

# FOOD PREMISES INSPECTION FORM



Name of Premises: Vaughan's Restaurant + Patio Lounge  
 Operator: \_\_\_\_\_  
 Address: 303 Main St. St Martins

Licence #: 02-00245  
 Type:  Class 3  Class 4  Class 5  
 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	FOOD			3.3	✓			Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4	✓			Cooling Methods	7.1		✓		10.3		✓	
1.2		✓		3.5	✓			Re-heating Methods	7.2		✓		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓		3.6		✓		Handling Methods	7.3		✓		11.1		✓	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓		
2.1		✓		4.1	✓			Display Methods	7.5		✓		11.3		✓	
2.2		✓		4.2		✓		Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			✓	5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓		
2.4		✓		5.1	✓			Record Keeping	8.2			✓	12.2		✓	
2.5		✓		5.2	✓			Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓		
2.7	✓			6.1		✓		Demonstrating Knowledge	9.2		✓		13.2		✓	
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3	✓		
3.1		✓		6.3		✓		Personal Hygiene Practices	10.1		✓					
3.2		✓		N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction												

Item No.	MI	MA	CR	Remarks	Date for Correction
8.2	✓			Purchase new chlorine test strips.	Immediate
2.3	✓			Record fridge temperatures at least 2 times per day.	Immediate
9.2				* keep one of the 2 compartment sinks	

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: Aug 27/19  
 If Yes, Date: \_\_\_\_\_