

FOOD PREMISES INSPECTION FORM

Name of Premises: McDonalds

Licence #: 01-02243

Operator: GESTION NAMMOUR ITR.

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 330 BLVD

Additional Info: PM TE Catering

DIEPPE

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			
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 WATER SUPPLY AND WASTE DISPOSAL			
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				Sewage Disposal			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.4				11.2			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Lighting and Ventilation			
2.2				4.2				8.0				12.0			
Frozen Storage				Advance Preparation				8.0 CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				13.0 GENERAL			
2.5				5.2				9.0				13.1			
Refrigerated Storage (Space)				Recall of Food				9.0 SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.2			
Dry Storage				6.0 PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.3			
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0 FOOD PREPARATION AND HANDLING				Employee Health				10.0 FLOORS, WALLS AND CEILINGS							
3.1				6.2				10.1				Floors (Construction and Maintenance)			
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)							
3.2				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											
Cooking Methods															

Item No.	MI	MA	CR	Remarks	Date for Correction
8.1	X			STORAGE RACKS BESIDE POT WASH SINKS ARE TO BE CLEANED.	AT INSPECTION.

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No

Date of Inspection: April 23, 2021

If Yes, Date: _____

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