

FOOD PREMISES INSPECTION FORM

Name of Premises: Hickborough Smoke Show

Licence #: 01-021619

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 11 FAIRVIEW AVENUE
Hickborough

Additional Info: PM TE Catering

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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				CLEANING AND SANITIZING				Lighting			
Frozen Storage				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.3				5.0				8.1				GENERAL			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Licence			
2.4				5.1				8.2				13.1			
Refrigerated Storage (Methods)				Recall of Food				SANITARY FACILITIES				Rodent and Insect Control			
2.5				5.2				9.0				13.2			
Refrigerated Storage (Space)				PERSONNEL				Washroom(s)				Other Infractions/Hazards			
2.6				6.0				9.1				FLOORS, WALLS AND CEILING			
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Floors (Construction and Maintenance)			
2.7				6.1				9.2				GENERAL			
Storage of Food for Staff				Employee Health				FLOORS, WALLS AND CEILING				Licence			
3.0				6.2				FOOD PREPARATION AND HANDLING				Rodent and Insect Control			
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				Thawing Methods				Other Infractions/Hazards			
3.1				6.3				10.0				GENERAL			
Thawing Methods				Cooking Methods				FLOORS, WALLS AND CEILING				Licence			
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
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
				APPROVED FOR OPERATION - LICENSE TO FOLLOW IN MAIL.	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: July 4, 2020

Date of Inspection: _____

White - Office; Yellow - Operator; Blue - Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary