

FOOD PREMISES INSPECTION FORM



Name of Premises: Kingswood University

Licence #: 02-00813

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 26 Western St. Sussex

Category: Routine Re-inspection New Licence Other

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
				No violations at time of inspection	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Feb. 11/20

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

White - Office; Yellow - Operator; Blue - Copy for Posting

01/2019