

FOOD PREMISES INSPECTION FORM



Name of Premises: YOUTH CENTER - BRCC

License #: 02-00742

Operator: 122 Milliken Blvd.

Category: Class 3 Class 4 Class 5 Re-inspection New License Other

Waste Supply: Private Municipal

Item	Code	Check	Item	Code	Check	Item	Code	Check	Item	Code	Check
Approval Source	1.2	<input checked="" type="checkbox"/>	Cooking Methods	7.2	<input checked="" type="checkbox"/>	Food Equipment Design, Construction, Installation and Maintenance	10.2	<input checked="" type="checkbox"/>	Walls (Construction and Maintenance)	16.2	<input checked="" type="checkbox"/>
Purchasing and Receiving	2.2	<input checked="" type="checkbox"/>	Re-heating Methods	7.3	<input checked="" type="checkbox"/>	Food Contact Surfaces	11.2	<input checked="" type="checkbox"/>	Change (Construction and Maintenance)	17.2	<input checked="" type="checkbox"/>
Acceptable Containers and Labeling	3.2	<input checked="" type="checkbox"/>	Handling Methods	7.4	<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.3	<input checked="" type="checkbox"/>	Miscellaneous (E.g. Sinks, Stoves, Freezers)	18.2	<input checked="" type="checkbox"/>
Storage of Potentially Hazardous Foods	4.1	<input checked="" type="checkbox"/>	Food Service	7.5	<input checked="" type="checkbox"/>	Manual Dishwashing	11.4	<input checked="" type="checkbox"/>	Water (Quality and Quantity)	19.2	<input checked="" type="checkbox"/>
Frozen Storage	4.2	<input checked="" type="checkbox"/>	Advance Preparation	7.6	<input checked="" type="checkbox"/>	Cutting Utensils and Devices	11.5	<input checked="" type="checkbox"/>	Storage (Bread)	20.2	<input checked="" type="checkbox"/>
Refrigerated Storage (Temperature)	4.3	<input checked="" type="checkbox"/>	Record Keeping	7.7	<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.2	<input checked="" type="checkbox"/>	Self-Wash Handling	21.2	<input checked="" type="checkbox"/>
Refrigerated Storage (Methods)	4.4	<input checked="" type="checkbox"/>	Recall of Food	7.8	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.3	<input checked="" type="checkbox"/>	Lifting	22.2	<input checked="" type="checkbox"/>
Dry Storage	4.5	<input checked="" type="checkbox"/>	Demonstrating Knowledge	8.1	<input checked="" type="checkbox"/>	Hand Washing Sinks(N)	13.2	<input checked="" type="checkbox"/>	Ventilation	23.2	<input checked="" type="checkbox"/>
Dry Storage (Space)	4.6	<input checked="" type="checkbox"/>	Employee Health	8.2	<input checked="" type="checkbox"/>	Hand Washing (Sinks)	13.3	<input checked="" type="checkbox"/>	Roof and Insect Control	24.2	<input checked="" type="checkbox"/>
Storage of Food for Staff	4.7	<input checked="" type="checkbox"/>	Personal Hygiene Practices	8.3	<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)	13.4	<input checked="" type="checkbox"/>	Other Windows/Hazards	25.2	<input checked="" type="checkbox"/>
Therming Methods	4.8	<input checked="" type="checkbox"/>	FLA - Hot Observed, S - Sanitary, U - Unsanitary, M - Minor Infraction, MA - Major Infraction, CR - Critical Infraction								

8.2 Sanitizing solution be according to manufacturer's instructions on labelled. Sanitiser should be maintained at a loopm and should be maintained daily.

Green Light Yellow Dark Yellow Red School Red

Date of Inspection: 22/9/2020

Re-inspection Required: Yes No

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1