

FOOD PREMISES INSPECTION FORM

Name of Premises: Vera Kitchen and Bar

Licence #: 02-00875

Operator: 104 Nelson Ln.

Address: 104 Nelson Ln.

Municipal

- Water Supply: Private Municipal
- Additional Info:
- Class 3 Class 3 WH Class 4 Class 5
 - PM TE Catering
 - Routine Re-inspection New Licence Other



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				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3			
		<input checked="" type="checkbox"/>		3.5				7.2	Food Contact Surfaces						
		<input checked="" type="checkbox"/>		3.6				7.3	Mechanical Dishwashing			11.0			
2.0	FOOD STORAGE			4.0				7.4	Manual Dishwashing			11.1			
		<input checked="" type="checkbox"/>		4.1				7.5	Eating Utensils and Dishes			11.2			
		<input checked="" type="checkbox"/>		4.2				8.0	CLEANING AND SANITIZING			12.0			
		<input checked="" type="checkbox"/>		5.0				8.1	Cleaning and Sanitizing			12.1			
		<input checked="" type="checkbox"/>		5.1				8.2	Detergents and Chemical Use and Storage			12.2			
		<input checked="" type="checkbox"/>		5.2				9.0	SANITARY FACILITIES			13.0			
		<input checked="" type="checkbox"/>		6.0				9.1	Washroom(s)			13.1			
		<input checked="" type="checkbox"/>		6.1				9.2	Hand Washing Station(s)			13.2			
		<input checked="" type="checkbox"/>		6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3			
		<input checked="" type="checkbox"/>		6.3				10.1	Floors (Construction and Maintenance)						
Item No.	MI	MA	CR	Remarks	N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction	Date for Correction									
2.3	<input checked="" type="checkbox"/>			Hand wash not logged & ready of operation. Fido perhydrate must be replaced every day of operation to insure fido is best property for fido's perhydrate & ready.											
4.2	<input checked="" type="checkbox"/>			Hand sanit used for food preparation. Hand sanit must be used for hand washing only and always be available. DO NOT use hand sanit for food prep.											

Green
 Light Yellow
 Striped Red

Dark Yellow
 Red
 Date of Inspection: July 13, 2021

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

Received by: _____
 WH - With Handling; PM - Public Market; TE - Temporary Event
 1/2019