

FOOD PREMISES INSPECTION FORM

Name of Premises: BGCCC Early Learning Centre
 Operator: _____
 Address: 54 Dishie Lane

Licence #: 02-02176
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal



FOOD		HOLDING METHODS		FOOD EQUIPMENT AND UTENSILS		WATER SUPPLY AND WASTE DISPOSAL	
1.1	Approved Source	3.4	Cooling Methods	7.1	Food Equipment (Design, Construction, Installation and Maintenance)	10.1	Water (Quality and Quantity)
1.2	Purchasing and Receiving	3.5	Re-heating Methods	7.2	Food Contact Surfaces	10.2	Sewage Disposal
1.3	Acceptable Containers and Labeling	3.6	Handling Methods	7.3	Mechanical Dishwashing	10.3	Food Waste Handling
2.1	Storage of Potentially Hazardous Foods	4.1	Display Methods	7.4	Manual Dishwashing	10.4	Other Infractions/Hazards
2.2	Frozen Storage	4.2	Advance Preparation	8.1	Cleaning and Sanitizing	11.1	
2.3	Refrigerated Storage (Temperature)	4.3	Record Keeping	8.2	Detergents and Chemical Use and Storage	11.2	
2.4	Refrigerated Storage (Methods)	4.4	Recall of Food	8.3	Washroom(s)	11.3	
2.5	Refrigerated Storage (Space)	4.5	Demonstrating Knowledge	9.1	Hand Washing Station(s)	12.1	
2.6	Dry Storage	4.6	Employee Health	9.2	Other Infractions/Hazards	12.2	
2.7	Storage of Food for Staff	4.7	Personal Hygiene Practices	9.3		12.3	
3.1	Thawing Methods	5.1		10.1	Floors (Construction and Maintenance)	13.1	
3.2	Cooking Methods	5.2		10.2		13.2	

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

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<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>Dec 18/20</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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