

FOOD PREMISES INSPECTION FORM



Name of Premises: Loch Leonard Villa
 Operator: _____
 Address: 195 Loch Leonard Rd

Licence #: 02-G0129
 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		<input checked="" type="checkbox"/>		7.0	FOOD EQUIPMENT AND UTENSILS			10.2		<input checked="" type="checkbox"/>	
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
1.2		<input checked="" type="checkbox"/>		3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>	
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3		<input checked="" type="checkbox"/>		5.0	RECORD KEEPING AND RECALLS			8.1		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		2.2		<input checked="" type="checkbox"/>	
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		<input checked="" type="checkbox"/>		6.0	PERSONNEL			9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	
2.7		<input checked="" type="checkbox"/>		6.1		<input checked="" type="checkbox"/>		9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	
3.0	FOOD PREPARATION AND HANDLING			6.2		<input checked="" type="checkbox"/>		10.0	FLOORS, WALLS AND CEILINGS			13.3		<input checked="" type="checkbox"/>	
3.1		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>		6.3		<input checked="" type="checkbox"/>		10.4		<input checked="" type="checkbox"/>					

Item No. 2.3 MI MA CR Remarks: Trawlson Fridge (Eteygreen Satellite Kitchen) has an elevated temperature history. Food moved to an alternate fridge. Ensure proper temperature of 4°C or lower is maintained prior to use.

Date for Correction: Corrected.

Green
 Light Yellow
 Dark Yellow
 Red
 Striped Red

Re-inspection Required: Yes No
 Date of Inspection: Feb 4, 2021

FOOD PREMISES INSPECTION FORM



Name of Premises: Loch Leonard Vill's Inc - Village
 Operator: Loch Leonard Vill's Inc - Village
 Address: 164 Loch Leonard Road

Licence #: 02025225
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal

Item No.	N.O.	S	U	Remarks	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Date for Correction	
																		Item No.
1.0	FOOD				3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2				Walls (Construction and Maintenance)	
1.1		<input checked="" type="checkbox"/>		Approved Source	3.4				7.1				10.3				Ceilings (Constructions and Maintenance)	
1.2		<input checked="" type="checkbox"/>		Purchasing and Receiving	3.5				7.2				11.0				WATER SUPPLY AND WASTE DISPOSAL	
1.3		<input checked="" type="checkbox"/>		Acceptable Containers and Labeling	3.6				7.3				11.1				Water (Quality and Quantity)	
2.0	FOOD STORAGE				4.0				7.4				11.2				Sewage Disposal	
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1				7.5				11.3				Solid Waste Handling	
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2				8.0	CLEANING AND SANITIZING			12.0				LIGHTING AND VENTILATION	
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0				8.1				12.1				Lighting	
2.4		<input checked="" type="checkbox"/>		Refrigerated Storage (Methods)	5.1				8.2				12.2				Ventilation	
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2				9.0	SANITARY FACILITIES			13.0				GENERAL	
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0				9.1				13.1				Licence	
2.7		<input checked="" type="checkbox"/>		Storage of Food for Staff	6.1				9.2				13.2				Rodent and Insect Control	
3.0	FOOD PREPARATION AND HANDLING				6.2				10.0	FLOORS, WALLS AND CEILINGS			13.3				Other Infractions/Hazards	
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3				10.1									
3.2		<input checked="" type="checkbox"/>		Cooking Methods	6.3													
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

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Re-inspection Required: Yes No
 Date of Inspection: Feb 4, 2021
 If Yes, Date: _____