

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Point Park Petro

Licence #: 01-02324

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 500 Hillsborough 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				3.3		✓		7.0				10.2			
<b>FOOD</b>				<b>Holding Methods</b>				<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>Walls (Construction and Maintenance)</b>			
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				<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
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				11.2 Sewage Disposal			
2.0				4.0				7.4				11.3			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				11.3 Solid Waste Handling			
2.1				4.1				7.5				<b>12.0 LIGHTING AND VENTILATION</b>			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.1 Lighting			
2.2				4.2				8.0				12.2 Ventilation			
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				12.2 Ventilation			
2.3			✓	5.0				8.1				12.1 Cleaning and Sanitizing			
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				8.1 Cleaning and Sanitizing				12.2 Detergents and Chemical Use and Storage			
2.4				5.1				8.2				<b>9.0 SANITARY FACILITIES</b>			
Refrigerated Storage (Methods)				Record Keeping				8.2 Detergents and Chemical Use and Storage				13.0 GENERAL			
2.5				5.2				9.1				13.1 Licence			
Refrigerated Storage (Space)				Recall of Food				9.1 Washroom(s)				13.2 Rodent and Insect Control			
2.6				6.0				9.2				13.3 Other Infractions/Hazards			
Dry Storage				<b>PERSONNEL</b>				9.2 Hand Washing Station(s)				13.3 Other Infractions/Hazards			
2.7				6.1				10.0				<b>FLOORS, WALLS AND CEILINGS</b>			
Storage of Food for Staff				Demonstrating Knowledge				10.0 Floors (Construction and Maintenance)							
3.0				6.2				10.1							
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health											
3.1				6.3				<b>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</b>							
Thawing Methods				Personal Hygiene Practices											
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>April 27/2022</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Received by: _____	Inspector Signature: <u>[Signature]</u>
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White - Office; Yellow - Operator; Blue - Copy for Posting      WH - With Handling; PM - Public Market; TE - Temporary Event      01/2019