FOOD PREMISES INSPECTION FORM

| Name | of Pre | mises: | , — | Nels | On lunal 5 | noo | | | Licence #: | סד רט | Туре: | ☐ Class 3 ☐ Class 4 ☐ Class 5 | ; | | | D |
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| Орега | ator: | Compas Group Grada Utd. | | | | | | { | Category: V Routine | Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection | | | | | | New Nouveau |
| Addre | | 26 St. Patrick | | | | | | | Water Supply: Prival | | unicipal | | • | • | | Brunswick |
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| ten | | | | | - M- M- M-2 | tan | 1 | 1 | | ltem | | | item | | | |
| No. | N.O. | S | U | | | Ne | H.O. | S | | Mo. | N.O. 5 | | No. | N.O. | S U | |
| 1.0 | FOOD | | | | | 3.3 | | / | Holding Methods | 7.0 | FOOD EQUIPA | IENT AND UTENSILS | 10.2 | | | Walls (Construction and Maintenance) |
| 1.1 | | / | | Approved So | ource | 3.4 | | // | Cooling Methods | 7.1 | | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | 1 | | | and Receiving | 3.5 | | | Re-heating Methods | 7.2 | | Food Contact Surfaces | 11.0 | WATE | R SUPPLY I | AND WASTE DISPOSAL |
| 13 | | | | Acceptable (| Containers and Labeling | 3.6 | | | Handling Methods | 7.3 | | Mechanical Dishwashing | 11.1 | | | Water (Quality and Quantity) |
| 2.0 | FOOD | STOLAG | | *************************************** | | 4.0 | FOOD | DISPLA | AY AND SERVICE | 7.4 | / | Manual Dishwashing | 11.2 | | | Sewage Disposal |
| 2.1 | | | | Storage of P | Potentially Hazardous Foods | 4.1 | | \perp | Display Methods | 7.5 | | Eating Utensils and Dishes | 11.3 | | | Solid Waste Handling |
| 22 | | | / Frozen Storage | | 4.2 | | / | Advance Preparation | 8.0 | CLEANING AN | 75117 35 35 35 35 35 35 35 35 35 35 35 35 35 | 12.0 | LIGHT | fing and ve | NTILATION | |
| 2.3 | | | | Refrigerated | i Storage (Temperature) | 5.9 | RECO | ND KEE | PING AND RECALLS | 8.1 | | Cleaning and Sanitizing | 12.1 | | / | Lighting |
| 2.4 | | | | Refrigerated | l Storage (Methods) | 5.1 | / | | Record Keeping | 8.2 | | Detergents and Chemical Use and Storage | 12.2 | | | Ventilation |
| 2.5 | | | Refrigerated Storage (Space) | | 5.2 | / | | Recall of Food | 9.0 | SANITARY FA | CILITIES | 13.0 | GENE | RAL | | |
| 2.6 | | | | Dry Storage | | 6.0 | PERSO | NNEL | | 9.1 | | Washroom(s) | 13.1 | | | Licence |
| 27 | | 1 | | Storage of F | ood for Staff | 6.1 | | | Demonstrating Knowledge | 9.2 | | Hand Washing Station(s) | 13.2 | | | Rodent and Insect Control |
| 3.0 | F00 | PRÉP, | CATIO | Y AND HAND |)LING | 6.2 | | | Employee Health | 10.0 | FLOC S, WAL | LS AND CEILINGS | 13.3 | | | Other Infractions/Hazards |
| 3.1 | | 1/ | | Thawing Me | ethods | 5.3 | | | Personal Hygiene Practices | 10.1 | | Floors (Construction and Maintenance) | | | | |
| 3.2 | | | | Cooking Met | thods | | | ,., | N.O. – Not Observed; S | S – Satisfacto | ory; U – Unsatisfa | ctory; Mi – Minor Infraction; MA – Major Infrac | ction; CR - | - Critica | I Infraction | |
| Heers | No. | 101 | 16.75 | SF . | | | | | | Remarks | | | | j. | | Date for Correction |
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