				4.2				8.0				12.0								Lighting and Ventilation	
2.3				5.0				8.1				12.1								Lighting	
2.4				5.1				8.2				12.2								Ventilation	
2.5				5.2				9.0				13.0								General	
2.6				6.0				9.1				13.1								Licence	
2.7				6.1				9.2				13.2								Rodent and Insect Control	
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0				13.3								Other Infractions/Hazards	
3.1				6.3				10.1													
3.2																					
Item No.	MI	MA	CR	Remarks	M.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction															Date for Correction	
9.1				Some shelves requires cleaning near the dishwasher and back storage area. Remove some spring shelves in the back storage area. Peel and paint proper flooring over and repair the shelves so it is smooth tight and non-obscure. To allow for proper cleaning.																	April 9/2021 October 8/2021

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red

Date of Inspection: April 9/2021

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

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

Food Premises Standard Operational Procedures

Version v.0 annually 2019 replaces version 0.1