

# FOOD PREMISES INSPECTION FORM

Name of Premises: Lucia's Catering Services  
 Operator: Lucia's Catering Services Corp  
 Address: Mobile Food Truck

Licence #: 01-02819 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 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				<b>FOOD</b>	3.3			<input checked="" type="checkbox"/>	Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	10.2				Walls (Construction and Maintenance)
1.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved Source	3.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cooling Methods	7.1			<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			<input checked="" type="checkbox"/>	Ceilings (Constructions and Maintenance)
1.2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Re-heating Methods	7.2			<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0				<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6			<input checked="" type="checkbox"/>	Handling Methods	7.3	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.1			<input checked="" type="checkbox"/>	Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	7.4			<input checked="" type="checkbox"/>	Manual Dishwashing	11.2			<input checked="" type="checkbox"/>	Sewage Disposal
2.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Potentially Hazardous Foods	4.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Display Methods	7.5			<input checked="" type="checkbox"/>	Eating Utensils and Dishes	11.3			<input checked="" type="checkbox"/>	Solid Waste Handling
2.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Frozen Storage	4.2			<input checked="" type="checkbox"/>	Advance Preparation	8.0				<b>CLEANING AND SANITIZING</b>	12.0				<b>LIGHTING AND VENTILATION</b>
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	8.1			<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.1			<input checked="" type="checkbox"/>	Lighting
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1				Record Keeping	8.2			<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.2			<input checked="" type="checkbox"/>	Ventilation
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	5.2				Recall of Food	9.0				<b>SANITARY FACILITIES</b>	13.0				<b>GENERAL</b>
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dry Storage	6.0				<b>PERSONNEL</b>	9.1			<input checked="" type="checkbox"/>	Washroom(s)	13.1			<input checked="" type="checkbox"/>	Licence
2.7	<input checked="" type="checkbox"/>			Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2			<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2			<input checked="" type="checkbox"/>	Rodent and Insect Control
3.0				<b>FOOD PREPARATION AND HANDLING</b>	6.2			<input checked="" type="checkbox"/>	Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	13.3	<input checked="" type="checkbox"/>			Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thawing Methods	6.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1			<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)					
3.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Cooking Methods															

*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
 Dark Yellow
 Striped Red
 Red

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_

Date of Inspection: May 29 2019