

FOOD PREMISES INSPECTION FORM

Name of Premises: Red Heron Pub & Eatery
 Operator: _____
 Address: 211 Water St. St Andrews

License #: 02-22073
 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	
3.3	Approved Source	7.8	Holding Methods	10.2	Food Equipment (Design, Construction, Installation and Maintenance)	10.3	Walls (Construction and Maintenance)
3.4	Purchasing and Receiving	7.9	Cooling Methods	11.0	Food Contact Surfaces	11.1	Ceilings (Construction and Maintenance)
3.5	Acceptable Containers and Labeling	7.2	Re-heating Methods	11.1	Mechanical Dishwashing	11.2	Water (Quality and Quantity)
4.0	FOOD STORAGE	7.3	Handling Methods	11.2	Manual Dishwashing	11.3	Sewage Disposal
4.1	Storage of Potentially Hazardous Foods	7.4	Display Methods	11.3	Eating Utensils and Dishes	12.0	Solid Waste Handling
4.2	Frozen Storage	8.1	Advance Preparation	12.0	Cleaning and Sanitizing	12.1	Lighting
4.3	Refrigerated Storage (Temperature)	8.2	Record Keeping	12.2	Detergents and Chemical Use and Storage	13.0	VENTILATION
4.4	Refrigerated Storage (Methods)	8.3	Recall of Food	13.1	Washroom(s)	13.2	Other Infractions/Hazards
4.5	Refrigerated Storage (Space)	8.4	PERFORMANCE	13.2	Hand Washing Station(s)	13.3	
4.6	Dry Storage	8.5	Demonstrating Knowledge	13.3	Floors (Construction and Maintenance)		
5.1	Storage of Food for Staff	8.6	Employee Health				
5.2	FOOD PREPARATION AND HANDLING	8.7	Personal Hygiene Practices				
5.3	Thawing Methods	8.8					
5.4	Cooking Methods	8.9					

non-compliance's 1.3, 2.1, 2.2, 2.4, 8.1, 7.3, 8.1, 2.3, 3.2, 3.3, 8.1, 13.2 have been corrected.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Oct 9 20
 Re-Inspection Required: Yes No
 If Yes, Date: _____

White - Office; Yellow - Operator; Blue - Copy for Posting