01-00453 Licence #: Class 3 Class 4 Type: Class 5 CANADA Routine Address: Re-inspection Category: New Licence Other Municipal Water Supply: Private N.O. 8 N.O. U Item S N.O. N.O. S No. No. 1.0 FOOD 3.3 Holding Methods 7.0 FOOD EQUIPMENT AND UTENSILS 10.2 Walls (Construction and Maintenance) Food Equipment (Design, Construction, Ceilings (Constructions and 1.1 Approved Source 3.4 Cooling Methods 7.1 10.3 Installation and Maintenance) Maintenance) 1.2 Purchasing and Receiving 35 Re-heating Methods 7.2 Food Contact Surfaces WATER SUPPLY AND WASTE DISPOSAL 11.0 1.3 Acceptable Containers and Labeling 3.6 Handling Methods 7.3 Mechanical Dishwashing 11.1 Water (Quality and Quantity) 2.0 FOOD STORAGE 4.0 FOOD DISPLAY AND SERVICE 7.4 Manual Dishwashing 112 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 **CLEANING AND SANITIZING** 8.0 LIGHTING AND VENTILATION 12.0 2.3 Refrigerated Storage (Temperature) 5.0 RECORD KEEPING AND RECALLS 8 1 Cleaning and Sanitizing 12.1 Lighting Detergents and Chemical Use and 2.4 Refrigerated Storage (Methods) 5.1 Record Keeping 8.2 12.2 Ventilation Storage 2.5 Refrigerated Storage (Space) 5.2 Recall of Food 9.0 SANITARY FACILITIES 13.0 GENERAL 2.6 Dry Storage 6.0 PERSONNEL 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 FOOD PREPARATION AND HANDLING 6.2 Employee Health 10.0 FLOORS, WALKS AND CEILINGS 13.3 Other Infractions/Hazards 3.1 6.3 Thawing Methods Personal Hygiene Practices 10.1 Floors (Construction and Maintenance) 3.2 Cooking Methods N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction Item No. MA CR Remarks **Date for Correction** Green Re-inspection **Y**K Yes Required: Light Yellow Dark Yellow Striped Red Red Date of Inspection: If Yes, Date: Received by: Inspector Signature: White - Office; Yellow - Operator, Blue - Copy for Posting 01/2019 Food Premises Standard Operational Procedures

FOOD PREMISES INSPECTION FORM

Version 6.0 January 2019 Replaces Version 5.1