

**FOOD PREMISES INSPECTION FORM**

Name of Premises: DIVANA NUTRITION

Licence #: 01-02925

Operator: C. J. ...

Type:  Class 3  Class 3 WH  Class 4  Class 5

Address: 26 Point Park Drive  
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  |      |   |   |
| <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                        |      |   |   | Cooling Methods   |      |   |   | 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               |      |   |   | Re-heating Methods  |      |   |   | Food Contact Surfaces   |      |   |   | Water (Quality and Quantity)                |      |   |   |
| 1.3                                    |      |   |   | 3.6   |      |   |   | 7.3   |      |   |   | 11.1  |      |   |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods  |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)                |      |   |   |
| 2.0                                    |      |   |   | <b>4.0 FOOD DISPLAY AND SERVICE</b>   |      |   |   | 7.4   |      |   |   | 11.2  |      |   |   |
| <b>FOOD STORAGE</b>                    |      |   |   | Display Methods   |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                             |      |   |   |
| 2.1                                    |      |   |   | 4.1   |      |   |   | 7.5   |      |   |   | 11.3  |      |   |   |
| Storage of Potentially Hazardous Foods |      |   |   | Advance Preparation   |      |   |   | Eating Utensils and Dishes  |      |   |   | Solid Waste Handling                        |      |   |   |
| 2.2                                    |      |   |   | 4.2   |      |   |   | <b>8.0 CLEANING AND SANITIZING</b>                                  |      |   |   | <b>12.0 LIGHTING AND VENTILATION</b>        |      |   |   |
| Frozen Storage                         |      |   |   | Record Keeping  |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                    |      |   |   |
| 2.3                                    |      |   |   | <b>5.0 RECORD KEEPING AND RECALLS</b>   |      |   |   | 8.1   |      |   |   | 12.1  |      |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | Recall of Food  |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                                 |      |   |   |
| 2.4                                    |      |   |   | 5.1   |      |   |   | <b>9.0 SANITARY FACILITIES</b>                                      |      |   |   | <b>13.0 GENERAL</b>                         |      |   |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping  |      |   |   | Washroom(s)   |      |   |   | Licence                                     |      |   |   |
| 2.5                                    |      |   |   | 5.2   |      |   |   | 9.1   |      |   |   | 13.1  |      |   |   |
| Refrigerated Storage (Space)           |      |   |   | Demonstrating Knowledge   |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control                   |      |   |   |
| 2.6                                    |      |   |   | <b>6.0 PERSONNEL</b>  |      |   |   | <b>10.0 FLOORS, WALLS AND CEILINGS</b>                              |      |   |   | 13.3  |      |   |   |
| Dry Storage                            |      |   |   | Employee Health   |      |   |   | Floors (Construction and Maintenance)                               |      |   |   | Other Infractions/Hazards                   |      |   |   |
| 2.7                                    |      |   |   | 6.1   |      |   |   | 10.1  |      |   |   |   |      |   |   |
| Storage of Food for Staff              |      |   |   | Personal Hygiene Practices  |      |   |   |   |      |   |   |   |      |   |   |
| 3.0                                    |      |   |   | 6.2   |      |   |   |   |      |   |   |   |      |   |   |
| <b>FOOD PREPARATION AND HANDLING</b>   |      |   |   | Cooking Methods   |      |   |   |   |      |   |   |   |      |   |   |
| 3.1                                    |      |   |   | 6.3   |      |   |   |   |      |   |   |   |      |   |   |
| Thawing Methods                        |      |   |   |   |      |   |   |   |      |   |   |   |      |   |   |
| 3.2                                    |      |   |   |   |      |   |   |   |      |   |   |   |      |   |   |
| Cooking Methods                        |      |   |   | N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction |      |   |   |   |      |   |   |   |      |   |   |

| Item No. | MI | MA | CR | Remarks  | Date for Correction            |
|----------|----|----|----|--|--------------------------------|
| 2.3      | X  |    |    | ENSURE TO RECORD THE TEMPERATURE OF THE REFRIGERATOR TWICE DAILY DURING OPERATING HOURS. | VERIFY AT THE NEXT INSPECTION. |
| 8.2      | X  |    |    | OBTAIN TEST STRIPS FOR THE CHLORINE SANITIZER.   |                                |
|          |    |    |    |  |                                |
|          |    |    |    |  |                                |
|          |    |    |    |  |                                |
|          |    |    |    |  |                                |
|          |    |    |    |  |                                |
|          |    |    |    |  |                                |

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No

Date of Inspection: April 9, 2021    If Yes, Date:

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

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