

FOOD PREMISES INSPECTION FORM



Name of Premises: Splash Point Togo
 Operator: [Signature]
 Address: 34-A Leamy Drive Highway

Licence #: 02-03218
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal

Item No.	FOOD			Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	
	N.O.	S	U																	Item No.
1.0				3.3				7.0				10.2				13.1				
1.1				3.4				7.1				10.3				13.2				
1.2				3.5				7.2				11.0				13.3				
1.3				3.6				7.3				11.1								
2.0				4.0				7.4				11.2								
2.1				4.1				7.5				11.3								
2.2				4.2				8.0				12.0								
2.3				5.0				8.1				12.1								
2.4				5.1				8.2				12.2								
2.5				5.2				9.0				3.0								
2.6				6.0				9.1				3.1								
2.7				6.1				9.2				3.2								
3.0				6.2				10.0				13.3								
3.1				6.3				10.1												
3.2								10.2												

Item No. MI MA CR Remarks Date for Correction

2.4 Small freezer temperature is -8°C. Dial adjusted. Freezer must be -18°C or colder. Oct 20/2020

2.5 Eggs stored in food products bowls shall be kept out of food bins to prevent cross contamination. Oct 27/2020

2.6 Wash in paper towel dispenser of hand washing sink. Oct 27/2020

2.7 Dishwashing by hand with missing of hand soap square to wash / rinse and then sanitize. Oct 27/2020

2.8 Cut up vegetables stored at room temperature. Potentially hazardous food must be stored at 4°C or below. Corrected

2.9 No refrigeration for 6.5 lbs. Food must be stored at least 6 inches off the floor. Corrected

2.10 Rice bag located on floor. Corrected

Green Dark Yellow Red
 Light Yellow Red
 Striped Red

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

Date of Inspection: Oct 16/2020

Write - Office; Yellow - Operator; Blue - Copy for Posting

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1

1/2019