

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Smitty's Sub & Sandwiches  
 Operator: Smitty's Subs & Sandwiches  
 Address: 8 ROSEBERRY STREET  
RIVERVIEW.

Licence #: 01-02912  
 Type:  Class 3  Class 3 WH  Class 4  Class 5  
 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				<b>FOOD</b>	3.3	/			Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	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		/			Ceilings (Constructions and Maintenance)
1.2	/			Purchasing and Receiving	3.5	/			Re-heating Methods	7.2		/		Food Contact Surfaces	<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>					
1.3		/		Acceptable Containers and Labeling	3.6	/			Handling Methods	7.3	/			Mechanical Dishwashing	11.1		/			Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	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	<b>8.0 CLEANING AND SANITIZING</b>					<b>12.0 LIGHTING AND VENTILATION</b>					
2.3		/		Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	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	<b>9.0 SANITARY FACILITIES</b>					<b>13.0 GENERAL</b>					
2.6		/		Dry Storage	6.0				<b>PERSONNEL</b>	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				<b>FOOD PREPARATION AND HANDLING</b>	6.2		/		Employee Health	<b>10.0 FLOORS, WALLS AND CEILINGS</b>					13.3		/			Other Infractions/Hazards
3.1	/			Thawing Methods	6.3		/		Personal Hygiene Practices	10.1		/		Floors (Construction and Maintenance)						
3.2	/			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: MAR-18, 2021

Re-inspection Required:  Yes  No

If Yes, Date: -