

#014 P.002/006

07/22/2019 08:35

To: sussex

From:

FOOD PREMISES INSPECTION FORM



Name of Premises: The Inn at White's Cove Cottages
 Operator: _____
 Address: 26 White's Cove Cottages Rd.

Licence #: 2-0068
 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				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				4.0				7.4	/			11.2	/		
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1	/			4.1	/			7.5	/			11.3	/		
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				CLEANING AND SANITIZING				Lighting			
2.3	/			5.0	/			8.1	/			12.1	/		
Refrigerated Storage (Temperature)				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				GENERAL			
2.5	/			5.2	/			9.0				13.0			
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6	/			6.0	/			9.1	/			13.1	/		
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7	/			6.1	/			9.2	/			13.2	/		
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2	/			10.0	/			13.3	/		
FOOD PREPARATION AND HANDLING				Employee Health				FLOORS, WALLS AND CEILINGS							
3.1	/			6.3	/			10.1	/						
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
				Item with 8.2 corrected	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: 20 July 19

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