

FOOD PREMISES INSPECTION FORM

Name of Premises: Contine de l'arena Cap Pelé
 Operator: Village de Cap Pelé
 Address: 54 rue de l'arena
Cap Pelé

Licence #: 01-02323 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				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				Food Contact Surfaces				11.1 Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3		✓		11.2 Sewage Disposal			
		✓		Acceptable Containers and Labeling				Mechanical Dishwashing				11.3 Solid Waste Handling			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4 Manual Dishwashing							
2.1		✓		4.1		✓		7.5		✓		12.0 LIGHTING AND VENTILATION			
		✓		Storage of Potentially Hazardous Foods				Advance Preparation				12.1 Lighting			
2.2		✓		4.2		✓		8.0 CLEANING AND SANITIZING				12.2 Ventilation			
		✓		Frozen Storage				8.1 Cleaning and Sanitizing							
2.3		✓		5.0 RECORD KEEPING AND RECALLS				8.2 Detergents and Chemical Use and Storage							
		✓		Refrigerated Storage (Temperature)				9.0 SANITARY FACILITIES				13.0 GENERAL			
2.4		✓		5.1				9.1		✓		13.1 Licence			
		✓		Refrigerated Storage (Methods)				9.2 Hand Washing Station(s)				13.2 Rodent and Insect Control			
2.5		✓		5.2				10.0 FLOORS, WALLS AND CEILINGS				13.3 Other Infractions/Hazards			
		✓		Refrigerated Storage (Space)				10.1 Floors (Construction and Maintenance)							
2.6		✓		6.0 PERSONNEL											
		✓		Dry Storage				6.1 Demonstrating Knowledge							
2.7		✓		6.2		✓									
		✓		Storage of Food for Staff				6.2 Employee Health							
3.0 FOOD PREPARATION AND HANDLING				6.3 Personal Hygiene Practices											
3.1		✓													
		✓		Thawing Methods											
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

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: Jan 3, 2019

Re-inspection Required: Yes No

If Yes, Date: