

FOOD PREMISES INSPECTION FORM



Name of Premises: Harbourfront
 Operator: _____
 Address: 225 Water St.
St. Andrews

Licence #: 02-00917
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 Water Supply: Private Municipal

Item No.	1	2	3	4	Item No.	N.O.	S	U	Item No.	1	2	3	4	Item No.	N.O.	S	U	
1.0	FOOD				3.3				Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2			
1.1					3.4				Cooling Methods	7.1				10.3				
1.2					3.5				Re-heating Methods	7.2				11.0				
1.3					3.6				Handling Methods	7.3				11.1				
2.0	FOOD STORAGE				4.0				FOOD DISPLAY AND SERVICE	7.4				11.2				
2.1					4.1				Display Methods	7.5				11.3				
2.2					4.2				Advance Preparation	8.0				12.0				
2.3					5.0				RECORD KEEPING AND RECALLS	8.1				12.1				
2.4					5.1				Record Keeping	8.2				12.2				
2.5					5.2				Recall of Food	9.0				13.0				
2.6					6.0				PERSONNEL	9.1				13.1				
2.7					8.1				Demonstrating Knowledge	9.2				13.2				
3.0	FOOD PREPARATION AND HANDLING				6.2				Employee Health	10.0				15.3				
3.1					6.3				Personal Hygiene Practices	10.1								
3.2																		

Item No.	NI	MA	CR	Remarks	Date for Correction
1.3				Ensure foods stored in refrigerators are labeled with the date of preparation	Immediately
2.4				Foods in refrigerators must be stored in a manner to prevent cross-contamination (ie narrow above cooked)	Immediately
3.3				Temperatures of foods being held hot must be recorded every 4 hrs. Temperatures ASAP must be 60°C or greater. No logs available at time of inspection.	
3.1				Sanitizer test papers required (Quaternary Ammonium)	2 weeks

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Sept 27/19
 If Yes, Date: _____

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1