

FOOD PREMISES INSPECTION FORM

Name of Premises: HANDS ON LEARNING CENTER

Licence #: 01-00323

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 120 TRITES 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				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		<input checked="" type="checkbox"/>		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		<input checked="" type="checkbox"/>		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		<input checked="" type="checkbox"/>		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																

Item No.	MI	MA	CR	Remarks	Date for Correction

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>MAR. 1 / 2021</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Received by: _____	Inspector Signature: _____
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White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary Event 01/2019