

FOOD PREMISES INSPECTION FORM

Name of Premises: Mimosa To-Go Cafe
 Operator: _____
 Address: 440 King St.

Licence #: 03-01812 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				FOOD	3.3	✓			Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			✓		Walls (Construction and Maintenance)
1.1	✓			Approved Source	3.4	✓			Cooling Methods	7.1	✓			Food Equipment (Design, Construction, Installation and Maintenance)	10.3	✓				Ceilings (Constructions and Maintenance)
1.2	✓			Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2	✓			Food Contact Surfaces	11.0					WATER SUPPLY AND WASTE DISPOSAL
1.3		✓		Acceptable Containers and Labeling	3.6	✓			Handling Methods	7.3	✓			Mechanical Dishwashing	11.1	✓				Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4	✓			Manual Dishwashing	11.2	✓				Sewage Disposal
2.1	✓			Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5	✓			Eating Utensils and Dishes	11.3	✓				Solid Waste Handling
2.2	✓			Frozen Storage	4.2	✓			Advance Preparation	8.0				CLEANING AND SANITIZING	12.0					LIGHTING AND VENTILATION
2.3		✓		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1	✓			Cleaning and Sanitizing	12.1	✓				Lighting
2.4	✓			Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2	✓			Detergents and Chemical Use and Storage	12.2	✓				Ventilation
2.5	✓			Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0				SANITARY FACILITIES	13.0					GENERAL
2.6	✓			Dry Storage	6.0				PERSONNEL	9.1	✓			Washroom(s)	13.1	✓				Licence
2.7	✓			Storage of Food for Staff	6.1	✓			Demonstrating Knowledge	9.2	✓			Hand Washing Station(s)	13.2	✓				Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2	✓			Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3	✓				Other Infractions/Hazards
3.1	✓			Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1	✓			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
				All previously noted infractions have been corrected.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 2019-10-29

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