

FOOD PREMISES INSPECTION FORM

Name of Premises: The Lunch Line
 Operator: [Signature]
 Address: 1722 St 774

Licence #: 02-21645 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



Item No.	Code	Description	Score	10	9	8	7	6	5	4	3	2	1	Notes
1.0	FOOD		3.3	✓										Holding Methods
1.1		Approved Source	3.4	✓										Cooling Methods
1.2		Purchasing and Receiving	3.5	✓										Re-heating Methods
1.3		Acceptable Containers and Labeling	3.6	✓										Handling Methods
2.0	FOOD STORAGE		4.0											FOOD DISPLAY AND SERVICE
2.1		Storage of Potentially Hazardous Foods	4.1	✓										Display Methods
2.2		Frozen Storage	4.2	✓										Advance Preparation
2.3		Refrigerated Storage (Temperature)	5.0											RECORD KEEPING AND RECALLS
2.4		Refrigerated Storage (Methods)	5.1	✓										Record Keeping
2.5		Refrigerated Storage (Space)	5.2	✓										Recall of Food
2.6		Dry Storage	6.0											PERSONNEL
2.7		Storage of Food for Staff	6.1											Demonstrating Knowledge
3.0	FOOD PREPARATION AND HANDLING		6.2											Employee Health
3.1		Thawing Methods	6.3	✓										Personal Hygiene Practices
3.2		Cooking Methods		✓										10.0 FLOORS, WALLS AND CEILINGS
														10.1 Floors (Construction and Maintenance)

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

Item No.	Code	Infraction	MA	CR	Description	Time for Correction
3.2		✓			Probe thermometer required. Must be able to read both hot & cold temperatures	2 weeks
8.1			✓		Sanitizer must be maintained at 100 ppm. Concentration @ time of inspection was greater than 100 ppm. (chlorine)	corrected
8.1		✓			Sanitizer test papers required. (chlorine)	2 weeks
2.3		✓			Display cooler has not been repaired as required. as noted on insp. dated Apr 12/18	next routine Insp.
7.3		✓			Dishwasher not currently operational, must be repaired as per inspection Apr 12/18	next routine Insp.
7.4		✓			Dishes must be washed, rinsed, sanitized and allowed to air dry. steps are not to be combined.	corrected.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Oct 25/18
 If Yes, Date: