

FOOD PREMISES INSPECTION FORM



Name of Premises: Commer's Creperie Cafe.
 Operator: _____
 Address: 11 Hampden Rd Roxbury

Licence #: 02-02550
 Type: Class 3 Class 4 Class 5
 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			3.3				7.0	FOOD EQUIPMENT AND UTENSILS			10.2			
1.1		<input checked="" type="checkbox"/>		3.4				7.1		<input checked="" type="checkbox"/>		10.3			
1.2		<input checked="" type="checkbox"/>		3.5				7.2		<input checked="" type="checkbox"/>		11.0			
1.3		<input checked="" type="checkbox"/>		3.6				7.3		<input checked="" type="checkbox"/>		11.1			
2.0	FOOD STORAGE			4.0				7.4		<input checked="" type="checkbox"/>		11.2			
2.1		<input checked="" type="checkbox"/>		4.1				7.5		<input checked="" type="checkbox"/>		11.3			
2.2		<input checked="" type="checkbox"/>		4.2				8.0	CLEANING AND SANITIZING			12.0			
2.3		<input checked="" type="checkbox"/>		5.0				8.1		<input checked="" type="checkbox"/>		12.1			
2.4		<input checked="" type="checkbox"/>		5.1				8.2		<input checked="" type="checkbox"/>		12.2			
2.5		<input checked="" type="checkbox"/>		5.2				9.0	SANITARY FACILITIES			13.0			
2.6		<input checked="" type="checkbox"/>		6.0				9.1		<input checked="" type="checkbox"/>		13.1			
2.7		<input checked="" type="checkbox"/>		6.1				9.2		<input checked="" type="checkbox"/>		13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILING			13.3			
3.1		<input checked="" type="checkbox"/>		6.3				10.1		<input checked="" type="checkbox"/>					
3.2		<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>					
1.3		<input checked="" type="checkbox"/>													
2.2		<input checked="" type="checkbox"/>													
2.6		<input checked="" type="checkbox"/>													
3.3		<input checked="" type="checkbox"/>													
2-2		<input checked="" type="checkbox"/>													
18.1		<input checked="" type="checkbox"/>													

1.3 Ham was not labelled at time of inspection. All the potentially hazardous food must be labelled with date of preparation.

2.2 Small freezer was observed at -7°C. Freezer must be maintained at -18°C air below. Temperature dial was adjusted.

2.6 Onion, ~~potato~~ & box of potatoes were observed in the floor at time of inspection. All the food materials must be stored 15cm off the floor in small storage room.

3.3 Hot holding soup was at +5°C. All hot holding foods must be maintained at 60°C above. Temperature has been adjusted.

2-2 Cutting boards that are scratched were observed. Food contact surfaces shall be maintained in such a manner intended to easily clean & sanitize. Cutting board must be resurfaced/discarded.

18.1 Floor in the small storage room in basement was not cleaned properly. All floors must be cleaned regularly.

Remarks: _____
 N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Green Light Yellow Dark Yellow Red Striped Red

Date of Inspection: March 19th, 2021

Re-inspection Required: Yes No

If Yes, Date: _____