

FOOD PREMISES INSPECTION FORM

Name of Premises: McDonald's

Licence #: 01-02111

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 420 paved st Dieppe

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	
1.0				FOOD	3.3				Holding Methods	7.0				FOOD EQUIPMENT AND UTENSILS
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)
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
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
2.0				FOOD STORAGE	4.0				FOOD DISPLAY AND SERVICE	7.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Manual Dishwashing
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
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
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
2.4		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Record Keeping	8.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage
2.5		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerated Storage (Space)	5.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Recall of Food	9.0				SANITARY FACILITIES
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)
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)
3.0				FOOD PREPARATION AND HANDLING	6.2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Employee Health	10.0				FLOORS, WALLS AND CEILINGS
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	<i>N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction</i>									

Item No.	MI	MA	CR	Remarks	Date for Correction

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 2 nov 2021

Re-inspection Required: Yes No
 If Yes, Date: _____

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