

FOOD PREMISES INSPECTION FORM



Name of Premises: Restaurant Bellemue
 Operator: 2324 Rault 515
 Address: Ste-Marie de Ren

Licence #: 11-00344
 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			✓	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2			✓	Walls (Construction and Maintenance)
1.1		✓		Approved Source	3.4		✓		Cooling Methods	7.1		✓			10.3			✓	Ceilings (Constructions and Maintenance)
1.2		✓		Purchasing and Receiving	3.5		✓		Re-heating Methods	7.2		✓			11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3		✓		Acceptable Containers and Labeling	3.6			✓	Handling Methods	7.3		✓			11.1			✓	Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4		✓			11.2		✓		Sewage Disposal
2.1		✓		Storage of Potentially Hazardous Foods	4.1		✓		Display Methods	7.5		✓			11.3		✓		Solid Waste Handling
2.2		✓		Frozen Storage	4.2			✓	Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3		✓		Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1		✓			12.1		✓		Lighting
2.4		✓		Refrigerated Storage (Methods)	5.1				Record Keeping	8.2		✓			12.2		✓		Ventilation
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		✓			13.1		✓		Licence
2.7		✓		Storage of Food for Staff	6.1			✓	Demonstrating Knowledge	9.2		✓			13.2		✓		Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2			✓	Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3		✓		Other Infractions/Hazards
3.1		✓		Thawing Methods	6.3			✓	Personal Hygiene Practices	10.1		✓							
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
1.3	✓			Evaporated milk in can must be transferred to food grade container after opening	Corrected
9.2	✓			Sign must be posted at Washroom handwashing station used by employees	Immediately
2.1	✓			Defrost walk in freezer. Ice buildup observed	6-Dec-2019
11.1		✓		Bacterial water sample was due back in October 2019	6-Dec-2019
11.1		✓		Inorganic water sample is over 5 years and must be analyzed	6-Dec-2019

☐ Green
☐ Light Yellow
☐ Striped Red
☒ Dark Yellow
☐ Red

Date of Inspection: 22-Nov-2019
 Re-inspection Required: ☒ Yes ☐ No
 If Yes, Date: 6-Dec-2019

White - Office; Yellow - Operator; Blue - Copy for Posting