

FOOD PREMISES INSPECTION FORM

Name of Establishment: Oceanview TakeoutLicence #: 02-03069Type: ☐ Class 3 ☒ Class 4 ☐ Class 5

Operator: _____

Category: ☒ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up InspectionAddress: 11 Hathway Lane LambertvilleWater 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			✓	Holding Methods	7.0			✓	FOOD EQUIPMENT AND UTENSILS	10.2			✓	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓	✓	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			✓	Ceiling (Construction and Maintenance)
1.2		✓		Purchasing and Receiving	3.5	✓			Re-heating Methods	7.2		✓		Food Contact Surfaces	11.0			✓	WATER SUPPLY AND WASTE DISPOSAL
1.3		✓		Acceptable Containers and Labeling	3.6		✓		Handling Methods	7.3	✓			Mechanical Dishwashing	11.1			✓	Water (Quality and Quantity)
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		✓		Manual Dishwashing	11.2			✓	Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1	✓			Display Methods	7.5				Eating Utensils and Dishes	11.3			✓	Solid Waste Handling
2.2		✓		Frozen Storage	4.2	✓			Advance Preparation	8.0				CLEANING AND SANITIZING	12.0			✓	LIGHTING AND VENTILATION
2.3		✓		Refrigerated Storage (Temperature)	5.0				RECORD KEEPING AND RECALLS	8.1			✓	Cleaning and Sanitizing	12.1			✓	Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1	✓			Record Keeping	8.2		✓		Detergents and Chemical Use and Storage	12.2			✓	Ventilation
2.5		✓		Refrigerated Storage (Space)	5.2	✓			Recall of Food	9.0				SANITARY FACILITIES	13.0			✓	GENERAL
2.6		✓		Dry Storage	6.0				PERSONNEL	9.1		✓		Washroom(s)	13.1			✓	Licence
2.7	✓			Storage of Food for Staff	6.1		✓		Demonstrating Knowledge	9.2			✓	Hand Washing Station(s)	13.2	✓			Rodent and Insect Control
3.0				FOOD PREPARATION AND HANDLING	6.2		✓		Employee Health	10.0				FLOORS, WALLS AND CEILINGS	13.3	✓			Other Infractions/Hazards
3.1				Thawing Methods	6.3		✓		Personal Hygiene Practices	10.1		✓		Floors (Construction and Maintenance)					
3.2		✓		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
3.3	✓			Ensure temperature of gravy is recorded every 4 hours	immediately
7.1	✓			Storage area, surfaces must be cleanable & non-absorbent (floors/walls)	next routine insp
7.4		✓		Sanitizer concentration must be maintained at 100 ppm. Concentration at time of inspection was greater than 300 ppm. Use test papers to verify	corrected
9.2		✓		Hand wash sink must be kept clean at all times. Dishes stored in sink at time of inspection	corrected
				noncompliances 3.2 & 8.1 have been corrected	

☒ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☐ Red

Aug 28/18

Date of Inspection:

Re-inspection Required:

☐ Yes ☒ No

If Yes, Date: