

FOOD PREMISES INSPECTION FORM

Name of Premises: POTTEN'S TAKE-OUT & DINER
 Operator: _____
 Address: 4805 ROUTE TOMINO ROAD
SPAIN TOWN

Licence #: 02-02720 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



No.	Description	No.	Description	No.	Description	No.	Description
10	FOOD	34	Holding Methods	11	Walls (Construction and Maintenance)		
11	<input checked="" type="checkbox"/> Approved Source	35	<input checked="" type="checkbox"/> Cooling Methods	12	<input checked="" type="checkbox"/> Food Equipment (Design, Construction, Installation and Maintenance)		<input checked="" type="checkbox"/> Ceilings (Constructions and Maintenance)
12	<input checked="" type="checkbox"/> Purchasing and Receiving	36	<input checked="" type="checkbox"/> Re-heating Methods	13	<input checked="" type="checkbox"/> Food Contact Surfaces		
13	<input checked="" type="checkbox"/> Acceptable Containers and Labeling	37	<input checked="" type="checkbox"/> Handling Methods	14	<input checked="" type="checkbox"/> Mechanical Dishwashing		
14	FOOD STORAGE	38	FOOD DISPLAY AND SERVICE	15	<input checked="" type="checkbox"/> Manual Dishwashing		<input checked="" type="checkbox"/> Water (Quality and Quantity)
20	<input checked="" type="checkbox"/> Storage of Potentially Hazardous Foods	41	<input checked="" type="checkbox"/> Display Methods	16	<input checked="" type="checkbox"/> Eating Utensils and Dishes		<input checked="" type="checkbox"/> Sewage Disposal
21	<input checked="" type="checkbox"/> Frozen Storage	42	<input checked="" type="checkbox"/> Advance Preparation	17	CLEANING AND SANITIZING		<input checked="" type="checkbox"/> Solid Waste Handling
22	<input checked="" type="checkbox"/> Refrigerated Storage (Temperature)	51	RECORD KEEPING AND RECALL	18	<input checked="" type="checkbox"/> Cleaning and Sanitizing		<input checked="" type="checkbox"/> Lighting
23	<input checked="" type="checkbox"/> Refrigerated Storage (Methods)	52	<input checked="" type="checkbox"/> Record Keeping	19	<input checked="" type="checkbox"/> Detergents and Chemical Use and Storage		<input checked="" type="checkbox"/> Ventilation
24	<input checked="" type="checkbox"/> Refrigerated Storage (Space)	61	PERSONNEL	20	WASHROOMS		<input checked="" type="checkbox"/> Licence
25	<input checked="" type="checkbox"/> Dry Storage	62	<input checked="" type="checkbox"/> Recall of Food	21	<input checked="" type="checkbox"/> Hand Washing Station(s)		<input checked="" type="checkbox"/> Rodent and Insect Control
26	<input checked="" type="checkbox"/> Storage of Food for Staff	81	<input checked="" type="checkbox"/> Demonstrating Knowledge	22	OTHER INFRACTIONS		<input checked="" type="checkbox"/> Other Infractions/Hazards
27	FOOD PREPARATION AND HANDLING	82	<input checked="" type="checkbox"/> Employee Health	23	FLOORS, WALLS AND CEILING		
31	<input checked="" type="checkbox"/> Thawing Methods	83	<input checked="" type="checkbox"/> Personal Hygiene Practices	24	<input checked="" type="checkbox"/> Floors (Construction and Maintenance)		
32	<input checked="" type="checkbox"/> Cooking Methods						

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

8.1 Recycling bottles building up in floor area, floors, walls and ceilings by 1.4 Aug 2015 shall be kept clean & sanitary.

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>11 Aug 2015</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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