

FOOD PREMISES INSPECTION FORM



Name of Premises: Belleisle Regional School

Licence #: 02-02212

Class 3 Class 4 Class 5

Operator: _____
Address: 1800 Rt 129, Springfield

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			7.0	FOOD EQUIPMENT AND UTENSILS			10.2				13.0	GENERAL		
1.1	Approved Source			7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.3				13.1			
1.2	Purchasing and Receiving			7.2	Food Contact Surfaces			11.0	WATER SUPPLY AND WASTE DISPOSAL			13.2			
1.3	Acceptable Containers and Labeling			7.3	Mechanical Dishwashing			11.1	Water (Quality and Quantity)			13.3			
2.0	FOOD STORAGE			7.4	Manual Dishwashing			11.2	Sewage Disposal						
2.1	Storage of Potentially Hazardous Foods			7.5	Eating Utensils and Dishes			11.3	Solid Waste Handling						
2.2	Frozen Storage			8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION						
2.3	Refrigerated Storage (Temperature)			8.1	Cleaning and Sanitizing			12.1	Lighting						
2.4	Refrigerated Storage (Methods)			8.2	Detergents and Chemical Use and Storage			12.2	Ventilation						
2.5	Refrigerated Storage (Space)			9.0	SANITARY FACILITIES			13.0							
2.6	Dry Storage			9.1	Washroom(s)			13.1	Licence						
2.7	Storage of Food for Staff			9.2	Hand Washing Station(s)			13.2	Rodent and Insect Control						
3.0	FOOD PREPARATION AND HANDLING			10.0	FLOORS, WALLS AND CEILING			13.3	Other Infractions/Hazards						
3.1	Thawing Methods			10.1	Floors (Construction and Maintenance)										
3.2	Cooking Methods														
Item No.	MI	MA	CR	Remarks											
				All non-compliances have been corrected											

Green Dark Yellow Re-inspection Required: Yes No
 Light Yellow Red Date of Inspection: Apr. 14/21

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

Food Premises Standard Operational Procedures

Version 6.0 January 2019 Replaces Version 5.1