

FOOD PREMISES INSPECTION FORM

Name of Premises: Birch Grove Restaurant

Licence #: 02-20581

Operator: _____
Address: 34 Brunswick St. St. George

Category: Class 3 Class 4 Class 5
 Routine Re-inspection New Licence Other
Water Supply: Private Municipal



1.0	FOOD	3.3	4.0	5.0	6.0	7.0	FOOD EQUIPMENT AND UTENSILS	10.2	11.0	12.0
4.1	Approved Source	3.4	✓	✓	✓	7.1	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	✓	✓
4.2	Purchasing and Receiving	3.5	✓	✓	✓	7.2	Food Contact Surfaces	11.0	✓	✓
4.3	Acceptable Containers and Labeling	3.6	✓	✓	✓	7.3	Mechanical Dishwashing	11.1	✓	✓
4.4	FOOD STORAGE	4.0	✓	✓	✓	7.4	Manual Dishwashing	11.2	✓	✓
4.5	Storage of Potentially Hazardous Foods	4.1	✓	✓	✓	7.5	Eating Utensils and Dishes	11.3	✓	✓
4.6	Frozen Storage	4.2	✓	✓	✓	8.0	CLEANING AND SANITIZING	12.0	✓	✓
4.7	Refrigerated Storage (Temperature)	5.0	✓	✓	✓	8.1	Cleaning and Sanitizing	12.1	✓	✓
4.8	Refrigerated Storage (Methods)	5.1	✓	✓	✓	8.2	Detergents and Chemical Use and Storage	12.2	✓	✓
4.9	Refrigerated Storage (Space)	5.2	✓	✓	✓	9.0	SAFETY	13.0	✓	✓
4.10	Dry Storage	5.0	✓	✓	✓	9.1	Washroom(s)	13.1	✓	✓
4.11	Storage of Food for Staff	6.1	✓	✓	✓	9.2	Hand Washing Station(s)	13.2	✓	✓
4.12	FOOD PREPARATION AND HANDLING	6.2	✓	✓	✓	10.0	FLOORS, WALLS AND CEILINGS	13.3	✓	✓
4.13	Thawing Methods	6.3	✓	✓	✓	10.1	Floors (Construction and Maintenance)			
4.14	Cooking Methods									

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

2.3	✓									New thermometer required for take fridge (take out), thermometer broken.	Sept 23/20
8.1	✓									New test papers required for dishwasher (chlorine) current test papers expired in 2017. Test papers do not work.	Sept 25/20
9.2	✓									Hand wash signs required in all washrooms, at hand wash sinks in kitchen and server area.	Sept 23/20
10.1	✓									Floors need to tight fitted to the wall. Floors in staff washroom are lifting. Use quarter round or similar product to seal to wall.	2 weeks
3.2	✓									Repair Probe thermometer required for checking cooling temperatures, must be able to read both hot & cold temperatures.	Sept 04/20

<input checked="" type="checkbox"/> Green	Sept 22/20	Re-inspection Required:	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
<input type="checkbox"/> Light Yellow		Date of Inspection:	If Yes, Date:	
<input type="checkbox"/> Dark Yellow				
<input type="checkbox"/> Striped Red				
<input type="checkbox"/> Red				

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

Food Premises Standard Operational P