

FOOD PREMISES INSPECTION FORM



Name of Premises: Tipsy Tails, Restaurant
 Operator: _____
 Address: 8609 main street
Alma

Licence #: 01-02784
 Type: Class 3 Class 4 Class 5
 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			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4				11.2			
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5				5.2				9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6				6.0				9.1				13.1			
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
3.1				6.3				10.1							
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
1.1		X		FOODS NOT INTENDED FOR RESTAURANT USE - REMOVE	July 5/2022
3.3	X			TEMPERATURE LOG FOR GRAY MUST BE PRESENT	" "
5.1		X		SHELLFISH TAGS MUST BE KEPT FOR A PERIOD OF 90 DAYS (INFO)	CORRECTED
7.1		X		ONE CUTTING BOARD REMOVED FROM SERVICE	CORRECTED
8.1	X			WALL BY CHEMICAL DISPENSER + LEDGE ABOVE SINK TO CLEAN	July 5/2022
8.2		X		CHEMICALS IN DRY STORAGE AREA - STORE ON BOTTOM SHELVES	
9.2	X			PAPER TOWELS TO BE STORED IN DISPENSER	
13.1	X			BLUE INSPECTION COPY - POST	
13.2		X		BACK FOUR PREPARATION AREA - LARGE DOOR IS OPEN - CLOSE OR SCREEN IN TO PROTECT FROM RODENTS + INSECTS	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: JUNE 28/22
 Re-inspection Required: Yes No
 If Yes, Date: July 5/22

Received by: _____ Inspector Signature: _____

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