

FOOD PREMISES INSPECTION FORM

Name of Premises: GRASS HOME LTD

Licence #: 01-00503

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 705 COVERDALE ROAD
RIVERVIEW

Additional Info: PM TE Catering

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				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)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3				3.6				7.3				11.2			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4				11.3			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				12.0 LIGHTING AND VENTILATION			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0				12.2			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				12.2 Ventilation			
2.3				5.0				8.1				13.0 GENERAL			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				13.1 Licence			
2.4				5.1				8.2				13.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.2 Rodent and Insect Control			
2.5				5.2				9.0				13.3			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				13.3 Other Infractions/Hazards			
2.6				6.0				9.1				10.0 FLOORS, WALLS AND CEILINGS			
Dry Storage				PERSONNEL				Washroom(s)				10.1 Floors (Construction and Maintenance)			
2.7				6.1				9.2				10.1 Floors (Construction and Maintenance)			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2											
FOOD PREPARATION AND HANDLING				Employee Health											
3.1				6.3											
Thawing Methods				Personal Hygiene Practices											
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
B.1		X		ONE BOTTLE OF SANITIZER IN THE KITCHEN WAS TOO STRONG - MAINTAIN SANITIZER AT 200 PPM. ONE BOTTLE LABELED AS SANITIZER HAD ONLY SOAP AND WATER. BOTH BOTTLES DUMPED. SANITIZER IN DOWNSTAIRS DISPENSER IS O.K.	CORRECTED.
2.6	X			ENSURE ALL BOXES IN THE PANTRY ARE KEPT ON THE SHELVES.	CHECK NEXT INSPECTION.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: DEC. 9 2021

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

White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event