

**FOOD PREMISES INSPECTION FORM**

Name of Premises: YOUNG EXPLORERS LEARNING CENTER

Licence #: 01-00479

Operator: \_\_\_\_\_

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 122 McKEAN AVENUE  
RIVERVIEW

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 | Item No.                                 | N.O. | S | U |
|--|------|---|---|---|------|---|---|---|------|---|---|--|------|---|---|
| 1.0                                    |      |   |   | 3.3   | /    |   |   | 7.0   |      |   |   | 10.2                                     |      | / |   |
| FOOD                                   |      |   |   | Holding Methods   |      |   |   | FOOD EQUIPMENT AND UTENSILS   |      |   |   | Walls (Construction and Maintenance)     |      |   |   |
| 1.1                                    |      | / |   | 3.4   | /    |   |   | 7.1   |      | / |   | 10.3                                     |      | / |   |
| Approved Source                        |      |   |   | Cooling Methods   |      |   |   | Food Equipment (Design, Construction, Installation and Maintenance) |      |   |   | Ceilings (Constructions and Maintenance) |      |   |   |
| 1.2                                    | /    |   |   | 3.5   | /    |   |   | 7.2   |      | / |   | 11.0                                     |      |   |   |
| Purchasing and Receiving               |      |   |   | Re-heating Methods  |      |   |   | Food Contact Surfaces   |      |   |   | WATER SUPPLY AND WASTE DISPOSAL          |      |   |   |
| 1.3                                    |      |   | / | 3.6   | /    |   |   | 7.3   |      | / |   | 11.1                                     |      | / |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods  |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)             |      |   |   |
| 2.0                                    |      |   |   | 4.0   |      |   |   | 7.4   | /    |   |   | 11.2                                     |      | / |   |
| FOOD STORAGE                           |      |   |   | FOOD DISPLAY AND SERVICE  |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                          |      |   |   |
| 2.1                                    |      | / |   | 4.1   | /    |   |   | 7.5   |      | / |   | 11.3                                     |      | / |   |
| Storage of Potentially Hazardous Foods |      |   |   | Display Methods   |      |   |   | Eating Utensils and Dishes  |      |   |   | Solid Waste Handling                     |      |   |   |
| 2.2                                    |      | / |   | 4.2   | /    |   |   | 8.0   |      |   |   | 12.0                                     |      |   |   |
| Frozen Storage                         |      |   |   | Advance Preparation   |      |   |   | CLEANING AND SANITIZING   |      |   |   | LIGHTING AND VENTILATION                 |      |   |   |
| 2.3                                    |      | / |   | 5.0   |      |   |   | 8.1   |      | / |   | 12.1                                     |      | / |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECALLS  |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                 |      |   |   |
| 2.4                                    |      | / |   | 5.1   | /    |   |   | 8.2   |      | / |   | 12.2                                     |      | / |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping  |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                              |      |   |   |
| 2.5                                    |      | / |   | 5.2   | /    |   |   | 9.0   |      |   |   | 13.0                                     |      |   |   |
| Refrigerated Storage (Space)           |      |   |   | Recall of Food  |      |   |   | SANITARY FACILITIES   |      |   |   | GENERAL                                  |      |   |   |
| 2.6                                    |      | / |   | 6.0   |      |   |   | 9.1   |      | / |   | 13.1                                     |      | / |   |
| Dry Storage                            |      |   |   | PERSONNEL   |      |   |   | Washroom(s)   |      |   |   | Licence                                  |      |   |   |
| 2.7                                    |      | / |   | 6.1   |      | / |   | 9.2   |      | / |   | 13.2                                     |      | / |   |
| Storage of Food for Staff              |      |   |   | Demonstrating Knowledge   |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control                |      |   |   |
| 3.0                                    |      | / |   | 6.2   | /    |   |   | 10.0  |      | / |   | 13.3                                     |      | / |   |
| FOOD PREPARATION AND HANDLING          |      |   |   | Employee Health   |      |   |   | FLOORS, WALLS AND CEILINGS  |      |   |   | Other Infractions/Hazards                |      |   |   |
| 3.1                                    | /    |   |   | 6.3   | /    |   |   | 10.1  |      | / |   |  |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices  |      |   |   | Floors (Construction and Maintenance)                               |      |   |   |  |      |   |   |
| 3.2                                    | /    |   |   | N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction |      |   |   |   |      |   |   |  |      |   |   |
| Cooking Methods                        |      |   |   |   |      |   |   |   |      |   |   |  |      |   |   |

| Item No. | MI | MA | CR | Remarks  | Date for Correction |
|----------|----|----|----|--|---------------------|
| 1.3      | X  |    |    | ENSURE ITEMS / FOODS FOR STAFF ARE PROPERLY LABELED AND SEPARATELY STORED. | CORRECTED           |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |
|          |    |    |    |  |                     |

Green  
 Light Yellow  Dark Yellow  
 Striped Red  Red

Date of Inspection: Aug 12, 2021

Re-inspection Required:  Yes  No

If Yes, Date: \_\_\_\_\_ Received by: \_\_\_\_\_ Inspector Signature: \_\_\_\_\_