

FOOD PREMISES INSPECTION FORM

Name of Premises: McClain's Oak Bay Haven
 Operator: A
 Address: 12 Giddens Island, Oak Bay

Licence #: 02-02258
 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	✓			7.0	FOOD-EQUIPMENT AND UTENSILS			10.2		✓	
1.1		✓		3.4	✓			7.1			✓	10.3		✓	
1.2		✓		3.5	✓			7.2			✓	11.0	WATER SUPPLY AND WASTE DISPOSAL		
1.3		✓		3.6	✓			7.3			✓	11.1			
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4			✓	11.2			
2.1		✓		4.1				7.5			✓	11.3			
2.2		✓		4.2				8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3			✓	5.0	RECORD KEEPING AND RECALLS			8.1			✓	12.1			
2.4			✓	5.1				8.2			✓	12.2			
2.5		✓		5.2				9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6		✓		6.0	PERSONNEL			9.1			✓	13.1			
2.7		✓		6.1			✓	9.2			✓	13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2			✓	10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1		✓		6.3			✓	10.1			✓				
3.2		✓		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
2.3	✓			Temperature logs in the basement fridge was not maintained. Temperature should be recorded at least 2 times daily and easily accessible for review by inspectors. Current temperature of fridge was 1.2°C.	Today.
2.4	✓			Cut vegetables must be covered to prevent cross-contamination. Raw onion was seen to be left along with ready to eat foods.	Corrected.
3.4	✓			Raw meat must always be placed below ready to eat foods to prevent cross contamination.	Corrected.
2.4	✓			Boiled eggs must not be stored with raw vegetables to prevent cross contamination. Always keep them in a container/bag and away from raw food.	Corrected.
7.1	✓			The cabinet below the sink had peeling floor material. Ensure this is sealed and edges are not lifting to permit effective cleaning and sanitizing.	Two weeks
7.3	✓			Disinfectant has a buildup of scaling deposits. Needs to undergo a descaling for effective sanitizing.	Two weeks
8.2		✓		Sanitiser was seen to be below recommended conc. (200ppm - 600ppm). Concentration was must be at recommended concentration to permit effective sanitizing. Test strips are expired and must be replaced.	Today.

Green
 Light Yellow
 Striped Red
 Dark Yellow
 Red

Re-inspection Required: Yes No
 Date of Inspection: Oct 27, 2020
 If Yes, Date: Nov 10, 2020

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