

FOOD PREMISES INSPECTION FORM



Name of Premises: The Log Cabin Restaurant

Licence #: 01-020117

Operator: _____

Type: Class 3 Class 4 Class 5

Address: 4445 Route 114

Category: Routine Re-inspection New Licence Other

HOPWELL CAPE

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				11.3 Sewage Disposal			
2.0				4.0				7.4	/			12.0 LIGHTING AND VENTILATION			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		/		4.1	/			7.5		/		12.1 Lighting			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.2 Ventilation			
2.2		/		4.2	/			8.0 CLEANING AND SANITIZING				13.0 GENERAL			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				13.1 Licence			
2.3		/		5.0				8.1		/		13.2 Rodent and Insect Control			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				13.3 Other Infractions/Hazards			
2.4		/		5.1	/			8.2		/		N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction			
Refrigerated Storage (Methods)				Record Keeping				9.0 SANITARY FACILITIES							
2.5		/		5.2	/			9.1		/		Washroom(s)			
Refrigerated Storage (Space)				Recall of Food				Hand Washing Station(s)							
2.6			/	6.0				9.2		/		10.0 FLOORS, WALLS AND CEILINGS			
Dry Storage				PERSONNEL				Floors (Construction and Maintenance)							
2.7	/			6.1		/		10.1		/					
Storage of Food for Staff				Demonstrating Knowledge											
3.0				6.2		/									
FOOD PREPARATION AND HANDLING				Employee Health											
3.1	/			6.3		/									
Thawing Methods				Personal Hygiene Practices											
3.2	/														
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.6	X			ALL BOXES OF CUPS AND STYROFOAM TO BE UP OFF OF THE FLOOR AT LEAST 6 INCHES, OR 150 MM.	CORRECTED.
8.2	X			SANITIZER BOTTLE TO BE LABELED.	CORRECTED

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Date of Inspection: <u>May 27, 2022</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Received by: _____	Inspector Signature: _____
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