

# FOOD PREMISES INSPECTION FORM

Name of Premises: Cake's Take out

Licence #: 07-00509

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 1716 Rte 420  
Red Bank

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 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces							
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 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING							
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 GENERAL			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES							
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		✓		Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices											
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
2.3		✓		Staff not taking action when logging fridge temperature above 4°C (40°F). Staff should not allow food to stay at improper temperature for too long. Note action when logging temperature above 4°C (40°F).	Immediate corrected

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 Date of Inspection: June 4, 2021  
 If Yes, Date: \_\_\_\_\_

Inspector Signature: \_\_\_\_\_