

FOOD PREMISES INSPECTION FORM

Name of Premises: Finnamors Take Out

License #: 03-03159

Type:

- Class 3 Class 3 WH Class 4 Class 5
 PM TE Catering

Additional Info:

- Routine Re-inspection New License Other
 Private Municipal

Address: 10971 Rt 10, Youngs Cove.

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			30.2			
1.1				3.4				7.1	Food Equipment (Design, Construction, Installation and Maintenance)			10.2			
1.2				3.5				7.2				11.0			
1.3				3.6				7.3	Food Contact Surfaces			11.1			
2.0	FOOD STORAGE			4.0				7.4	Mechanical Dishwashing			11.2			
2.1				4.1				7.5	Manual Dishwashing			11.3			
2.2				4.2				8.0	Eating Utensils and Dishes			12.0			
2.3				5.0				8.1	CLEANING AND SANITIZING			12.1			
2.4				5.1				8.2	Cleaning and Sanitizing			12.2			
2.5				5.2				9.0	Detergents and Chemical Use and Storage			13.0			
2.6				6.0				9.1	SANITARY FACILITIES			13.1			
2.7				6.1				9.2	Washroom(s)			13.2			
3.0	FOOD REPARATION AND HANDLING			6.2				10.0	FLOORS, WALLS AND CEILING			13.3			
3.1				6.3				10.1	Hand Washing Station(s)						
3.2									Floors (Construction and Maintenance)						
3.3									GENERAL						

M.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No. 1.3 MI MA CR CR Remarks: All foods must be labeled with date of prep. Excesses in storage areas must be cleaned prior to use this season. Internal temp of burgers must be taken to ensure proper temp is achieved. Masks must be worn at all times even if staff are in same bubble corrected.

Green Dark Yellow Light Yellow Striped Red
 Red Dark Yellow Light Yellow Striped Red

Date of Inspection: June 10/21
 Re-inspection Required: Yes No
 If Yes, Date: _____

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