

FOOD PREMISES INSPECTION FORM

Name of Premises: STANICASSIDY CEEMME
 Operator: FOR BOSS MAN ST. INSPECTION
 Address: FOR BOSS MAN ST. INSPECTION

Licence #: 03-00162 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	
FOOD																
1.0				3.3				7.0				10.2				
				Approved Source					FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3				
				Purchasing and Receiving					Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0				
				Acceptable Containers and Labeling					Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
2.0				3.6				7.3				11.1				
FOOD STORAGE								Mechanical Dishwashing				Water (Quality and Quantity)				
2.1				4.0				7.4				11.2				
				Storage of Potentially Hazardous Foods	FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.2				4.1				7.5				11.3				
				Frozen Storage					Eating Utensils and Dishes				Solid Waste Handling			
2.3				4.2				8.0				12.0				
				Refrigerated Storage (Temperature)	RECORD KEEPING AND RECALLS				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.4				5.0				8.1				12.1				
				Refrigerated Storage (Methods)					Advance Preparation				Cleaning and Sanitizing			
2.5				5.1				8.2				12.2				
				Refrigerated Storage (Space)	PERSONNEL				Record Keeping				Detergents and Chemical Use and Storage			
2.6				5.2				9.0				13.0				
				Dry Storage					SANITARY FACILITIES				GENERAL			
2.7				6.0				9.1				13.1				
				Storage of Food for Staff					Recall of Food				Washroom(s)			
3.0				6.1				9.2				13.2				
FOOD PREPARATION AND HANDLING								Demonstrating Knowledge				Hand Washing Station(s)				
3.1				6.2				10.0				13.3				
				Thawing Methods					Employee Health				FLOORS, WALLS AND CEILINGS			
3.2				6.3				10.1								
				Cooking Methods					Personal Hygiene Practices				Floors (Construction and Maintenance)			

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
2.1	X			Food contact equipment must be in proper working order. Cold by the fire for food handling by staff must be replaced.	Mar 30, 2021
5.1	X			Food contact equipment must be kept clean and sanitary. Clean top of mechanical dishwashers, soap & all filters building up. Cross-contaminator risk.	Mar 30, 2021

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red

Date of Inspection: Mar 19, 2021

Re-inspection Required: Yes No

If Yes, Date: _____

Received by: _____

Inspector Signature: _____