

FOOD PREMISSION INSPECTION FORM



Name of Premises: Stunale Sims
 Operator: _____
 Address: 12 Saint Charles Court
 Location: 2 Gateway Drive, Oranmore

Licence #: 03-00591 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 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							
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				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				11.0							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				WATER SUPPLY AND WASTE DISPOSAL							
1.3				3.6				7.3				11.1							
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)							
2.0				4.0				7.4				11.2							
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Sewage Disposal							
2.1				4.1				7.5				11.3							
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling							
2.2				4.2				8.0				12.0							
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				LIGHTING AND VENTILATION							
2.3				5.0				8.1				12.1							
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Lighting							
2.4				5.1				8.2				12.2							
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation							
2.5				5.2				9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				GENERAL							
2.6				6.0				9.1				13.1							
Dry Storage				PERSONNEL				Washroom(s)				Licence							
2.7				6.1				9.2				13.2							
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control							
3.0				6.2				10.0				13.3							
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS				Other Infractions/Hazards							
3.1				6.3				10.1											
Thawing Methods				Personal Hygiene Practices				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.	MI	MA	CR	Remarks	Date for Correction
2.2	x			Food shall be stored to prevent cross contamination. (Food stored in walk in freezer not covered over)	Today
2.3	x			Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation. (Present logs show temperatures log once per day)	Today
2.4	x			Food in the refrigerator shall be kept covered as to prevent contamination. (fish, butter, not covered over)	Today
6.3		x		Employees shall refrain from any behaviour or practices that may result in the contamination of food. (Using Dish washer spray nozzle to wash hands)	Completed
9.2				Educated worker on proper handwashing procedure. Paper towel shall be in a dispenser. Staff wash room. Paper towel not in dispensing unit.	Today

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: December 7/2015
 If Yes, Date: _____