

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Kellya Bake Shop Inc.  
 Operator: Kellya Bake Shop Inc.  
 Address: 8587 main street  
Alma

Licence #: 01-00251  
 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		—	
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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		—		11.0			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL			
1.3		—		3.6		—		7.3	—			11.1		—	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
2.0				4.0				7.4		—		11.2		—	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal			
2.1		—		4.1		—		7.5		—		11.3		—	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2		—		4.2	—			8.0				12.0			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION			
2.3		—		5.0				8.1		—		12.1		—	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting			
2.4			—	5.1	—			8.2		—		12.2		—	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.5		—		5.2	—			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL			
2.6		—		6.0				9.1		—		13.1		—	
Dry Storage				PERSONNEL				Washroom(s)				Licence			
2.7		—		6.1		—		9.2		—		13.2		—	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control			
3.0				6.2		—		10.0				13.3		—	
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
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
2.4	X			BAG OF POTATOES IN WALK-IN TO BE UP OFF OF THE FLOOR.	CHECK AT THE NEXT INSPECTION.

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date: \_\_\_\_\_

Date of Inspection: JUNE 30, 2002

White – Office; Yellow – Operator; Blue – Copy for Posting    WH - With Handling; PM - Public Market; TE - Temporary Ev...