

FOOD PREMISES INSPECTION FORM

Name of Premises: Cheese Curd's Food Trailer (TRH 86)
 Operator: _____
 Address: Africa Foods Co.

Licence #: 03-02205 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			
Approved Source				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				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Manual Dishwashing				Sewage Disposal			
2.0				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
Frozen Storage				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)				Licence			
2.6				6.0				9.1				13.1			
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.1				6.3				10.1							
Thawing Methods															
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
7.4	X			Testing strips shall be available to verify sanitizer concentrations NOTE: Sanitizer spray bottle is low, no more sanitizer on site - must have replacement	Immediately
9.2		X		Hand wash stations shall not be used for any other purpose • Food equipment was placed in sink, not accessible for use	Corrected
8.1	X			Non-food contact equipment shall be kept clean and sanitary • Bridge holding sauces requires cleaning and sanitizing	Next compliance inspection
13.3				The Smoke Free Places Act shall be enforced - People noted smoking < 9m away, receptacle present • No smoking signs (GNB signage) • No ashtrays or similar receptacles • No person smoking	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: June 28/19

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