

**FOOD PREMISES INSPECTION FORM**

Name of Premises: COVERDATE REC CENTER  
 Operator: TOWN OF RIVERVIEW  
 Address: 50 RUNNEYMEADE ROAD  
RIVERVIEW

Licence #: 01-01952  
 Type:  Class 3  Class 3 WH  Class 4  Class 5  
 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>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				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				<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 Sewage Disposal			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0				4.0				7.4				<b>12.0 LIGHTING AND VENTILATION</b>			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				12.1 Lighting			
2.1				4.1				7.5				12.2 Ventilation			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>13.0 GENERAL</b>			
2.2				4.2				8.0				13.1 Licence			
Frozen Storage				Advance Preparation				<b>8.0 CLEANING AND SANITIZING</b>				13.2 Rodent and Insect Control			
2.3				5.0				8.1				13.3 Other Infractions/Hazards			
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing							
2.4				5.1				8.2							
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage							
2.5				5.2				9.0							
Refrigerated Storage (Space)				Recall of Food				<b>9.0 SANITARY FACILITIES</b>							
2.6				6.0				9.1							
Dry Storage				<b>PERSONNEL</b>				Washroom(s)							
2.7				6.1				9.2							
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)							
3.0				6.2				10.0							
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>10.0 FLOORS, WALLS AND CEILINGS</b>							
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
7.1	X			HALL WAY, DUAL FRINGE COOLER - CLEAN HANDLES TO DOOR; ESPECIALLY 4th RUBBER SECTION.	CALL AT THE NEXT ROUTINE INSPECTION.
7.1	X			WOODEN SHELVING IN KITCHEN WALK-IN TO BE CLEANED / REPAINTED	
13.1	X			BLUE COPY OF INSPECTION FORM TO BE POSTED IN PUBLIC VIEW.	
13.1	X			FOOD LICENSE TO BE POSTED IN PUBLIC VIEW.	

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Jan. 13, 2021  
 If Yes, Date: \_\_\_\_\_

Inspector Signature: \_\_\_\_\_