

FOOD PREMISES INSPECTION FORM

Name of Premises: School Lou MacNain #81001
 Operator: Compass Group Canada Ltd
 Address: 555 Galign Rd. Dieppe

Licence #: 01-00692
 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Other
 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				FOOD	3.3			<input checked="" type="checkbox"/>	Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS	10.2			<input checked="" type="checkbox"/>	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"/>	<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"/>	Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Re-heating Methods	7.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0				WATER SUPPLY AND WASTE DISPOSAL
1.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6		<input checked="" type="checkbox"/>	<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				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		<input checked="" type="checkbox"/>	<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"/>	<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"/>	<input checked="" type="checkbox"/>	Advance Preparation	8.0				CLEANING AND SANITIZING	12.0				LIGHTING AND VENTILATION
2.3		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1		<input checked="" type="checkbox"/>	<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"/>	<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				SANITARY FACILITIES	13.0				GENERAL
2.6		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Dry Storage	6.0				PERSONNEL	9.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Washroom(s)	13.1			<input checked="" type="checkbox"/>	Licence
2.7		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Storage of Food for Staff	6.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2			<input checked="" type="checkbox"/>	Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Employee Health	10.0				FLOORS, WALLS AND CEILINGS	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"/>	<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1		<input checked="" type="checkbox"/>	<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
8.2(c)		X		Sanitizer for food contact sur surfaces must be mixed to 200 ppm. Sanitizer mixer must be adjusted, was at 400 ppm during the inspection.	Next insp.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Striped Red	<input type="checkbox"/> Dark Yellow <input type="checkbox"/> Red	Date of Inspection: <u>21 Oct 2019</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:
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White - Office; Yellow - Operator; Blue - Copy for Posting