

FOOD PREMISES INSPECTION FORM

Name of Premises: Golden Paw
 Operator: _____
 Address: 1st Mar Rd, Unit 3, Roxbury

Licence #: 02-02625 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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4	<input checked="" type="checkbox"/>			7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		<input checked="" type="checkbox"/>		3.5				7.2		<input checked="" type="checkbox"/>		11.0 WATER SUPPLY AND WASTE DISPOSAL			
				Purchasing and Receiving				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>		3.6				7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>	
				Acceptable Containers and Labeling				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>		4.1	<input checked="" type="checkbox"/>			7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
				Storage of Potentially Hazardous Foods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		<input checked="" type="checkbox"/>		4.2				8.0		<input checked="" type="checkbox"/>		12.1		<input checked="" type="checkbox"/>	
				Frozen Storage				CLEANING AND SANITIZING				Lighting			
2.3		<input checked="" type="checkbox"/>		5.0				8.1		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>	
				Refrigerated Storage (Temperature)				Detergents and Chemical Use and Storage				Ventilation			
2.4		<input checked="" type="checkbox"/>		5.1	<input checked="" type="checkbox"/>			8.2		<input checked="" type="checkbox"/>		13.0 GENERAL			
				Refrigerated Storage (Methods)				SANITARY FACILITIES				Licence			
2.5		<input checked="" type="checkbox"/>		5.2				9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	
				Recall of Food				Washroom(s)				Rodent and Insect Control			
2.6		<input checked="" type="checkbox"/>		6.0				9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	
				PERSONNEL				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards			
2.7		<input checked="" type="checkbox"/>		6.1				10.1		<input checked="" type="checkbox"/>		13.3		<input checked="" type="checkbox"/>	
				Demonstrating Knowledge				Floors (Construction and Maintenance)							
3.0				6.2											
				FOOD PREPARATION AND HANDLING											
3.1		<input checked="" type="checkbox"/>		6.3											
				Personal Hygiene Practices											
3.2		<input checked="" type="checkbox"/>													
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
2.4	<input checked="" type="checkbox"/>			Foods in the refrigerators shall be kept covered to prevent cross contamination	Nov 1/2018
3.2	<input checked="" type="checkbox"/>			Provide a probe thermometer to verify cooking, cooling, reheating and holding temperature	Nov 15/2018
2.9	<input checked="" type="checkbox"/>			Eggs shall not be stored on the top shelf of the walk-in refrigerator above cooked foods on the other shelves to prevent cross contamination	Nov 1/2018
3.4		<input checked="" type="checkbox"/>		Rice and chicken balls cooling at room temperature. Foods shall be cooled rapidly. It being cooled from a temperature of 60°C or greater, foods shall reach 20°C within 2 hours and then 4°C within 4 hours. Food relocated to refrigerator	Corrected
3.5		<input checked="" type="checkbox"/>		Large quantity of cooked potentially hazardous foods left at room temperature. Potentially hazardous foods that have been cooked and then cooled to 4°C shall be reheated within 2 hours to 74°C for 15 seconds prior serving. Potentially hazardous foods shall be kept hot at 60°C or higher or cold at 4°C or lower. Food relocated to refrigerator	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: Nov 1/2018