

FOOD PREMISES INSPECTION FORM

Name of Premises: Toni's Corner Grocery
 Operator: _____
 Address: 1149 Main St. Sussex corner

Licence #: 02-02579 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)			
1.2	✓			3.5	✓			7.2		✓		11.0			
				Purchasing and Receiving				Re-heating Methods				WATER SUPPLY AND WASTE DISPOSAL			
1.3	✓			3.6	✓			7.3	✓			11.1	✓		
				Acceptable Containers and Labeling				Handling Methods				Water (Quality and Quantity)			
2.0				4.0				7.4		✓		11.2	✓		
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1	✓			4.1	✓			7.5		✓		11.3	✓		
				Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes			
2.2	✓			4.2	✓			8.0				12.0			
				Frozen Storage				Advance Preparation				LIGHTING AND VENTILATION			
2.3	✓			5.0				8.1		✓		12.1	✓		
				Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Lighting			
2.4	✓			5.1	✓			8.2		✓		12.2	✓		
				Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage			
2.5	✓			5.2	✓			9.0				13.0			
				Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES			
2.6	✓			6.0				9.1		✓		13.1	✓		
				Dry Storage				PERSONNEL				Washroom(s)			
2.7	✓			6.1			✓	9.2		✓		13.2	✓		
				Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)			
3.0				6.2	✓			10.0				13.3	✓		
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1	✓			6.3	✓			10.1		✓					
				Thawing Methods				Personal Hygiene Practices				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
2.4		X		Raw eggs must be stored below cooked / ready to eat foods.	Corrected
2.6	X			Cupboard needs to be organized.	Immediately
9.1	X			Exhaust fan needs to be cleaned in staff washroom	Immediately

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Sept. 25/18</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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