

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Trinity United Church  
 Operator: \_\_\_\_\_  
 Address: 536 Pleasant Drive, Minto

Licence #: 03-02330 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 Water Supply:  Private  Municipal

*NFP*



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			
<b>FOOD</b>				Holding Methods	<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)						
1.1		/	/	3.4	/	/	/	7.1		/	/	10.3		/	/
		/	/	Approved Source		/	/	Food Equipment (Design, Construction, Installation and Maintenance)	Ceilings (Constructions and Maintenance)						
1.2	/	/	/	3.5	/	/	/	7.2		/	/	<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
	/	/	/	Purchasing and Receiving		/	/	Food Contact Surfaces	Water (Quality and Quantity)						
1.3	/	/	/	3.6	/	/	/	7.3	/	/	/	Sewage Disposal			
	/	/	/	Acceptable Containers and Labeling		/	/	Manual Dishwashing	Solid Waste Handling						
2.0				4.0				7.4				<b>11.1</b>			
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				<b>11.2</b>							
2.1	/	/	/	4.1	/	/	/	7.5		/	/	<b>11.3</b>			
	/	/	/	Storage of Potentially Hazardous Foods		/	/	Eating Utensils and Dishes	Lighting						
2.2	/	/	/	4.2	/	/	/	8.0				<b>12.0 LIGHTING AND VENTILATION</b>			
	/	/	/	Frozen Storage		/	/	CLEANING AND SANITIZING							
2.3	/	/	/	5.0				8.1		/	/	Ventilation			
	/	/	/	Refrigerated Storage (Temperature)				8.2		/	/	Detergents and Chemical Use and Storage			
2.4	/	/	/	5.1	/	/	/	9.0				<b>13.0 GENERAL</b>			
	/	/	/	Refrigerated Storage (Methods)		/	/	SANITARY FACILITIES							
2.5	/	/	/	5.2	/	/	/	9.1		/	/	Licence			
	/	/	/	Refrigerated Storage (Space)		/	/	9.2		/	/	Rodent and Insect Control			
2.6	/	/	/	6.0				FLOORS, WALLS AND CEILINGS							
	/	/	/	Dry Storage				10.1		/	/	Other Infractions/Hazards			
2.7	/	/	/	6.1	/	/	/	FLOORS (Construction and Maintenance)							
	/	/	/	Storage of Food for Staff		/	/	N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction							
3.0				6.2											
<b>FOOD PREPARATION AND HANDLING</b>				<b>PERSONNEL</b>				<b>FLOORS, WALLS AND CEILINGS</b>							
3.1	/	/	/	6.3	/	/	/								
	/	/	/	Thawing Methods		/	/								
3.2	/	/	/												
	/	/	/	Cooking Methods											

Item No.	MI	MA	CR	Remarks	Date for Correction
				<i>Recommended for a license</i>	

<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>Feb 6, 2020</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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